DUKE'S
STEAK HOUSE®

SOUPS AND SALADS

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

APPETIZERS

Shrimp Cocktail[GF]	21
Oysters Rockefeller[GF]	24
Grilled or Chilled Oysters on the Half-Shell*[GF]	24
Fried Calamari	19
Hamachi Crudo*[GF]	22
Crab-Stuffed Mushrooms	28
Crab Cake with Caper Aioli	24
Mini Beef Wellington	18
Escargot	20
Sasanian Royal Osetra Caviar*[GF]	120
Shellfish Tower for Two*[GF] *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 exclusively serves USDA Prime Beef, the highest grade of beef recognized for its abundant marbling, tenderness, and exceptional flavor.

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
Steak Diane	65

CERTIFIED ANGUS BEEF PRIME

AMERICAN WAGYU

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

Roasted Prime Rib **(Friday & Saturday Only)**	12 oz 45 | 16 oz 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: Béarnaise, Chimichurri, Horseradish Cream or Peppercorn Red Wine Demi

SEA

Filet of Petrale Sole Meuniére *Mascarpone Whipped Potato, Seasonal Vegetables, Caper Butter Sauce*	40
New Zealand King Salmon *Crab-Stuffed, Charred Braised Leeks, Roasted Cauliflower Rice, Saffron Artichoke Purée*	42
Pan Seared Scallops *Black Garlic Sauce, Potato Gnocchi & Mushrooms in Beurre Noisette, Broccolini*	52
Seared Sea Bass[GF] *Saffron Risotto, Mushroom Chardonnay Sauce, Seasonal Vegetables*	52
Shrimp Scampi *Linguine Pasta, Crispy Garlic, Shaved Parmesan*	38
Maine Lobster Tail *Seasonal Vegetables, Choice of Potato, Warm Drawn Butter*	6 oz 44 | 10 oz 67
Alaskan King Crab Legs *Seasonal Vegetables, Choice of Potato, Warm Drawn Butter*	1/2 lb MP | 1 lb MP

LAND

Chicken Cordon Bleu *Seasonal Vegetables and Choice of Potato*	36
Bison Short Rib *Warm Bacon Potato Salad, Carrots, Zucchini & Yellow Squash*	48
Mediterranean Spiced Lamb Rack*[GF] *Soubise Sauce, Braised Cabbage, Fig & Apricot Relish*	60
Marinated Cauliflower Steak[GF] *Chimichurri, Yogurt Hummus, Fresh Tomato, Crispy Parsnip* ***Add Chicken Breast 10 or Prawns 16***	28
Grilled Double Cut Pork Chop* *Spiced Apple Risotto, Seasonal Vegetables, Black Pepper Glaze*	44
Duck Leg Confit[GF] *Sautéed Butternut Squash & Romanesco, Cherry Foie Gras Coulis*	48
Duke's Prime Burger* *Prime 8 oz, Smoked Cheddar Cheese, Spicy Garlic Aioli, Lettuce, Tomato, Crispy Onions, French Fries* ***Add Foie Gras* 22***	26

SIDES

Roasted Romanesco[GF]	10
Sautéed Mushrooms[GF]	10
Grilled Asparagus[GF]	10
Creamy Sautéed Spinach[GF]	10
Brussels Sprouts[GF]	10
Lobster Macaroni and Cheese	18
Saffron Risotto[GF]	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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Items are prepared in facilities that process tree nuts and peanuts.
GF - Gluten Free.