

EASTER BRUNCH

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 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* 28⁹⁰

Lobster St. Benedict

Nova Scotia cold water Lobster, poached eggs, wilted spinach, hollandaise and fresh chives served over a toasted Thomas English muffin* 26⁹⁰

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* 21⁹⁰

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

APPETEEASER

Dungeness Crab Stuffed Mushrooms

Jumbo cremini mushrooms stuffed with fresh Dungeness Crab, spinach, imported and domestic cheeses, served with a lemon beurre blanc 17⁹⁰

100% SUSTAINABLE SEAFOOD

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 36⁹⁰

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 onions and a Cabernet demi sauce, roasted organic potatoes and fresh seasonal vegetable 46⁹⁰



DRINK WINE...SAVE SALMON!

Duke's 'Up River White' ®

Sauvignon Blanc *Horse Heaven Hills*

Sourced from the McNary Vineyard, with crisp and vibrant flavors 13⁹⁰ | 17⁹⁰ | 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 14⁴⁰ | 18⁴⁰ | 52

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

