

DUKE'S STEAK HOUSE®

SOUPS AND SALADS

Lobster Bisque Soup	19
French Onion Soup	14
Soup of the Day	9
Duke's Chopped Salad	18
Tableside Spinach Salad for two	20
Duke's Caesar Salad	12
Iceberg Lettuce Wedge	12
Mixed Baby Greens	10

APPETIZERS

Shrimp Cocktail	19
Oysters Rockefeller	21
Oak-Grilled Oysters on the Half-Shell	20
Oysters on the Half-Shell**	20
Pepper-Crusted Ahi**	20
Escargot	18
Crabcake with Caper Aioli	20
Mini Beef Wellington	18
Shellfish Tower for Two**	90

All Entrées Served with Mixed Baby Greens or Soup of the day. Vegetable, and Potato or Rice.

STEAKS**

1855 Certified Black Angus Beef | Served with Béarnaise** or Gorgonzola Demi-Glace

New York Strip 12oz	48	Boneless Ribeye 16oz	54 USDA Prime	62
Bone-In New York Strip 16oz	56	Steak Diane		62
Filet Mignon 10oz	54 USDA Prime	72	New York Pepper Steak	51
Filet Mignon 6oz	42 USDA Prime	52	Roasted Prime Rib of Beef 12 oz	40
6oz Filet Mignon Oscar Style	60		(Friday & Saturday Only)	
Bone-In Ribeye 22oz	68 USDA Prime	72	Roasted Prime Rib of Beef 16 oz	45
			(Friday & Saturday Only)	

SEA

Filet of Petrale Sole Meunière	40	*Fresh Catch of the Day	MP
Fresh Salmon with an Apple Horseradish Beurre Blanc	39	Crab Legs 1 lb	MP
Pan-Seared Scallops with a Bourbon Maple Cream Sauce	48	Single Lobster Tail 6oz/14oz	MP
Chilean Sea Bass baked in a Mushroom Chardonnay Sauce	48	Filet Mignon and Lobster Tail**	MP
Add Lobster tail 6oz or 14oz to any dish	MP	Filet Mignon and King Crab Legs**	MP

LAND

Duck Leg Confit with Citrus Rice, Seared Maple Carrots, and Grand Marnier Reduction Sauce	34
Braised Short Rib with Mascarpone Whipped Potato and Carbernet Demi-Glace	44
New Zealand Rack of Lamb with Gratin Potatoes, Winter Vegetables, and Roasted Shallot Demi **	58
*Vegetarian Linguini with Portobello Mushrooms, Sundried Tomatoes and Artichoke Hearts	32
Add Chicken Breast 10 or Prawns 15	
Chicken Cordon Bleu with a Dijon Beurre Blanc	36
Double-Cut Pork Chops with Horseradish Mashed Potato and Caramelized Apple Demi **	40

SIDES

Sautéed Mushrooms	9	Gourmet Macaroni and Cheese	10
Grilled Asparagus	10	Mascarpone Mashed Potatoes	9
Creamed/Sautéed Spinach	9	Classic Baked Potato	9
Brussels Sprouts	11	Garlic Parmesan Fries	9
Creamed Corn	9	Au Gratin Potatoes	10

An 18% gratuity will be added to parties of eight or more. * Seasonal Dishes

** The Washoe County District Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, children under the age of 4 years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of food to eliminate pathogens reduces the risk of illness. Items are prepared in facilities that process tree nuts and peanuts.