

# DINNER

## CHEF'S SPECIALS



### APPETIZERS

#### Surfer's Surf Clam Strips

Martha's Vineyard harvested, lightly breaded and seasoned, served with homemade tartar sauce and wasabi aioli 12<sup>90</sup>

#### GF Blue North Cod Ceviche

Citrus marinated sustainable Blue North True Cod, organic avocado, cucumber pico de gallo, Penny's all natural tortilla chips 13<sup>90</sup>

#### GF Seafood Deviled Egg Quartet

A Duke quartet of scrumptious Deviled eggs All topped with a tiny bite below! 12<sup>90</sup>

- Dungeness Crab Maris leg
- Seared Weathervane Scallop with chipotle aioli
- Grilled Wild Pacific Prawn with pretty pesto accent
- Lightly blackened Wild Copper River Salmon

### EAT YOUR GREENS

#### GF Organic Local Bibb Salad with Organic Blackberries

Locally grown, organic and hydroponic Bibb lettuce with organic blackberries, nitrite-free bacon, bleu cheese crumbles, chopped tomato and toasted almonds with unreal made-at-Duke's bleu cheese dressing - DeGoede Brothers Farm - Sumner, WA 12<sup>90</sup>

### SUSTAINABLE SEAFOOD

#### GF Salmon Blackberries Everywhere GF Mango Tango Cod

Wild Alaska Copper River Salmon with organic blackberries in a Grand Marnier butter sauce, local corn polenta cake, fresh local organic zucchini 36<sup>90</sup>

Bering Sea Blue North Cod with a cucumber and mango relish, macadamia nuts with a Sriracha infused beurre blanc, white sticky rice 27<sup>90</sup>

#### GF Salmon Summer Grill

Broiled Wild Alaska Copper River Salmon with organic kale and avocado, tossed in bleu cheese dressing with a tarragon vinaigrette accent, fresh local organic zucchini 36<sup>90</sup>

#### Killer Prawn Linguini

Wild Mexican Pacific Prawns sautéed with fresh garlic and organic herbs in a slightly spicy sauce, served on a bed of linguini, fresh local organic zucchini 26<sup>90</sup>

#### GF Tempting Thai Ginger Cod

Sustainably caught Blue North True Cod seasoned and topped with toasted macadamia nuts in a coconut milk broth, fresh ginger & white sticky rice 28<sup>90</sup>

### FILET MIGNON

#### Grass Fed Filet Mignon & Seafood Mixed Grill

4oz Petite Filet Mignon paired with three Wild Mexican Pacific Prawns stuffed with Dungeness Crab, Wild Prawns and imported cheeses, homemade pretty pesto accent, local corn polenta cake and fresh local organic zucchini 32<sup>90</sup>

### DUKETAILS

#### Paloma Margarita

Volcan de mi Tierra 100% Agave Tequila with homemade sour and Giffard Grapefruit liqueur, splash of organic grapefruit juice, on the rocks, salted rim 11<sup>90</sup>

#### Ketel One Botanical Moscow Mules

Choose any of the flavors of new Ketel One Botanicals in a copper mug, fresh limes and the Original Cock n Bull Ginger Beer 11<sup>90</sup>

- Peach & Orange Blossom
- Cucumber & Mint
- Grapefruit & Rose

### SUMMER WINE FEATURE 6oz/9oz/btl

#### Dunham Cellars Dry Rosé Columbia Valley

Lively acidity balances the crisp flavors with a refreshing minerality that provides a cleansing finish and beckons for another sip! 10<sup>90</sup> | 14<sup>40</sup> | 43

#### Ferrari-Carano Pinot Grigio Sonoma County

Refreshing, crisp and light-bodied, a perfect Summer deck quencher and amazing pairing with sustainable seafood 9<sup>90</sup> | 13<sup>40</sup> | 39

#### Mer Soleil Chardonnay Santa Lucia Highlands

Made by the Famous Wagner family, this 90+ point rated Reserve Chardonnay offers a nice balance between rich, buttery notes and concentrated white fruit flavors 10<sup>90</sup> | 14<sup>40</sup> | 43