# CHEF BILL'S SPECIALS

*100% SUSTAINABLE SEAFOOD*

dukes SEAFOOD

## CHAMPAGNE TIME!!

**Moët & Chandon Brut Imperial -** *Champagne, FR*

Bright fruitiness with a seductive palate and elegant maturity  Flute 19$^{90}$ | Btl 118

## BOURBON & BROWN

**Woodinville "Whiskey Business"**

Local Woodinville Whiskey Co. 6 year aged bourbon, Averna Italian Amaro, Giffard Crème de Mûre, Scrappy's Chocolate Bitters, orange peel  16$^{90}$

## APPETEASER

GF **Smoked Salmon Street Corn Dip**

Duke's custom smoked Wild Alaska Salmon with Tillamook white cheddar and cotija cheeses, roasted poblano pepper, jalapeno, organic corn and spices, served with house fried non-GMO corn tortilla chips  19$^{90}$

## CHAMPION CHOWDER

GF **Wild Alaska Smoked Salmon Chowder**

Duke's custom smoked Wild Alaska Coho Salmon with dill, fresh herbs, and baby red potatoes

Small bowl - 16$^{90}$ | Large bowl - 21$^{90}$

***"Creamy, herby and delicious!" -Duke***

## EAT YOUR GREENS

GF **Autumn Harvest Salmon Salad**

Broiled Wild Alaska Coho Salmon with a whole grain French mustard and honey glaze, Cosmic Crisp WA apples, Tillamook extra sharp white cheddar, toasted pumpkin seeds, dried cranberries and nitrite-free bacon with organic field greens and fresh romaine, maple-cider dressing  ½ size - 27$^{90}$ | Full – 34$^{90}$

## 100% SUSTAINABLE SEAFOOD

**Holy Crabby BLT**

Sweet and succulent Bairdi crab meat with French mustard aioli, crisp bacon, tomato and bibb lettuce on grilled sourdough, served with non-GMO French fries  34$^{90}$

**"Prawn-To-Be-Wild" Pasta Tagliatelle**

Wild Mexican Pacific Prawns with red bell pepper, crimini mushrooms, English peas, fresh spinach, teardrop tomatoes simmered in a light, velvety sauce, with freshly grated Parmesan and Asiago cheeses  28$^{90}$

## SOON-TO-BE-SOLD-OUT RIBS

***We only serve these for a few months every year, so get 'em while you can!***

**Soon-To-Be-Sold-Out BBQ Pork Ribs**

Full rack of pork ribs basted with our to-die-for smoky-sweet BBQ sauce served with housemade creamy slaw and our scrumptious cavatappi mac 'n cheese  39$^{90}$

**Ultimate BBQ Rib Mixed Grill**

1/2 rack of baby back pork ribs seasoned with our irresistible BBQ sauce, a skewer of our grilled jumbo Wild Prawns, fresh seasonal vegetable, and a side of our scrumptious Lobster cavatappi mac 'n cheese  41$^{90}$

## GRASS FED FILET MIGNON

GF **Smoked Black Pepper Crusted Filet Mignon**

6oz center cut Filet Mignon served with a luxurious Cognac and smoked pepper Dijon cream sauce, grass-fed beef tallow caramelized sweet onions, organic potatoes and fresh vegetable*  56$^{90}$

**Consuming raw or undercooked meats, *poultry, seafood, raw oysters, shellfish, or eggs cooked to consumer specifications may increase your risk of food-borne illness, especially if you have certain medical conditions*

## CALIFORNIA WINE FEATURE:

**Flowers Chardonnay** *Sonoma Coast*

Sourced from their organically farmed estate vineyard, Camp Meeting Ridge, and other family owned vineyards that share their farming philosophy and commitment to highlighting the purity of the coastal sites  17$^{90}$ | 22$^{90}$ | 62  ***93 pts – Wine Spectator***

**Faust Cabernet Sauvignon** *Napa Valley*

Aged 20 months in 100% new French oak barrels, incredibly rich and bold with concentrated fruit flavors and a lingering finish  19$^{90}$ | 25$^{90}$ | 84

***95 pts - James Suckling & 94 pts – Wine Spectator***
***Wine Spectator - rated #4 wine of 2024!***