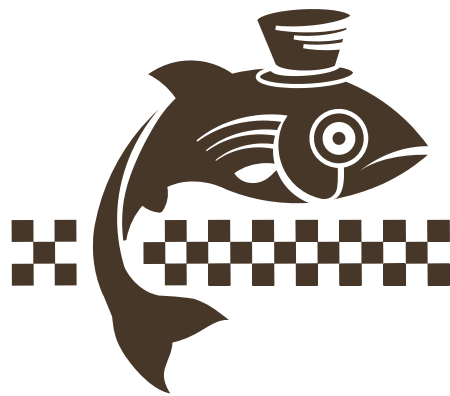


LUNCH

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 11⁹⁰

GF Blue North Cod Ceviche

Citrus marinated sustainable Blue North True Cod, organic avocado, cucumber pico de gallo, Penny's all natural tortilla chips 12⁹⁰

GF Seafood Deviled Egg Quartet

A Duke quartet of scrumptious Deviled eggs All topped with a tiny bite below! 11⁹⁰

- 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 11⁹⁰

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 32⁹⁰

Bering Sea Blue North Cod with a cucumber and mango relish, macadamia nuts with a Sriracha infused beurre blanc, white sticky rice 25⁹⁰

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 32⁹⁰

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 24⁹⁰

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 26⁹⁰

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 29⁹⁰

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 10⁹⁰

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 10⁹⁰

- 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! 10⁹⁰ | 14⁴⁰ | 43

Ferrari-Carano Pinot Grigio Sonoma County

Refreshing, crisp and light-bodied, a perfect Summer deck quencher and amazing pairing with sustainable seafood 9⁹⁰ | 13⁴⁰ | 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 10⁹⁰ | 14⁴⁰ | 43