

**SOUPS AND SALADS**

Lobster Bisque Soup	19
French Onion Soup	14
Soup of the Day	9
Seared Tuna Salad	20
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
Crab Stuffed Mushrooms	28
Crabcake with Caper Aioli	20
Mini Beef Wellington	18
Escargot	20
Sasanian Royal Osetra Caviar	120
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	Steak Diane	USDA Prime 65
Filet Mignon 10 oz	68   USDA Prime 85	Roasted Prime Rib of Beef 12 oz	45
New York Strip 12 oz	58   USDA Prime 68	<i>(Friday &amp; Saturday Only)</i>	
Boneless Ribeye 16 oz	60   USDA Prime 80	Roasted Prime Rib of Beef 16 oz	50
Cowboy Ribeye 22 oz	USDA Prime 95	<i>(Friday &amp; 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**

**LAND**

Filet of Petrale Sole Meuniere	40	Chicken Cordon Bleu	36
<i>Mascarpone Whipped Potato, Seasonal Vegetables, Caper Butter Sauce</i>		<i>Seasonal Vegetables and Choice of Potato</i>	
New Zealand King Salmon	39	Kalbi Marinated Bison Short Rib	44
<i>Pineapple Relish, Citrus Coconut Cous-Cous, Vegetables</i>		<i>Braised Jus, Kimchi Mashed Potato, Grilled Bok Choy, Baby Carrots, Herb Chicharrones Crust</i>	
Pan Seared Scallops	48	Spice Rubbed New Zealand Rack of Lamb**	58
<i>Yuzu Uni Sauce, Quinoa Cake, Asparagus, Carrots, Parsnip Dust</i>		<i>Minted Demi, Artichoke Puree, Roasted Potato, Vegetables</i>	
Seared Seabass	48	Vegetable Napoleon*	28
<i>Saffron Risotto, Mushroom Chardonnay Sauce, Vegetables</i>		<i>Quinoa Cake, Spinach, Tomato, Portobello Mushroom, Cauliflower Puree, Balsamic Glaze</i>	
Shrimp Scampi	36	<b>Add Chicken Breast 10 or Prawns 15</b>	
<i>Orecchiette Pasta, Parmesan, Asparagus, Garlic Bread</i>		Grilled Double Cut Pork Chop**	44
6oz Lobster Tail   10 oz Lobster Tail	44   67	<i>Roasted Apple &amp; Pear Chutney, Tomato Risotto, Vegetables</i>	
<i>Seasonal Vegetables, Choice of Potato, Warm Drawn Butter</i>		Duke's Prime Burger**	26
1/2 Pound King Crab Legs   1 Pound King Crab Legs	MP   MP	<i>Prime 8oz, Smoked Cheddar Cheese, Spicy Garlic Aioli, Lettuce, Tomato, Crispy Onions, French Fries</i>	
<i>Seasonal Vegetables, Choice of Potato, Warm Drawn Butter</i>		<b>Add Foie Gras 22</b>	

**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
		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.