



--MENU IS SUBJECT TO CHANGE BASED ON AVAILABILITY AND SOURCING--

Also, Thursday Dinner Changes Weekly  
Please use this as a reference rather than a living document!

Signature Salads

add chicken +4, sautéed shrimp +8 OR  
\*seared ahi tuna +10

Appetizers

**Artisanal Cheese Board 20**  
Manchego Viejo, St. Angel, Aged Hoop Cheddar, Chevre, dried Michigan cherries, kalamata olives, English cornichons, stone ground mustard, flat bread crackers

**(v) Giorgios' Mezze Platter 18**  
roasted garlic hummus, baba ghanoush, quinoa tabbouleh, dolmades, cucumbers, grape tomatoes, kalamata olives, pita points

**Traditional Caprese Platter 15**  
torn burrata, hot house tomato, basil leaves, basil pistou, balsamic reduction, EVOO

**(gf) Spinach and Artichoke Dip 15**  
spinach, artichoke quarters, roasted garlic, feta, cream cheese, parmesan and pepperjack, pita points, corn chips, cayenne sprinkle  
-add pita +1.5-

**Smoked Salmon Plate 18**  
smoked scottish salmon, hard-boiled egg, pickled red onion, capers, kalamata olives, cucumbers, julienned carrot, dill cream, flat bread crackers

**\*Ahi Tuna Poke Bowl 23**  
ahi tuna, wakame salad, sliced cucumber, pickled red onion, edamame, mango, carrots, daikon radish, scallions, sesame seeds, pearled couscous, spicy aioli drizzle

**(gf)Fire Grilled Peach and Burrata 16**  
burrata, toasted sunflower seeds, balsamic reduction, basil pistou, spinach & arugula, lemon vinaigrette

**(v,gf)Paprika Tofu & Cabbage 16**  
grape tomatoes, roasted corn, carrots, bell pepper sticks, edamame, sesame seeds, ginger miso-sesame vinaigrette

**Wild Mushroom & Chevre Croquette 16**  
tricolor quinoa, braised shallots, toasted pepitas, fried leeks, baby spinach, lemon vinaigrette

**(v, gf)Roasted Squash & Sweet Potato 16**  
agave butternut squash & purple sweet potato, fried brussel sprouts, dried cherries, pepitas, agridulce, spinach & arugula, lemon vinaigrette

**(gf)Grilled Fajita Steak and Avocado 24**  
grilled strip steak, sauteed peppers & onions, roasted corn & black beans, cherry tomatoes, tortilla strips, romaine, avocado chimichurri, creamy cilantro lime vinaigrette

**Cafe Cobb 18**  
chicken, applewood bacon, avocado, hardboiled egg, cucumber, tomatoes, gorgonzola, garlic croutons, cilantro lime vinaigrette

Entrees

**(gf)\*Blackened NY Strip 34**  
USDA Choice NY Strip cooked to order, flash pan asparagus, garlicky creamed potatoes, lemon microgreen salad, wild mushroom au jus

**(gf)\*Rack of Lamb 42**  
New Zealand rack of lamb cooked medium rare, flash pan asparagus, lemon potato wedges, sour cherry jam, balsamic reduction

**(gf)\*Shrimp and Scallops 36**  
pan seared sea scallops, sauteed cajun shrimp skewers, flash pan asparaugs, lobster risotto cake, microgreen salad, roasted garlic aioli

**\*Panko Salmon 27**  
Atlantic salmon filet cooked medium, seasoned bread crumbs, sauteed spinach, garlicky creamed potatoes, stone ground mustard butter, microgreen salad

**Frutti di Mare 36**  
grilled bay scallops, shrimp, mussels, lump crab meat, onions, tomatoes, lobster broth, linguine pasta, chipotle pomodoro

**Lobster Pappardelle 36**  
knuckle and claw lobster mean, sauteed shrimp, roasted sweet corn, green peas, onions, tomatoes, fresh egg pasta, grana padano, creamy red pepper sauce

**Lemon Fusilli 22**  
wild mushrooms, baby spinach, asparagus, onions, tomatoes, feta, basil pistou, fresh fusilli pasta, lemon cream  
-make me vegan!-  
add chicken breast +4 OR sautéed shrimp +8

Please speak to your server for dietary or allergen modifications.

\*Menu items that can be served raw or undercooked - consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness

A 20% service charge will be added to parties of FIVE + & for ALL DUKE MEAL CARDS