# EASTER MENU

### DUKETAIL

#### Duke's Famous Bloody Bloody Mary

New Amsterdam vodka infused with roasted garlic and onions, black peppercorns, bell peppers, lemons and limes, mixed with Demitri's All-Natural Bloody Mary Seasoning, garnished with two jumbo Wild Mexican Prawns 1390

### BRUNCH

Have fun at Duke's with this insanely tasty menu served with your choice of homemade blueberry scones or Duke's double sourdough bread

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#### Eggs Bene"Duke"

Fresh Washington Coast Dungeness Crab, poached eggs, wilted spinach and hollandaise served over a toasted Thomas English muffin\* 26%

#### Wild Prawn "Benedict Arnold"

Classic preparation with Wild Mexican Pacific Prawns, poached eggs, nitrite-free bacon and hollandaise served over a toasted Thomas English muffin\* 22%

#### French Toast For the Most

Essential Baking Co. brioche dipped in a cinnamon egg wash, grilled and served with butter, real maple syrup and crispy bacon\* 1990

#### GF Veggie Scramble For Your Life

Fresh asparagus, baby spinach, Walla Walla sweet onions and bell peppers sautéed with garlic and fresh herbs, scrambled with cage free eggs topped with Parmesan/Asiago and basil almond pesto 1890

### APPETEASER

#### "The Duke" Jumbo Prawn Cocktail

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

### SUSTAINABLE SEAFOOD

#### Dungeness Crab "Un"Cakes

Lots of Crab, cake not so much, with zesty lime aioli with organic roasted potatoes and fresh seasonal vegetable 3990

## LOCAL GRASS FED FILET MIGNON

#### GF "The Royal" Ranch Filet Mignon

6oz center cut Filet Mignon from local Royal Ranch Farms, broiled and served with bourbon braised caramelized local sweet onions and a Cabernet demi sauce, organic roasted potatoes and fresh seasonal vegetable 42%

• add Dungeness Crab "Un"Cake 14<sup>90</sup>

add Scallop & Prawn skewer 11<sup>90</sup>

### **K DRINK WINE...SAVE SALMON!**

#### Duke's 'Up River White' ®

Sauvignon Blanc Horse Heaven Hills Sourced from the McNary Vineyard, with crisp and vibrant flavors 12% | 16% | 48

#### Great pairing with all things seafood!

#### 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

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.





