

DUKE'S STEAKHOUSE

SHAREABLES

<u>Beef Tartar</u>	\$26
<i>Beef Tenderloin / Capers / Shallots / Locatelli</i>	
<u>Creole Lollipops</u>	\$20
<i>Chicken Lollipops / Creole Aioli / Paprika Oil</i>	
<u>Seared Octopus</u>	\$30
<i>Marinated Octopus / Squash Carrot Purée / Fondant Potato / Chive Oil / Paprika Oil</i>	
<u>Short Rib Croquettes</u>	\$20
<i>Roasted Pepper Purée / Braised Short Rib / Aged Gouda Mornay</i>	
<u>Boulette</u>	\$18
<i>Haitian Style Meatballs / Spiced Maple / Demi Glaze</i>	
<u>Deviled Eggs</u>	\$18
<i>Caramelized Slab Bacon / Epis</i>	
<u>Crevette de Epis</u>	\$24
<i>Seared Shrimp / Thyme & Garlic Mash / Epis / Shrimp Demi</i>	
<u>New Zealand Lamb Lollipops</u>	\$28
<i>Rosemary Garlic Thyme Marinade / Garlic Confit Red Pepper Puree</i>	
<u>Glazed Slab Bacon</u>	\$22
<i>Crispy slab bacon / Spiced Maple</i>	

PASTAS

Fresh Pasta Daily

<u>Cashew Butter</u>	\$30
<i>Vegetarian Cashew Butter Cream Sauce</i>	
<u>Creole Cream</u>	\$36
<i>Creole Style Red Sauce / House infused Rum / Seared shrimp</i>	
<u>Cacciatore</u>	\$32
<i>Braised Chicken Thigh / Cacciatore Sauce / Spaghetti</i>	

SALADS

<u>The Doctor Duke</u>	\$22
<i>Watercress / Shaved Cabbage / Baby Kale / Duke's Caesar Dressing</i>	
<u>Yuzu & Green Mango</u>	\$20
<i>Julienned Green Mango / Roasted Cashews / Yuzu Plum Vinaigrette</i>	

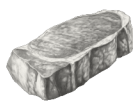
SIDES

<i>Rosemary & Thyme Mash Potatoes</i>	\$14
<i>Truffle French Fries</i>	\$14
<i>Seasonal Vegetables</i>	\$16
<i>Truffle Macaroni & Cheese w/ Slab bacon</i>	\$22
<i>Creamed Corn</i>	\$16

THE CUTS



8oz Prime
Filet \$70



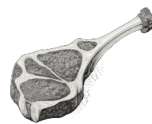
16oz NY
Strip \$85



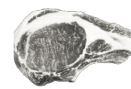
8oz Skirt
\$55



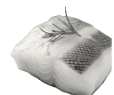
16 oz
Veal Chop
\$65



44oz 28-Day
dry aged Tomahawk
For two \$240



Pork Chop
Tomahawk
\$45



Chilean
Sea Bass
\$55

