

CHEF BILL'S SPECIALS

100% SUSTAINABLE SEAFOOD

We wholeheartedly support strong & healthy wild fish and shellfish populations by only serving 100% sustainable seafood. If we can't source a fish, clam, bivalve, or crustacean sustainably, we won't serve it.



DUKETAIL

Angel's Envy Paper Plane

Angel's Envy Bourbon with Aperol, Amaro Nonino and homemade sour, with a squeeze of lemon, shaken and served in a classic coupe glass 14⁹⁰



NOSH BITE & APPETEAUSER

Prawny Deviled Egg

Organic, cage free local egg with a lightly spiced Wild Mexican Pacific Prawn, topped with fresh chive oil 6⁹⁰



"The Duke" Jumbo Prawn Cocktail

Chilled jumbo Wild Mexican Pacific Prawns, Duke's Bloody Bloody Mary cocktail sauce, rosemary crostini with Boursin herb cream cheese 19⁹⁰

EAT YOUR GREENS

Herbiciously Crusted Wild Salmon Salad

Dijon and herb encrusted Wild Alaska Salmon with organic mixed greens and fresh romaine, French green beans, organic roasted potatoes, kalamata olives, heirloom tri color tomato, capers, pickled red onion, and deviled eggs with a balsamic Dijon vinaigrette 29⁹⁰

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Almond Crusted Blue North Cod

Encrusted with thinly sliced almonds, served with a lemon beurre blanc, lemon zest, organic roasted potatoes and fresh seasonal vegetables 28⁹⁰

Alaska Weathervane Scallop Ravioli

Seared Scallops with fresh pumpkin & mascarpone stuffed ravioli with a white wine-garlic-butter sauce, tomatoes, fresh vegetable 34⁹⁰

ROYAL RANCH GRASS FED BEEF

"Holy Smokes" Bleu Cheese Bacon Burger

Rogue Creamery smoked bleu cheese, local Hill Meat bacon, brioche bun with lightly dressed baby arugula and Duke's blue cheese dressing 21⁹⁰

"The Royal" Ranch Filet Mignon

6oz center cut Filet Mignon from local Royal Ranch Farms, broiled and served with bourbon braised caramelized local onions and a Cabernet demi sauce, organic roasted potatoes and fresh seasonal vegetable 42⁹⁰

• add Dungeness Crab "Un"Cake 14⁹⁰

• add Scallop & Prawn skewer 11⁹⁰



DRINK WINE...SAVE SALMON!

Duke's 'Up River White'®

Sauvignon Blanc *Horse Heaven Hills*

Sourced from the McNary Vineyard, with crisp and vibrant flavors

12⁹⁰ | 16⁹⁰ | 48

Great pairing with all things seafood!

Friends connect through food, wine and music.

A collaborative wine project with Duke's, Damsel Cellars and Pat Monahan of the band, Train, with \$1 per glass sold (\$4 per bottle) of each wine donated to 3 non-profits committed to saving and restoring PNW salmon populations.

Duke's 'Up River Red'®

Cabernet Sauvignon *Candy Mountain*

Sourced from the famed Candy Mountain, this well-balanced Cabernet boasts intense dark fruit creating a dynamic wine with a medium-full body and a long finish

13⁹⁰ | 17⁹⁰ | 54

Incredible pairing with Grass-fed burgers, Filet Mignon and Wild Salmon

