

STARTERS

- SHRIMP COCKTAIL 16** (GF)
Jumbo Shrimp, Spicy Cocktail Sauce, Fresh Lemon
- CHARCUTERIE & CHEESE BOARD 18**
Cured Meats and Exotic Cheese
- OYSTERS 16** (GF)
Sherry Mignonette, Cucumber-Gin Sorbet
- SPINACH ARTICHOKE DIP 12**
Warm Creamy Spinach Served with Pita Chips
- SCALLOPS & BACON 18** (GF)
Pan Seared Scallops, Pork Belly, Maple Mustard Glaze
- FRIED CALAMARI 13**
Marinara, Garlic Aioli, Banana Peppers
- CRAB CAKES 16**
Colossal Lump Crab, Siracha Aioli, Arugula, Fresh Lemon
- CRISPY LOBSTER 18**
Lobster Lightly Battered and Fried, Garlic Aioli, Sweet Ponzu Sauce

SALADS & SOUPS

- CLASSIC WEDGE SALAD 14** (GF)
Heirloom Tomato, Bacon, Blue Cheese, Balsamic, Peppercorn Ranch
- CAESAR SALAD 14**
Romaine, Croutons, Parmigiano, Caesar Dressing
- HEARTS OF PALM SALAD 13** (GF)
Avocado, Heirloom Tomato, Cucumbers, Raspberry Vinaigrette
- PANZANELLA SALAD 15**
Kale, Spinach, Brussels Sprouts, Red Onions, Butternut Squash, Goat Cheese, Cornbread Croutons, Honey Champagne Dressing
- DUKES CHOPHOUSE SALAD 12** (GF)
Romaine, Avocado, Gorgonzola, Tomato, Bacon, White French
- TRADITIONAL FRENCH ONION 8**
Sweet White Onions, Gruyère, Parmigiano
- LOBSTER CHOWDER 10**
Maine Lobster, Bacon, Yukon Potatoes, Corn
- SOUP DU JOUR 6**
Chef's Selection

HOT ROCK APPETIZER 30
 Sizzling Granite Slab with
 Chef's Selection of Proteins
Served with a trio of dipping sauces. You're the chef at the table!

SEAFOOD TOWER 75 (GF)
 Maine Lobster, Shrimp, Crab Cocktail,
 Lobster Claws, King Crab, Oysters
(1-3 people)

STEAKS (GF)

PRIME BONE-IN

- 20oz Kansas City Strip 60**
Stock Yards Meats
- 22oz Ribeye 65**
Stock Yards Meats
- 32oz Porterhouse 75**
Stock Yards Meats

PRIME RIB

- 16oz Queen Cut 35**
Stock Yards Meats
- 22oz King Cut 45**
Stock Yards Meats



CLASSICS

Wet-Aged for 28 days

- 8oz Petite Filet Mignon 40**
Gabriel's
- 12oz Filet Mignon 50**
Gabriel's
- 16oz NY Strip 50**
Gabriel's

OTHER CUTS

- Half Lamb Rack 35**
- 14oz Veal Chop 35**
- 14oz Tomahawk Pork Chop 35**
Duroc

COMPLEMENT YOUR STEAK

Gorgonzola Crust 6 • Oscar Style 14
 Scallops 22 • King Crab Legs M.P. • Lobster Tail M.P. • Shrimp Scampi 18
 Béarnaise • Bordelaise • Chimichurri • Chipotle Hollandaise

SEAFOOD

- PAN-SEARED SALMON 30** (GF)
Asparagus and Potato Hash, Chipotle Hollandaise
- SEAFOOD CIOPPINO 39**
Fresh Seafood, Tomato-Saffron Broth, Roasted Fennel, Plugrá Crostini, Saffron Rice
- SWORDFISH AU POIVRE 35** (GF)
Roasted Red Pepper Au Poivre, Sautéed Spinach, Sweet Potato Pomme Frites
- KING CRAB LEGS M.P.** (GF)
1½ lb. King Crab Legs, Clarified Butter, Fresh Lemon
- TWIN LOBSTER TAILS M.P.** (GF)
Two 10oz Canadian Cold-Water Lobster Tails

ENTRÉES

- BRICK OVEN CHICKEN 28**
Herb-Marinated Chicken, Chorizo Cornbread Stuffing, Acorn Squash
- LOBSTER MAC & CHEESE 22**
Shells, Tillamook Cheddar, Gruyère, Parmigiano
- BEEF SHORT RIB 34** (GF)
Crispy Potato Wedges, Asparagus, Glazed Carrots, Veal Cabernet Demi
- CHICKEN FRIED CHICKEN 26**
Sage Sausage Gravy, Whipped Mashed Potatoes, Utica Greens
- DUKES BURGER 18**
10oz Prime Ground Ribeye, Choice of Cheese, Bibb Lettuce, Heirloom Tomatoes, Red Onion, Horseradish Pickles with Truffle Fries

SIDES

- BAKED POTATO 10** (GF)
Butter, Chives, Sour Cream, Bacon
- MASHED POTATOES 10**
Roasted Garlic
- BAKED YAM 10** (GF)
Cinnamon-Whipped Butter, Brown Sugar
- ROASTED ACORN SQUASH 10**
Sambuca, Brown Sugar, Sweet Butter
- DUKES TATER TOTS 12**
Truffle Parmigiano, House Dill Kerchup
- FRENCH FRIES 9**
Truffle Parmigiano or Plain
- ASPARAGUS 12** (GF)
Grilled, Ranieri Extra Virgin Olive Oil
- CHARRED CREAM CORN 10**
Sweet White Corn, Parmigiano
- UTICA GREENS 9**
Sausage, Panchetta, Parmigiano Cheese
- SPINACH 9** (GF)
Steamed, Creamed or Sautéed
- BRUSSELS SPROUTS 10** (GF)
Sautéed, Bacon, Sweet White Onion
- CREMINI MUSHROOMS 10** (GF)
Red Wine Braised, Shallots, Fine Herbs