

DUKE'S RESTAURANT

We are a Casual Fine Dining Restaurant, presenting a New American Cuisine infused with Southwestern Flavors.
We love what we do, we hope you enjoy!

COLD STARTERS

Cowboy Salad	mixed greens, tomatoes, bell peppers, black beans, corn, scallions, house cilantro ranch add chicken 3 add salmon 5	9
Smoked Duck Salad	spinach, applewood smoked duck, balsamic, almonds, shaved asiago & romano, grilled orange	12
Caprese Salad	mozzarella, micro red basil, heirloom tomatoes, balsamic reduction, chili powder	11
Shrimp Ceviche	pico de gallo, bbq sauce, worcestershire sauce, tomato sauce, corn tortilla chips	13
Crab Cucumber Boat	mango puree, english cucumber, crab surimi, celery, corn, cayenne pepper, paprika, lemon zest	10

WARM STARTERS

Crab Cakes	mixed greens, caper aioli, smoked paprika, lemon	12
Seared Scallops	pan seared, tomatoes, mixed greens, basil lemon pesto	16
San Juan Quesadillas	flour tortillas, seasoned beef, chipotle chicken, queso oxaca, guacamole, crema, house salsa	11
Jicama Street Tacos	fresh jicama root tortillas, achiote, seasoned beef, chipotle chicken, pico de gallo	10

SOUPS

Sweet Potato Soup	shallots, vegetable broth, crema, sage, crispy sweet potato	7
Corn Tortilla Soup	tomato puree, chipotle chicken, avocado, queso fresco, crispy corn tortilla, crema, micro cilantro	7

ENTRÉES

Duke's Southwestern Burger	16
pretzel bun, chipotle mayo, spinach, toppings, house cajun rub, sautéed mushrooms, queso oxaca, avocado, mango puree, fries	
The Buffalo Burger	17
cracked pepper bun, mixed greens, toppings, ground colorado bison, pepper jack cheese, chimichurri sauce, sweet potato fries	
Wild Mushroom Ravioli	19
sundried tomato cream sauce, peas, shallots, parmesan cheese, tomatoes, parsley, garlic bread	
BBQ Cauliflower & Chickpea Tacos	15
house barbecue rub, roasted cauliflower, garbanzo beans, corn tortillas, cabbage, carrots, lime, vegan mayonnaise, micro cilantro	
Sage Infused Chicken	21
french cut chicken, truffle cream sauce, micro red vein sorrel, cilantro lime rice pilaf, caramelized brussels sprouts, dried cranberries	
Bluff BBQ Chicken	20
french cut chicken, honey barbecue sauce, micro mixed greens, chipotle grilled vegetables, twice baked potato, crema	
Grandma Rose's Pan Seared Salmon	25
8 oz atlantic salmon, lemon butter sauce, parsley, garlic creamy mashed potatoes, roasted asparagus, grilled lemon	
Mahi Mahi	24
6 oz wild caught mahi mahi, poblano cream sauce, grilled lemon, grilled vegetables, beef fat roasted fingerling potatoes	
Petite Striploin Steak	26
8 oz certified angus beef, ancho-onion sauce, micro parsley, roasted fingerling potatoes, sautéed green beans, honey roasted almonds	
Manhattan NY Filet	28
8 oz certified angus beef, foie gras, black truffle aioli, micro mixed greens, saffron rice pilaf, roasted cauliflower	
Ribeye Filet	30
10 oz certified angus beef, cranberry mushroom sauce, micro mixed greens, creamy mashed potatoes, grilled vegetables	
Ribeye Cap Steak	32
10 oz certified angus beef, black garlic compound butter, creamy mashed potatoes, sautéed spinach, honey glazed baby carrots	

SIDES

garlic bread	2	roasted fingerling potatoes	5	roasted cauliflower	3
grilled vegetables	4	choice of fries	4	creamy mashed potatoes	4
roasted asparagus	5	sautéed spinach	3	sautéed green beans	5
twice baked potato	4	caramelized brussel sprouts	3	honey glazed baby carrots	4