**LUNCH SPECIALS**

We all have something to celebrate! From the cold, pristine waters of Alaska, these sustainable seafood offerings are carefully selected to celebrate the world — at an amazing value. Award Winning Woodford Reserve bourbons and carefully selected wines from premium growing regions of California.

**APPETIZERS**

**WILD ALASKA SALMON BITES** Small fish fried with Duke’s seasoning, wasabi aioli and chipotle aioli for dipping 12

**HAPPY HALIBUT QUESADILLA** Lightly blackened with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aioli 11

**WILD ALASKA SEAFOOD**

**OMG (OH MY GOD) ALASKA WEATHERVANE SCALLOPS RAVIOLI** Seared Scallops served with an organic herb butter sauce with freshly made pumpkin ravioli, mascarpone, white wine, garlic and tomatoes* 19

**CRAB ENCRUSTED ALASKA COD** 5oz fillet from the cold, pristine waters of Alaska — encrusted with fresh Dungeness Crab, fresh seasonal vegetable and organic baby red potatoes. 17

**PROSCIUTTO WRAPPED HALIBUT**

Dukeworthy Halibut with Italian prosciutto and a lemon caper butter sauce* 5oz 24/oz 28

**WILD ALASKA “HOLIDAY” SALMON**

Pumpkin seed encrusted grilled Wild Alaska Salmon with a pumpkin beurre blanc and cranberry-apple chutney* 5oz 22/oz 28

**ALL NATURAL RIBS**

“SOON TO BE SOLD OUT” BBQ RIBS Slow cooked, tender Baby Back Pork Ribs served with our 27 ingredient BBQ sauce, baby red potatoes and fresh seasonal vegetable* Full rack 24/ Half rack 18

**BBQ RIBS & SCALLOP MIXED GRILL**

½ order of Baby Back Pork Ribs with skewered and seared Alaska Weathervane Scallops and Wild Mexican Prawns* 23

**BUUBLY**

**VEUVE CLICQUOT YELLOW LABEL**

Someone or something in your life is worth celebrating… Cheers from the Best Selling Premium Champagne in the WORLD! Glass 9oz Bottle 48

**MINT JULEP**

Classic recipe with Woodford Reserve Double Oaked “Birthday” bourbon 10

**WOODFORD RESERVE**

**DUKE’S MANHATTAN**

Woodford Reserve Personal Selection Small Batch with a splash of blood orange bitters and Martini & Rossi sweet vermouth, shaken and served “up” 11

**SPICED PEAR LOVE**

Spiced pear and cranberry–apple chutney 10

**GOLDEN STATE WINES**

**MATANZAS CREEK SAUVIGNON BLANC** Sonoma County 6oz 8/oz 11.5 If prawns drank wine, this would be the one. With expressions of white grapefruit, nectarine, and lemon thyme… one glass is not enough.

**NEWTON CHARDONNAY** Napa Valley 6oz 11/oz 13.9 Sustainable farming techniques enrich this luscious Chardonnay. Velvet curtains of mango, melon and baked apples dance on the palate.

**STERLING PINOT NOIR CENTRAL COAST** 6oz 12/oz 14.2 Crafted at the acclaimed Provenance Vineyards of Napa, this syrah ornaments wines with its stones and vibrant violas to blackberry spice. Taste Napa Valley in every drop.

**PROVENANCE UPPERCUT CABERNET SAUVIGNON** Napa Valley 6oz 12/oz 14.2 Crafted at the acclaimed Provenance Vineyards of Napa, this syrah ornaments wines with its stones and vibrant violas to blackberry spice. Taste Napa Valley in every drop.

**APPETIZERS**

**WILD ALASKA SALMON BITES** Small fish fried with Duke’s seasoning, wasabi aioli and chipotle aioli for dipping 12

**HAPPY HALIBUT QUESADILLA** Lightly blackened with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aioli 11

**WILD ALASKA SEAFOOD**

**OMG (OH MY GOD) ALASKA WEATHERVANE SCALLOPS RAVIOLI** Seared Scallops served with an organic herb butter sauce with freshly made pumpkin ravioli, mascarpone, white wine, garlic and tomatoes* 19

**CRAB ENCRUSTED ALASKA COD** 5oz fillet from the cold, pristine waters of Alaska — encrusted with fresh Dungeness Crab, fresh seasonal vegetable and organic baby red potatoes. 17

**PROSCIUTTO WRAPPED HALIBUT**

Dukeworthy Halibut with Italian prosciutto and a lemon caper butter sauce* 5oz 24/oz 28

**WILD ALASKA “HOLIDAY” SALMON**

Pumpkin seed encrusted grilled Wild Alaska Salmon with a pumpkin beurre blanc and cranberry-apple chutney* 5oz 22/oz 28

**ALL NATURAL RIBS**

“SOON TO BE SOLD OUT” BBQ RIBS Slow cooked, tender Baby Back Pork Ribs served with our 27 ingredient BBQ sauce, baby red potatoes and fresh seasonal vegetable* Full rack 24/ Half rack 18

**BBQ RIBS & SCALLOP MIXED GRILL**

½ order of Baby Back Pork Ribs with skewered and seared Alaska Weathervane Scallops and Wild Mexican Prawns* 23

**BUUBLY**

**VEUVE CLICQUOT YELLOW LABEL**

Someone or something in your life is worth celebrating… Cheers from the Best Selling Premium Champagne in the WORLD! Glass 9oz Bottle 48

**MINT JULEP**

Classic recipe with Woodford Reserve Double Oaked “Birthday” bourbon 10

**WOODFORD RESERVE**

**DUKE’S MANHATTAN**

Woodford Reserve Personal Selection Small Batch with a splash of blood orange bitters and Martini & Rossi sweet vermouth, shaken and served “up” 11

**SPICED PEAR LOVE**

Spiced pear and cranberry–apple chutney 10

**GOLDEN STATE WINES**

**MATANZAS CREEK SAUVIGNON BLANC** Sonoma County 6oz 8/oz 11.5 If prawns drank wine, this would be the one. With expressions of white grapefruit, nectarine, and lemon thyme… one glass is not enough.

**NEWTON CHARDONNAY** Napa Valley 6oz 11/oz 13.9 Sustainable farming techniques enrich this luscious Chardonnay. Velvet curtains of mango, melon and baked apples dance on the palate.

**STERLING PINOT NOIR CENTRAL COAST** 6oz 12/oz 14.2 Crafted at the acclaimed Provenance Vineyards of Napa, this syrah ornaments wines with its stones and vibrant violas to blackberry spice. Taste Napa Valley in every drop.

**PROVENANCE UPPERCUT CABERNET SAUVIGNON** Napa Valley 6oz 12/oz 14.2 Crafted at the acclaimed Provenance Vineyards of Napa, this syrah ornaments wines with its stones and vibrant violas to blackberry spice. Taste Napa Valley in every drop.