



Washington Duke
Inn & Golf Club®

SHARED PLATES

11am-930pm

FRIED NC OYSTERS \$13 *gluten free*
bacon onion jam, creamed leeks, chile aioli

PESTO FLATBREAD \$13 *vegetarian*
alfredo, tomato, basil pine nut pesto,
roasted peppers, mozzarella
add chicken \$4 add prosciutto \$4

WARM 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

ENTRÉES

11am-930pm

BERKSHIRE PORK RIBS \$24 *gluten free*
baked black eyed peas, slaw, smoked bbq sauce

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

SEARED SCALLOPS \$30 *gluten free*
hillsborough chevre grits, blood orange,
arugula, jalapeno dressing

BASIL SEED SCOTTISH SALMON \$27 *gluten free*
couscous cauliflower, broccolini,
marcona almond romesco

JOYCE FARMS CHICKEN BREAST \$25 *gluten free*
potato, leek & mushroom saute, haricots verts,
maple bourbon pan jus

BRAISED BEEF SHORT RIB \$27 *gluten free*
turnip mousse, peruvian pepper, brussels sprouts,
pomegranate jus

COASTAL CATCH market price *gluten free*
carolina gold rice, creamed spinach,
meyer lemon-olive vinaigrette

CAULIFLOWER FRITTERS \$19 *gluten free vegetarian*
slow cooked lentils, oyster mushroom confit,
tomato chutney, cilantro yogurt

CHESAPEAKE LUMP CRABCAKE
bacon sweet potato hash, braised collards,
green goddess dressing
one crabcake \$21 two crabcakes \$35

please dial extension 6146 for Room Service

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

Executive Chef Jason Cunningham



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SOUP & SALADS

11am-930pm

WADUKE CHOWDER \$10
shrimp, corn & bacon

WINTER SALAD \$13 *gluten free vegetarian*
roasted beets, dried cherry, hillsborough chevre,
spiced pecans, aged sherry vinaigrette
add grilled shrimp \$9

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

SPINACH SALAD \$13 *dairy free gluten free*
mushroom, red onion, mandarin orange,
warm bacon dressing
add crabcake \$14

SANDWICHES

11am-930pm

choice of chips, fries, soup, salad or fruit

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

AVOCADO TOAST \$14 *dairy free vegan*
focaccia, pickled onions, fresh greens, chimichurri,
crispy chickpeas, cured tomatoes

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

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

BULL DURHAM BURGER \$17
lettuce, tomato, onion, house pickles,
brioche bun

additional toppings \$2 each
cheese, sauteed onions, bacon, sauteed mushrooms

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