

SOUPS AND SALADS

Lobster Bisque Soup	19
French Onion Soup	14
Soup of the Day	9
Charred Half Romaine	14
Spinach Salad	12
Caesar Salad	12
Iceberg Lettuce Wedge	12
Mixed Baby Greens	10

APPETIZERS

Shrimp Cocktail	21
Oysters Rockefeller	24
Oysters on the Half-Shell**	20
Oak-Grilled Oysters on the Half-Shell	20
Fried Calamari	19
Blackend Ahi Tuna**	20
Crabcake with Caper Aioli	20
Mini Beef Wellington	18
Foie Gras	26
Lobster Deviled Eggs	24
Shellfish Tower for Two**	75
<i>Oysters on Half-Shell, Lobster Tail, Jumbo Prawns, Crab Meat</i>	

STEAKS**

Duke's is proud to only serve 1855 Black Angus Beef, which consists of USDA Prime beef and Upper 2/3 USDA Choice beef, the two top USDA Beef Quality Grades achievable.

All Steaks Served with Mixed Baby Greens or Soup of the day, Vegetables, and Potatoes or Rice.

Filet Mignon 6 oz	48 USDA Prime 58
Filet Mignon 10 oz	68 USDA Prime 85
New York Strip 12 oz	58 USDA Prime 68
Boneless Ribeye 16 oz	60 USDA Prime 80
Cowboy Ribeye 22 oz	USDA Prime 95

Steak Diane	USDA Prime 65
Roasted Prime Rib of Beef 12 oz	45
<i>(Friday & Saturday Only)</i>	
Roasted Prime Rib of Beef 16 oz	50
<i>(Friday & Saturday Only)</i>	



AMERICAN WAGYU

American Raised Japanese Cattle Breed known for exceptional marbling & tenderness.

Mishima 8+ Filet Mignon 8oz	80
Mishima 8+ New York Strip 16oz	90

ADD TO ANY STEAK

Blue Crab Oscar Style	18
Jumbo Prawn Scampi	14
Maine Lobster Tail	6 oz 34 10 oz 57
Alaskan King Crab Legs	1/2 lb MP 1 lb MP
Point Reyes Blue Cheese Crust	6
Caramelized Onions	3
Foie Gras	22

STEAK COMPLIMENTS

Each Steak includes your choice of one sauce:
Bearnaise, Chimichurri, Horseradish Cream,
Peppercorn Red Wine Demi

SEA

Filet of Petrale Sole Meuniere	40
<i>Mascarpone Whipped Potato, Seasonal Vegetables, Caper Butter Sauce</i>	
New Zealand King Salmon	39
<i>Corn & Cous-Cous Succotash, Lemon Butter Sauce</i>	
Pan Seared Scallops	48
<i>Butternut Squash Puree, Genevoise Sauce, Crispy Parsnip</i>	
Seared Seabass	48
<i>Saffron Risotto, Normandy Sauce, Crispy Parsnip</i>	
6oz Lobster Tail 10 oz Lobster Tail	44 67
<i>Seasonal Vegetables, Choice of Potato, Warm Drawn Butter</i>	
1/2 Pound King Crab Legs 1 Pound King Crab Legs	MP MP
<i>Seasonal Vegetables, Choice of Potato, Warm Drawn Butter</i>	

LAND

Chicken Cordon Bleu	36
<i>Seasonal Vegetables and Choice of Potato</i>	
Seared Duck Breast	36
<i>Sweet Potato Confit, Mushrooms, English Peas, Apricot Mandarin Glaze</i>	
Smoked Bison Short Rib	44
<i>Mascarpone, Whipped Potato, Cabernet Demi-Glace</i>	
New Zealand Rack of Lamb**	58
<i>Mashed Potato, Crispy Brussel Sprouts, Artichoke Hearts, Pea & Mint Puree, Tomatoes, Goat Cheese Mousse</i>	
Pesto Linguini*	32
<i>Basil Pesto, Pisatchio Crumbles, Red Bell Pepper Coulis, Shaved Parmesan</i>	
Add Chicken Breast 10 or Prawns 15	
Grilled Pork Chop**	44
<i>Confit Marbled Potatoes, Tomatoes, Macerated Cherry Sauce</i>	

SIDES

Sautéed Mushrooms	10	Lobster Macaroni and Cheese	18
Grilled Asparagus	10	Saffron Risotto	12
Creamy Sautéed Spinach	10	Classic Baked Potato	10
Brussels Sprouts	10	Truffle Parmesan Fries	10
Sauteed Hericot Verts	10	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.