

# Duke's

STEAKHOUSE

## SHAREABLE

### THE DOCTOR DUKE

Shaved Cabbage / Baby Kale / Duke's Caesar Dressing  
22

### CREOLE LOLLIPOP

Chicken Lollipops / Creole Aioli / Chive Oil  
22

### BOULETTE

Haitian Style Meatballs / Demi / House Blend Beef  
22

### LAMB TURNOVER

Seasoned Ground Lamb / Creole Sauce/ Onion /Bell Peppers / Sofrito  
24

### DEVILED EGGS

Caramelized Slab Bacon / Epis / Winter Black Truffle / Pikliz  
22

### SEARED OCTOPUS

Marinated Octopus / Kuri Squash Carrot Puree / Chive Oil / Paprika Oil / Epis Mash  
32

### COLOSSAL CRAB CAKE

House Creamed Corn / Dill Cilantro Basil Crema  
38

### YUZU & GREEN MANGO

Julienned Green Mango / Roasted Garbanzo / Yuzu Vinaigrette  
24

### GLAZED SLAB BACON

Crispy Slab Bacon / Spiced Maple / Baby Cucumber Pikliz  
22

### SHORT RIB CROQUETTES

Blue Cheese Mornay / Braised Short Rib / Aged Gouda Mornay  
24

### CREVETTE DE EPIS

Seared Shrimp / Epis Mash / Shrimp Demi  
28

### 3oz COLOSSAL CRABMEAT 8 CHILLED SHRIMP

Dill Cilantro Basil Crema /Cocktail Sauce  
42

### NEW ZEALAND LAMB LOLLIPOP

Rosemary Garlic Thyme Marinade / Sofrito Puree  
30

## SHAREABLE PASTA

### CREOLE CREAM PASTA

House Infused Rum / Seared Shrimp / Colossal Crabmeat  
44

### ORECCHIETTE

Fennel / Top Pesto English Pease  
34

## DUKE'S BLOCK

PRIME MEATS



8oz  
Prime Filet  
70



16 oz  
Prime NY Strip  
85



40 oz  
Prime  
Bone in Ribeye  
for two  
190



44 oz 28 Day Dry  
Aged Prime Tomahawk  
for Two  
240



14 oz  
Berkshire  
Pork Chop  
68



14 oz  
Berkshire  
Pork Chop  
45



10 oz  
Chilean  
Sea Bass  
58

## SIDES

Truffle French Fries  
14

Rosemary & Thyme Mash Potatoes  
16

Hot Peppers, Caramelized Onions, Mushroom, Roasted Garlic  
16

Seasonal Vegetables  
16

Truffle Macaroni Cheese  
22

Creamed Corn  
18

Creamed Spinach  
18

Fingerling Potatoes  
18

Blue Cheese Sauce  
8

Au Poire Demi Sauce  
8