



CHILLED APPETIZERS

- COLOSSAL SHRIMP COCKTAIL**
Colossal Shrimp Served with Cocktail Sauce & Lemon 16
- OCEANA PLATTER**
Oysters, Lobster Tail and Claw Meat, Colossal Shrimp, King Crab Legs, Served with Mignonette and Cocktail Sauce 60
- SALUMI PLATTER**
Assorted Cheeses, Cured Meats, Cherry Peppers, Olives, Grapes, Mesclun Lettuce 18
- OYSTER ON THE HALF SHELL**
Served with Mignonette and Cocktail Sauce, by the piece 4

HOT APPETIZERS

- CRISPY LOBSTER TAIL**
Cold Water Tail, Lightly Battered and Fried, Wasabi Aioli, Sweet Soy Ponzu 18
- CRAB CAKE**
Green Apple, Fennel, Spicy Seaweed Salad, Cucumber Wasabi Remoulade 16
- FRIED CALAMARI**
Peppadew, Marinara, Garlic Aioli 13
- THE HIGH ROLLER**
Chef Inspired, Fried Panko Sushi Roll 14
- WARM SPINACH ARTICHOKE DIP**
Fried Tortilla Chips 8
- STEAMED CLAMS**
Little Neck Clams, Clarified Butter, Green Onion 13

SOUPS

- LOBSTER BISQUE**
Sherry Flavored Rich Lobster Soup 10
- SOUP DU JOUR**
Your Server Will Tell You About Today's Chef Inspired Creation 6
- FRENCH ONION GRATIN**
Classic Version, Topped with French Crostini, Bubbly Swiss & Provolone Cheese 8

SALADS

- CAESAR SALAD**
Romaine Hearts, House Made Caesar Dressing, Crostini, Parmesan Cheese 14
- DUKES HOUSE SALAD**
Mixed Greens, Tomatoes, Cucumbers, Carrots, Croutons 11
- CAPRESE SALAD**
Fresh Mozzarella, Heirloom Tomatoes, Fresh Basil, Olive Oil, Balsamic Reduction 15
- CLASSIC WEDGE**
Blue Cheese Dressing, Crispy Bacon, Tomatoes & Pickled Red Onions 14
- SPINACH SALAD**
Fresh Spinach, Chopped Egg, Sliced Mushrooms, Pickled Red Onion, Warm Bacon Vinaigrette 14

Add to Any Salad

Grilled Chicken 9, Grilled Shrimp 13, Salmon Filet 11, Seared Scallops 15

DUKES TEMPERATURE GUIDE

Rare 125F – cool red center / **Med Rare** 130F – pink with a red center / **Medium** – 140F pink throughout / **Medium Well** 150F mostly brown with a pink center / **Well Done** 160F brown throughout / **Pittsburgh** 120F – charred outside with rare, cool center

STEAKS & CHOPS

- PRIME TOP SIRLOIN** 12oz 32
- CENTER CUT FILET MIGNON** 10oz 43
- BONE IN DRY AGED NY STRIP** 20oz 51
- COWBOY BONE-IN BEEF RIBEYE** 20oz 56
- PORTERHOUSE STEAK** 32oz 62
- PRIME RIB DUKES CUT** 20oz 37
- VEAL CHOP** 14oz 29

SURF & TURF ENHANCEMENTS

- PETITE LOBSTER TAIL** 7oz 21
- COLOSSAL SHRIMP (3)** 13
- SCALLOPS (3)** 15

ACCOMPANIMENTS *–Please choose one sauce to compliment your beef selection, or choose a few for \$3 each additional selection.*

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|---------------------------|---|
| BÉARNAISE | AU JUS |
| SMOKED BLEU CHEESE | DEMI MAÎTRE D' BUTTER |
| DEMI GLACE | GREEN PEPPERCORN SAUCE (AU POIVRE) |

SEAFOOD

- SEABASS**
Sweet Corn Risotto, Grilled Asparagus, Carrots, Sundried Tomato Pesto 36
- PASTA SCOGLIO**
Clams, Shrimp, Scallops, Lobster Tail, Tomato Garlic Broth, Capellini 39
- SEAFOOD STUFFED HADDOCK**
Shrimp & Scallop Stuffing, Whipped Potatoes, Haricot Verts, Sambuca Cream 30
- GRILLED SALMON**
Utica Greens with Sausage, Lemon Caper Sauce with Roasted Artichokes 28
- CATCH OF THE DAY**
Your Server Will Tell You About Today's Chef Inspired Creation 32

ENTREES

- SALTIMBOCCA**
Pancetta Sage Stuffed Statler Chicken Breast, Brandy Mushroom Veloute 28
- BEEF SHORT RIB**
Fingerling Potatoes, Grilled Asparagus, Glazed Carrots 30
- VEAL CHOP OSCAR**
Grilled 14oz Chop, King Crab, Grilled Asparagus, Carrots, Hollandaise 35
- ROASTED VEGETABLE RISOTTO** GLUTEN FREE, VEGETARIAN (VEGAN UPON REQUEST)
Zucchini, Squash, Eggplant, Portobello Mushrooms, Parmesan Risotto 16

SIDES

- LOBSTER MAC N' CHEESE** 18
- UTICA GREENS with SAUSAGE** 10
- WHIPPED POTATOES** 9
- HAIRCOT VERTS** 9
- SHAVED BACON BRUSSELS SPROUTS** 10
- GRILLED ASPARAGUS WITH SHAVED PARMESAN** 10
- TWICE BAKED LOADED POTATO** 10
- PORT BRAISED MUSHROOMS AND PEARL ONIONS** 9

HOPHOUSE

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DUKES CHOPHOUSE

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