HAPPY MOTHER'S DAY

MARGARITA FOR MOM!

Dobel Maestro Lychee Margarita

Dobel Diamante Cristalino tequila, Ramazzotti apertivo, homemade sour and a dash of Scrappy's firewater habanero bitters, with fresh limes and lychee fruit 1490





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

Crabby Eggs Bene"Duke"

Fresh Washington Coast Dungeness Crab, poached eggs, wilted spinach and hollandaise served over a toasted Thomas English muffin* 28%



Lobster St. Benedict

Nova Scotia cold water Lobster, poached eggs, wilted spinach, hollandaise and fresh chives served over a toasted Thomas English muffin* 26^{90}

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* 2490

French Toast For the Most

Grand Central Bakery brioche dipped in a cinnamon vanilla egg batter, grilled and served with butter, real maple syrup and crispy bacon* 21%

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 1990

APPETEASER

Jumbo Wild Prawn Cocktail

Chilled jumbo Wild Mexican Prawns, sliced fresh avocado, celery with Duke's Bloody Bloody Mary cocktail sauce 1890



EAT YOUR GREENS

GF Miso Ginger Wild Salmon & Jumbo Prawn Salad

Grilled Wild Alaska Salmon and jumbo Wild Mexican Prawns, Tamari pineapple glazed, with celery, broccoli, carrot, green onion, candied bell peppers, toasted almonds, sesame seeds, crisp romaine and Napa cabbage with a miso lime ginger vinaigrette 34^{90}

NOVA SCOTIA LOBSTER

Lavish Lobster Roll

Nova Scotia Lobster meat tossed with creamy lemon mayo and a hint of Old Bay seasoning on Grand Central Bakery butter grilled soft brioche roll, with sweet potato fries and zesty lime aioli 36^{90}



SWEET TREAT

Strawberry White Chocolate Shortcake

Butter lemon pound cake layered with white chocolate cream cheese mousse, sliced fresh strawberries, strawberry puree, whipped cream and white chocolate sauce 12^{90}



DRINK WINE...SAVE SALMON!

Duke's 'Up River White' * **Sauvignon Blanc** Horse Heaven Hills Sourced from the McNary Vineyard, with crisp and vibrant flavors 13°0 | 17°0 | 48

Great pairing with all things seafood!

Filet Mignon and Wild Salmon

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 14⁴⁰ | 18⁴⁰ | 52 Incredible pairing with Grass-fed burgers,

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 of each wine sold donated to organizations committed to restoration and recovery of PNW salmon populations.



