



Washington Duke
Inn & Golf Club*

DINNER

SHARED PLATES

5pm-930pm

SEARED SCALLOPS* \$17 *gluten free*
cauliflower mousse, citrus fennel salad,
port-truffle vinaigrette

BBQ FLATBREAD \$13 *vegetarian*
smoked bbq sauce, fresh mozzarella
roasted peppers & onions, cilantro
add chicken \$4 add pulled pork \$4

PIMIENTO CHEESE \$8 *vegetarian*
bread & butter pickles, olive oil crackers

HOUSE MADE POTATO CHIPS \$7 *gluten free*
vegetarian
caramelized onion dip

SZECHUAN WINGS \$15 *gluten free*
half pound boneless \$14

SHRIMP COCKTAIL \$17 *gluten free*
cocktail sauce, lemon, citrus remoulade

ENTREES

5pm-930pm

SHRIMP & GRITS \$26 *gluten free*
nc pamlico shrimp, roasted tomato anson mills grits,
shaved brussels, bacon crumble, cajun butter sauce

PAN ROASTED AMERICAN LAMB CHOPS \$33
toasted farro pilaf, zucchini, cherry tomato,
blackberry lamb jus, aged balsamic

EGGPLANT INVOLTINI \$19 *gluten free, vegetarian*
spinach, hillsborough chèvre, oyster mushroom,
braised lentils, tomato soffrito

ANGUS FILET MIGNON* \$38 *gluten free*
garlic asparagus, yukon gold mashed potato,
tomato confit, sauce bordelaise

GRILLED NIMAN RANCH PORK CHOP \$27
gluten free
succotash, braised collards, blueberry chile glaze

CHESAPEAKE LUMP CRABCAKE
sweet corn maque choux, cherry tomato salad,
jalapeño lime aioli
one crabcake \$21 two crabcakes \$35

GRILLED NORWEGIAN SALMON* \$27 *gluten free*
english pea & herb risotto, cucumber dill relish,
roasted red pepper emulsion

JOYCE FARMS CHICKEN BREAST \$25 *gluten free*
potato, leek & mushroom sauté, haricots verts,
marsala jus

COASTAL CATCH* *market price gluten free*
carolina gold rice, marinated tomatoes, chimichurri

SOUP & SALADS

5pm-930pm

SPINACH SALAD \$13 *gluten free*
strawberry, candied almond, hillsborough chèvre,
bacon, dijon vidalia dressing
add crabcake \$14

SPRING SALAD \$13 *gluten free, vegetarian*
artisan greens, snap peas, cucumber, sweet onion,
cherry tomato, roasted corn, champagne vinaigrette
add grilled shrimp \$9

STEAKHOUSE SALAD \$12 *gluten free*
iceberg, pickled red onion, bacon, cherry tomato,
sunflower seed, bleu cheese dressing

CLASSIC CAESAR \$12
parmigiano reggiano, spanish anchovy,
sourdough croutons
add grilled chicken \$6

CHOPPED SALAD \$17 *gluten free*
chicken, cheddar, bleu, egg, avocado, scallion, bacon,
tomato, balsamic vinaigrette
add salmon* \$7

WADUKE CHOWDER \$10
shrimp, corn & bacon

SANDWICHES

5pm-930pm

choice of chips, fries, soup, salad or fruit

SHRIMP BURGER \$16
slaw, citrus remoulade, brioche bun

TURKEY BLT \$14
applewood bacon, monterey jack, tomato, bibb lettuce,
duke's mayo, toasted country white

FALAFEL WRAP \$13 *vegetarian*
pickled onions, fresh greens, feta,
lemon paprika aioli, cured tomatoes
make it vegan with chimichurri

SHAVED RIBEYE MELT \$17
peppers, onions, mushrooms, white cheddar,
horseradish cream, hoagie roll

BULL DURHAM BURGER* \$17
lettuce, tomato, onion, house pickles, brioche bun
additional toppings \$2 each
cheese, sautéed onions, bacon, sautéed mushrooms



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

~ Executive Chef Jason Cunningham ~