



# Washington Duke Inn & Golf Club®

## G A M E D A Y M E N U

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### APPETIZERS

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WARM CRAB & ROASTED ARTICHOKE DIP  
pita crisps 13

SHRIMP COCKTAIL cajun remoulade, cocktail sauce 17 *gf*

LEMON HERB HUMMUS grape tomato, carrot, cucumber,  
artisan olives, lemon garbanzo beans, garlic naan 9 *v*

HOUSE POTATO CHIPS caramelized onion dip 7 *gf v*

SZECHUAN BARBECUE CHICKEN WINGS 15

CHEESESTEAK FLATBREAD shaved ribeye, tomato, banana pepper,  
whole grain mustard cheese, tobacco onions 16

WADUKE DEVEILED EGGS 7 *gf v*

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### SALADS

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STEAKHOUSE SALAD iceberg, pickled red onion, bacon, cherry tomato,  
sunflower seed, bleu cheese dressing 11 *gf*

CLASSIC OR KALE CAESAR parmigiano reggiano, spanish anchovy,  
focaccia croutons 11

WINTER SALAD roasted butternut squash, cornbread croutons,  
shaved parsnip & fennel, chamomile tea soaked cherries,  
blood orange vinaigrette 12 *gf v*

#### ENHANCE YOUR FAVORITE SALAD

chicken 6    salmon\* 7    crabcake 14    shrimp 9    ny strip\* 11

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## SANDWICHES

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*choice of chips, fries, soup, salad or fruit*

**HOPPIN' JOHN BURGER** black eyed peas & rice, braised collards,  
smoked tomato jam, shaved red onion, brioche bun **14 v**

**TURKEY** applewod smoked bacon, mahon cheese, lil rooster butter lettuce,  
guajillo pepper cherry marmalade, herb mayo, multigrain toast **15**

**ROASTED RIBEYE MELT** caramelized onions, provolone,  
roasted peppers & mushrooms, horseradish crème, soft baguette **16**

**BULL DURHAM BURGER\*** lettuce, tomato, onion, house pickles, brioche bun **17**  
pimiento cheese **2** sautéed onions **2** smoked bacon **2**  
sautéed mushrooms **2** cheese **2**

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## ENTRÉES

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**WINTER VEGETABLE CASSOULET** diver scallops, tender white beans,  
roasted baby carrot, turnip confit, baby beets, crispy chickpeas,  
smoked mushrooms, coriander beet gastrique **32 gf** vegetarian **20 gf v**

### ANGUS STEAK FRITES\*

shoestring potatoes, brandy peppercorn jus *gf*  
12oz ny strip **36** 13oz ribeye **38** 8oz filet **39**

**GRILLED JOYCE FARMS CHICKEN BREAST** foie gras, root vegetable hash,  
dumpling squash purée, bacon & mushroom pan jus **25 gf**

**BRAISED BEEF SHORT RIBS** celery root purée,  
local honey & thyme glazed carrots, plum veal reduction **28 gf**

### FENNEL SPICED NORWEGIAN SALMON\*

haricots verts, whipped ruby sweet potato, pistachio dill pistou **27 gf**

**SHRIMP & ANSON MILLS GRITS** braised collard greens,  
creamy tasso gravy, fried sage **25 gf**

**CHESAPEAKE LUMP CRABCAKE** sweet potato hash,  
charred brussels sprouts, whole grain mustard beurre blanc  
one crabcake **20** two crabcakes **34**

*executive chef Jason Cunningham*

*19% service charge will apply to parties of six or more*

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs  
may increase your risk of foodborne illness*