DUKE'S STEAK HOUSE

SOUPS AND SALADS

Lobster Bisque	19
French Onion Soup	14
Soup of the Day	9
Beet Salad *Mixed Greens, Apple, Onion, Toasted Walnut & Goat Cheese Dressing*	16
Chopped Salad *Romaine, Bacon, Tomato, Red Onion, Blue Cheese Dressing*	12
Spinach Salad	12
Caesar Salad	12
Iceberg Lettuce Wedge	12
Mixed Baby Greens	10

APPETIZERS

Shrimp Cocktail	21
Oysters Rockefeller	24
Grilled or Chilled Oysters on the Half Shell*	24
Fried Calamari	19
Hamachi Crudo*	22
Crab-Stuffed Mushrooms	28
Crab Cake with Caper Aioli	24
Mini Beef Wellington	18
Escargot	20
Sasanian Royal Osetra Caviar*	120
Shellfish Tower for Two* *Oysters on Half-Shell, Lobster Tail, Jumbo Prawns, Crab Meat*	75

ENTRÉES

Served with Mixed Baby Greens or Soup of the Day, Vegetables, and choice of Potatoes or Rice.

STEAKS*

Duke's proudly serves exclusively USDA Prime Beef, the highest grade of beef recognized for its abundant marbling, tenderness, and exceptional flavor.

CERTIFIED ANGUS BEEF® PRIME

Filet Mignon 6 oz	49
Filet Mignon 10 oz	69
New York Strip 12 oz	69
Boneless Ribeye 16 oz	69
Cowboy Ribeye 22 oz	99

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

Mishima 8+ Filet Mignon 8 oz	79
Mishima 8+ New York Strip 16 oz	89

Steak Diane	65
Roasted Prime Rib of Beef 12 oz (Friday & Saturday Only)	45
Roasted Prime Rib of Beef 16 oz (Friday & Saturday Only)	50

ADD TO ANY STEAK

Blue Crab Oscar Style	18
Jumbo Prawn Scampi	16
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

Includes Your Choice of One Sauce: Bearnaise, Chimichurri, Horseradish Cream or Peppercorn Red Wine Demi

SEA

Filet of Petrale Sole Meuniere 40
Mascarpone Whipped Potato, Seasonal Vegetables, Caper Butter Sauce

New Zealand King Salmon 42
Crab Stuffed, Charred Braised Leeks, Roasted Cauliflower Rice, Saffron Artichoke Puree

Pan Seared Scallops 52
Black Garlic Sauce, Potato Gnocchi and Mushroom with Beurre Noisette, Broccolini

Seared Sea Bass 52
Saffron Risotto, Mushroom Chardonnay Sauce, Seasonal Vegetables

Shrimp Scampi 38
Linguine Pasta, Crispy Garlic, Shaved Parmesan

6oz Lobster Tail | 10 oz Lobster Tail 44 | 67
Seasonal Vegetables, Choice of Potato, Warm Drawn Butter

1/2 Pound King Crab Legs | 1 Pound King Crab Legs MP | MP
Seasonal Vegetables, Choice of Potato, Warm Drawn Butter

LAND

Chicken Cordon Bleu 36
Seasonal Vegetables and Choice of Potato

Bison Short Rib 48
Warm Bacon Potato Salad, Carrots, Zucchini & Yellow Squash

Mediterranean Spiced Lamb Rack* 60
Soubise Sauce, Braised Cabbage, Fig & Apricot Relish

Marinated Cauliflower Steak 28
Argentinian Chimichurri, Yogurt Hummus, Fresh Tomato, Crispy Parsnip
Add Chicken Breast 10 or Prawns 15

Grilled Double Cut Pork Chop* 44
Spiced Apple Risotto, Seasonal Vegetables, Black Pepper Glaze

Duck Leg Confit 48
Sauteed Butternut Squash & Romanesco, Cherry Foie Gras Coulis

Duke's Prime Burger* 26
Prime 8oz, Smoked Cheddar Cheese, Spicy Garlic Aioli, Lettuce, Tomato, Crispy Onions, French Fries
Add Foie Gras 22

SIDES

Roasted Romanesco	10
Sautéed Mushrooms	10
Grilled Asparagus	10
Creamy Sautéed Spinach	10
Brussels Sprouts	10
Lobster Macaroni and Cheese	18
Saffron Risotto	12
Classic Baked Potato	10
Truffle Parmesan Fries	10
Au Gratin Potatoes	10

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

* 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.