

DUKES

CHOPHOUSE

STARTERS

SHRIMP COCKTAIL 17 (GF)
Jumbo Shrimp, Spicy Cocktail Sauce, Fresh Lemon

OYSTERS 17 (GF)
Sherry Mignonette, Cucumber-GinSorbet

CRANBERRY ROSEMARY BRIE DIP 12
Warm Brie Dip, Assorted Crisps and Crackers

SCALLOPS & BACON 20 (GF)
Pan Seared Scallops, Pork Belly, Maple Mustard Glaze

FRIED CALAMARI 14
Marinara, Garlic Aioli, Banana Peppers

CRISPY LOBSTER 22
Lobster Lightly Battered and Fried, Garlic Aioli, Sweet Ponzu Sauce

SALADS & SOUPS

CLASSIC WEDGE SALAD 15 (GF)
Heirloom Tomato, Bacon, Blue Cheese, Balsamic, Peppercorn Ranch

CAESAR SALAD 15
Romaine, Croutons, Parmigiano, Caesar Dressing, Parm Crisps


DUKES CHOPHOUSE SALAD 13 (GF)
Romaine, Avocado, Gorgonzola, Tomato, Bacon, White French

TRADITIONAL FRENCH ONION 9
Sweet White Onions, Gruyère, Parmigiano

LOBSTER CHOWDER 11
Maine Lobster, Bacon, Yukon Potatoes, Corn

SOUP DU JOUR 6
Chef's Selection

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




PRIME BONE-IN

20oz Kansas City Strip 60
22oz Ribeye 65

PRIME RIB

16oz Queen Cut 36
22oz King Cut 46



8oz Petite Filet Mignon 41
12oz Filet Mignon 51
16oz NY Strip 51

OTHER CUTS

Half Lamb Rack 35
Pork Chop 35

COMPLEMENT YOUR STEAK
Gorgonzola Crust 6 • Oscar Style 16 • Scallops 22 • King Crab Legs M.P. • Lobster Tail M.P. • Shrimp Scampi 18 • Mushrooms 8
Bordelaise • Béarnaise • Chimichurri

SEAFOOD

CATCH OF THE DAY M.P.
Prepared by our Chef Daily

BROWN BUTTER STUFFED LOBSTER 60
2.5lb Lobster, Lobster Meat, Crab, Fontina, Spinach, Shiitake Dressing

SEAFOOD CIOPPINO 42
Fresh Seafood, Tomato-Saffron Broth, Roasted Fennel, Plugrá Crostini, Pasta

KING CRAB LEGS M.P. (GF)
1^{1/2}lb. King Crab Legs, Drawn Butter, Grilled Lemon

TWIN LOBSTER TAILS M.P. (GF)
Two Canadian Cold-Water Lobster Tails, Drawn Butter, Grilled Lemon

ENTRÉES

LOBSTER MAC & CHEESE 26
Shells, Tillamook Cheddar, Gruyère, Parmigiano, Butter Bread Crumbs

BACON WRAPPED PORK TOMAHAWK 40
Arugula, Fennel, Donut Stuffing, Apple Cider Demi, Black Pepper Brussels

PAN ROASTED SALMON 35
Tomato, Corn, Avocado CousCous Salad, Chimichurri, Lime

CHICKEN FRIED CHICKEN 28
Sage Sausage Gravy, Whipped Mashed Potatoes, Utica Greens

DUKES BURGER 16
10oz Prime Ground Ribeye, Horseradish Pickles, Truffle Fries
Add Toppings - Cheese, Bacon, Mushrooms, Grilled Onions **1 each**

SIDES

BAKED POTATO 10 (GF)
Butter, Chives, Sour Cream, Bacon

MASHED POTATOES 11 (GF)
Roasted Garlic

BAKED YAM 10 (GF)
Cinnamon-Whipped Butter, Brown Sugar

DUKES TATER TOTS 12
Truffle Parmigiano, House Dill Ketchup

FRENCH FRIES 9
Truffle Parmigiano or Plain

ASPARAGUS 12 (GF)
Grilled, Ranieri Extra Virgin Olive Oil

UTICA GREENS 12
Sausage, Panchetta, Parmigiano, Butter Bread Crumbs

SPINACH 9 (GF)
Steamed, Creamed or Sautéed

BRUSSELS SPROUTS 10 (GF)
Sautéed, Bacon, Sweet White Onion

SEASONAL CAPELLINI CAKE 10

RIVERS CASINO & RESORT SCHENECTADY

Brought To You By
The Mallozzi Family

Please Note: A 20% gratuity will be added to parties of six or more. Split Plate Charge of \$3
Consuming raw or undercooked meat, poultry, seafood, shell fish, or eggs may increase your
risk of foodborne illness, especially in cases of certain medical conditions.

RiversCasinoAndResort.com