

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

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 asparagaus, 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

Signature Salads

add chicken +4, sautéed shrimp +8 OR

*seared ahi tuna +10

(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

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 meat, 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