

## Appetizers

<b>Lobster Cocktail</b> .....	\$12.95
Chilled lobster meat with cocktail and remoulade sauces	
<b>Shrimp Cocktail</b> .....	\$12.95
Chilled jumbo gulf shrimp with cocktail sauce	
<b>Maryland Crab Cakes</b> .....	\$11.75
With sweet pepper and corn compote	
<b>Grilled Portobello Mushroom</b> .....	\$6.95
With port wine demi glace	
<b>Mediterranean Platter</b> .....	\$8.95
Marinated grilled vegetables, olives and hummus, served with pita chips	
<b>Warm Spinach Dip</b> .....	\$8.95
Served with tricolor tortilla chips	

## Soups & Salads

<b>French Onion Soup</b> .....	\$4.25
<b>New England Clam Chowder</b> .....	\$4.25
<b>Iceberg Wedge</b> .....	single \$6.00... double \$7.95
Crisp iceberg lettuce with crumbled maytag bleu cheese and red wine vinaigrette	
<b>Mozzarella &amp; Tomato Salad</b> .....	\$8.50
Sun-ripe tomatoes and imported buffalo mozzarella with fresh cracked black pepper, extra virgin olive oil and fresh basil leaf	
<b>Caesar Salad</b> .....	\$6.75
Crisp romaine, croutons and Parmesan cheese with a classic Caesar dressing	
<b>Spinach Salad</b> .....	\$6.25
Baby spinach leaves tossed with diced tomato, crumbled pancetta, shaved red onion, topped with crumbled hard-boiled egg and warm shallot vinaigrette	
<b>Dux House Salad</b> .....	\$3.95
Seasonal mixed greens with a balsamic vinaigrette	

## Pasta

<b>Lobster Ravioli</b> .....	\$19.95
Lobster ravioli in a rich, cognac lobster sauce	
<b>Grilled Vegetable Lasagna</b> .....	\$15.95
Hand rolled lasagna filled with grilled red & yellow peppers, onions, carrots, mushrooms, zucchini, summer squash, asparagus, ricotta and mozzarella cheeses	
<b>Linguine &amp; Seared Shrimp</b> .....	\$19.95
Seared shrimp and linguine tossed with olive oil, garlic, basil and white wine	
<b>Spaghetti Bolognese</b> .....	\$14.95
Spaghetti served with a rich classic meat sauce of beef, veal, tomatoes and fresh herbs	

## Traditional Favorites

<b>Herb-Roasted Chicken</b> .....	\$17.95
Herb rubbed double breast of chicken with garlic & olive oil	
<b>Roasted Chicken Mediterranean</b> .....	\$17.95
Simmered with fresh tomatoes, herbs and olives	

All entrees served with a choice of one side dish.

# Prime Steaks & Chops

We use only the finest quality, closely trimmed, U.S.D.A Prime Grade corn-fed beef in the U.S.  
Filets are center Barrel Cuts, graded U.S.D.A choice or better.

## Prime New York Sirloin

16 oz Strip Steak ..... \$33.95  
Blackened ..... \$34.95

**Bleu Roasted Prime Sirloin** ..... \$35.95  
Slow-roasted with Maytag blue cheese and panko crust

**Dux Filet Mignon** ..... (6 oz.) \$23.95  
With portobello demi-glace ..... (8 oz.) \$25.95

**Lamb Chops** ..... \$24.95  
Lollipop lamb chops dipped in Dijon mustard and coated with herbs and bread crumbs

**Veal Rib Chop** ..... \$28.95  
Thick cut, grilled veal chop with a rosemary demi-glace

## Prime Rib of Beef (Friday and Saturday only)

Bone-on double cut ..... \$28.95  
Boneless regular cut ..... \$24.95

Seasoned and slow-roasted with rock salt, pepper and rosemary, served au jus

Side order of hollandaise or bearnaise sauce, served on request.

### HOW WE COOK YOUR STEAK

Medium rare - red, warm center 145°F • Medium well - slightly pink in the center 165°F

Rare - very red, cool center 135°F • Medium - pink in the center 160°F

Well done - broiled throughout, no pink center 170°F

# Fresh Seafood

Our chefs choose the freshest seafoods available and have them delivered fresh, daily.

**Lobster Pie** ..... \$27.95  
Chunks of lobster in a light cognac sauce, served in a casserole with butter crumb topping

**Grilled Swordfish** ..... \$25.95  
Thick, center cut swordfish with garlic butter

**Baked Stuffed Shrimp** ..... \$24.95  
Jumbo shrimp baked with a buttery crabmeat, scallop and shrimp stuffing

**Boston Schrod** ..... \$19.95  
Baked schrod with butter crumb topping

**Grilled Salmon** ..... \$23.95  
Grilled Atlantic salmon with garlic and dill

**Sautéed Jumbo Sea Scallops** ..... \$26.95  
Tender sea scallops sautéed in a fresh herb and wine sauce. Based on availability.

# Sides

Garlic Mashed Potato ..... \$3.95

Hash Brown Potatoes ..... \$3.95

Sautéed Baby Spinach ..... \$3.95

Crispy Onion Straws ..... \$4.25

Fresh Steamed Asparagus ..... \$4.25

Fresh Steamed Broccoli ..... \$4.25

Rock Salted Baked Potato ..... \$3.95

Sautéed Onions ..... \$3.95

Sautéed Mushrooms ..... \$4.25

Crystal Mason  
Dux Chef

Jeffrey S. Merry C.F.B.E.  
Director of Food and Beverage

Charles Jacobs, Jr., C.E.C.  
Executive Chef