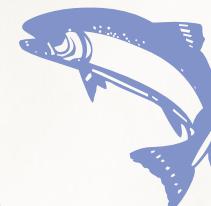


Today's Catch

Uniquely Prepared



LUNCH

SUCCULENT SALMON & HEAVENLY HALIBUT



APPETEASERS & SHARED PLATES

Wild Alaska Salmon Bites

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

Salmon Shoots

Lightly blackened on shoots of romaine, drizzled with Caesar dressing, topped with diced tomatoes and Parmesan/Asiago cheeses* 12⁶⁰

EAT YOUR GREENS

Blue Black 'n Blue Salad

Lightly blackened Wild Alaska Salmon with freshly chopped romaine with "Duke" variety Willamette Valley blueberries, Amy's candied pecans, blue cheese crumbles and "Nothing But Blue Sky" bleu cheese dressing * 17⁹⁰

ENTREES

Salmon Cherries Everywhere

Broiled Wild Alaska Salmon with local Washington cherries in a Grand Marnier butter sauce*
5oz 23⁹⁰ | 8oz 27⁹⁰

Tempting Thai Ginger Halibut

Seasoned and topped with toasted macadamia nuts in a coconut milk broth, fresh ginger and white sticky rice* 5oz 24⁹⁰ | 8oz 28⁹⁰

Savory Chipotle Wild Salmon Sandwich

Fresh avocado, tomato and chipotle aioli on Essential Baking Co. rosemary bread with sweet potato fries*
5oz 18⁹⁰ | 8oz 24⁹⁰

"Walk the Plank" Wild Salmon & Alaska Halibut Combo

Rubbed with brown sugar and organic fresh herbs, baked on a cedar plank with organic baby reds and fresh local vegetables* 24⁹⁰

Slightly Angry Wild Alaska Salmon

Blackened Wild Alaska Salmon with Wild Mexican Pacific Prawns, Penn Cove Mussels, fresh sautéed vegetables in a slightly spicy tomato broth, goat cheese* 21⁹⁰

FEATURED BEVERAGES

Duketails Handcrafted

Moscow Mule Bar:

All below made with fresh limes and the original Cock 'n Bull Ginger Beer

Titos Moscow Mule
- Tito's Handmade Vodka 9⁶⁰

Hendrick's English Mule
- Hendrick's Botanical Gin 9⁷⁰

Ancho Milagro Mule - Ancho Reyes
Chile Liqueur and Milagro Reposado Tequila 9⁹⁰

Kentucky Mule
- Woodford Reserve Double Oaked Bourbon 10⁹⁰

WINE - PERFECTLY PAIRED

King Estate Acrobat Pinot Gris

Balanced and crisp . . . one glass is not enough
Oregon 8⁷⁰ | 11⁷⁰ | 34

Matanzas Creek Sauvignon Blanc

If halibut drank wine, this would be the one!
Sonoma County 9³⁰ | 12³⁰ | 37

King Estate Acrobat Pinot Noir

Bing cherries, rose petals and smooth tannins
Oregon 9⁷⁰ | 12⁷⁰ | 38

La Crema Pinot Noir

Salmon and pinot noir are a match made in heaven
Monterey 9⁹⁰ | 12⁹⁰ | 39

DRAFT BEER Alaskan Brewing Co. Summer Ale

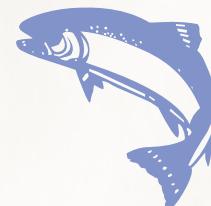
Balances a softly malted palate with the clean freshness of hops Juneau, Alaska



DUKEWORTHY™

Today's Catch

Uniquely Prepared



DINNER

SUCCULENT SALMON & HEAVENLY HALIBUT



APPETEASERS & SHARED PLATES

Wild Alaska Salmon Bites

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

Salmon Shoots

Lightly blackened on shoots of romaine, drizzled with Caesar dressing, topped with diced tomatoes and Parmesan/Asiago cheeses* 13⁶⁰

EAT YOUR GREENS

Blue Black 'n Blue Salad

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ENTREES

Salmon Cherries Everywhere

Broiled Wild Alaska Salmon with local Washington cherries in a Grand Marnier butter sauce*
8oz 28⁹⁰ | 5oz 24⁹⁰

Tempting Thai Ginger Halibut

Seasoned and topped with toasted macadamia nuts in a coconut milk broth, fresh ginger and white sticky rice* 8oz 29⁹⁰ | 5oz 25⁹⁰

Savory Chipotle Wild Salmon Sandwich

Fresh avocado, tomato and chipotle aioli on Essential Baking Co. rosemary bread with sweet potato fries*
8oz 25⁹⁰ | 5oz 19⁹⁰

"Walk the Plank" Wild Salmon & Alaska Halibut Combo

Rubbed with brown sugar and organic fresh herbs, baked on a cedar plank with organic baby reds and fresh local vegetables* 26⁹⁰

Slightly Angry Wild Alaska Salmon

Blackened Wild Alaska Salmon with Wild Mexican Pacific Prawns, Penn Cove Mussels, fresh sautéed vegetables in a slightly spicy tomato broth, goat cheese* 23⁹⁰

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DUKEWORTHY™