



Celebrate Wild Alaska Seafood

We all have something to celebrate! From the cold, pristine waters of Alaska, these sustainable seafood options are carefully sourced and the items below are packed with flavor. And of course, it wouldn't be a celebration without our amazing all natural baby back pork ribs, back by popular demand, for a limited time.

— APPETIZERS —

WILD ALASKA SALMON BITES

Bite sized and flash fried with Duke's seasoning, wasabi aioli and chipotle aioli for dipping 13⁹⁰

HAPPY HALIBUT QUESADILLA

Lightly blackened with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aioli 11⁹⁰

— WILD ALASKA SEAFOOD —

OMG (OH MY GOD!) ALASKA WEATHERVANE SCALLOPS RAVIOLI

Seared Scallops served with an organic herb butter sauce with freshly made pumpkin ravioli, mascarpone, white wine, garlic and tomatoes* 24⁹⁰

CRAB ENCRUSTED ALASKA COD

5oz fillet from the cold, pristine waters of Alaska – with a honey-Dijon Dungeness Crab topping, fresh seasonal vegetable and organic baby red potatoes 19⁹⁰

PROSCIUTTO WRAPPED HALIBUT

Dukeworthy Halibut with Italian prosciutto and a lemon caper butter sauce* 8oz 29⁹⁰ | 5oz 25⁹⁰

WILD ALASKA "HOLIDAY" SALMON

Pumpkin seed encrusted grilled Wild Alaska Salmon with a pumpkin beurre blanc and cranberry-apple chutney* 8oz 28⁹⁰ | 5oz 23⁹⁰

— ALL NATURAL RIBS —

"SOON TO BE SOLD OUT" BBQ RIBS

Slow cooked, tender Baby Back Pork Ribs served with our 27 ingredient BBQ sauce, baby red potatoes and fresh seasonal vegetable* Full rack 25⁹⁰ | Half rack 19⁹⁰

BBQ RIBS & SCALLOP MIXED GRILL

1/2 order of Baby Back Ribs with skewered and seared Alaska Weathervane Scallops and Wild Mexican Prawns* 24⁹⁰

— FEATURED COCKTAIL —

ICELANDIC CRANBERRY MARTINI

Reyka vodka, made from Icelandic glacier spring water and distilled through lava rock, with St George Spiced Pear Liqueur, muddled cranberry and fresh rosemary 9⁴⁰



CALIFORNIA WINE FEATURE —

"Incredibly tasty and great value!" – Duke

SIMI SAUVIGNON BLANC

Sonoma County

130+ years of winemaking, this medium bodied wine is crisp with mineral notes and snappy acidity
6oz. 8⁷⁰ | 9oz. 11⁷⁰ | Btl. 34

ESTANCIA PINOT NOIR

Monterey County

Rich and creamy with ripe plum, blueberry and black cherry leading to a smooth, lingering finish
6oz. 8⁹⁰ | 9oz. 11⁹⁰ | Btl. 34

FRANCISCAN CHARDONNAY

Napa Valley

Chardonnay should be rich and round, but also vibrant and crisp. We source our Chardonnay grapes from a 17 acre estate in the cool Carneros region for a wine full of crisp pear, citrus and mineral qualities
6oz. 9⁴⁰ | 9oz. 12⁴⁰ | Btl. 37

MT. VEEDER CABERNET SAUVIGNON

Napa Valley

Vines ranging from 1,000-1,600 feet in elevation cling to rugged, steep slopes that lead to slow ripening and rich complexity. With highly concentrated flavors – big, bold and brambly – a Cab lover's feast
6oz. 10⁹⁰ | 9oz. 13⁹⁰ | Btl. 43

Celebrate Wild Alaska Seafood

We all have something to celebrate! From the cold, pristine waters of Alaska, these sustainable seafood options are carefully sourced and the items below are packed with flavor. And of course, it wouldn't be a celebration without our amazing all natural baby back pork ribs, back by popular demand, for a limited time.

— APPETIZERS —

WILD ALASKA SALMON BITES

Bite sized and flash fried with Duke's seasoning, wasabi aioli and chipotle aioli for dipping 12⁹⁰

HAPPY HALIBUT QUESADILLA

Lightly blackened with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aioli 11⁶⁰

— WILD ALASKA SEAFOOD —

OMG (OH MY GOD!) ALASKA WEATHERVANE SCALLOPS RAVIOLI

Seared Scallops served with an organic herb butter sauce with freshly made pumpkin ravioli, mascarpone, white wine, garlic and tomatoes* 19⁹⁰

CRAB ENCRUSTED ALASKA COD

5oz fillet from the cold, pristine waters of Alaska – with a honey-Dijon Dungeness Crab topping, fresh seasonal vegetable and organic baby red potatoes 17⁹⁰

PROSCIUTTO WRAPPED HALIBUT

Dukeworthy Halibut with Italian prosciutto and a lemon caper butter sauce* 5oz 24⁹⁰ | 8oz 28⁹⁰

WILD ALASKA "HOLIDAY" SALMON

Pumpkin seed encrusted grilled Wild Alaska Salmon with a pumpkin beurre blanc and cranberry-apple chutney* 5oz 22⁹⁰ | 8oz 27⁹⁰

— ALL NATURAL RIBS —

"SOON TO BE SOLD OUT" BBQ RIBS

Slow cooked, tender Baby Back Pork Ribs served with our 27 ingredient BBQ sauce, baby red potatoes and fresh seasonal vegetable* Full rack 24⁹⁰ | Half rack 18⁹⁰

BBQ RIBS & SCALLOP MIXED GRILL

1/2 order of Baby Back Ribs with skewered and seared Alaska Weathervane Scallops and Wild Mexican Prawns* 23⁹⁰

— FEATURED COCKTAIL —

ICELANDIC CRANBERRY MARTINI

Reyka vodka, made from Icelandic glacier spring water and distilled through lava rock, with St George Spiced Pear Liqueur, muddled cranberry and fresh rosemary 9⁴⁰



CALIFORNIA WINE FEATURE —

"Incredibly tasty and great value!" – Duke

SIMI SAUVIGNON BLANC

Sonoma County

130+ years of winemaking, this medium bodied wine is crisp with mineral notes and snappy acidity
6oz. 8⁷⁰ | 9oz. 11⁷⁰ | Btl. 34

ESTANCIA PINOT NOIR

Monterey County

Rich and creamy with ripe plum, blueberry and black cherry leading to a smooth, lingering finish
6oz. 8⁹⁰ | 9oz. 11⁹⁰ | Btl. 34

FRANCISCAN CHARDONNAY

Napa Valley

Chardonnay should be rich and round, but also vibrant and crisp. We source our Chardonnay grapes from a 17 acre estate in the cool Carneros region for a wine full of crisp pear, citrus and mineral qualities
6oz. 9⁴⁰ | 9oz. 12⁴⁰ | Btl. 37

MT. VEEDER CABERNET SAUVIGNON

Napa Valley

Vines ranging from 1,000-1,600 feet in elevation cling to rugged, steep slopes that lead to slow ripening and rich complexity. With highly concentrated flavors – big, bold and brambly – a Cab lover's feast
6oz. 10⁹⁰ | 9oz. 13⁹⁰ | Btl. 43