



Washington Duke
Inn & Golf Club

LUNCH

SOUP & SALADS

11am-5pm

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

SPRING SALAD \$14
gluten free, vegetarian
artisan greens, snap peas, cucumber, sweet onion,
cherry tomato, roasted corn, champagne vinaigrette
add grilled shrimp \$9

STEAKHOUSE SALAD \$13 *gluten free*
iceberg, pickled red onion, bacon, cherry tomato,
sunflower seed, bleu cheese dressing

CLASSIC CAESAR \$13
parmigiano reggiano, spanish anchovy,
sourdough croutons
add grilled chicken \$6

CHOPPED SALAD \$18 *gluten free*
chicken, cheddar, bleu, egg, avocado, scallion, bacon, tomato,
balsamic vinaigrette
add salmon \$7*

WADUKE CHOWDER \$10
shrimp, corn & bacon

SANDWICHES

11am-5pm

choice of chips, fries, soup, salad or fruit

SHRIMP BURGER \$17
slaw, citrus remoulade, brioche bun

TURKEY BLT \$15
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

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

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



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LUNCH

SHARED PLATES

11am-5pm

SEARED SCALLOPS* \$18 *gluten free*
cauliflower mousse, citrus fennel salad,
port-truffle vinaigrette

BBQ FLATBREAD \$14 *vegetarian*
smoked bbq sauce, fresh mozzarella
roasted peppers & onions, cilantro
add chicken 4 add pulled pork 4

PIMIENTO CHEESE \$10 *vegetarian*
bread & butter pickles, olive oil crackers

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

SZECHUAN WINGS \$16 *gluten free*
half pound boneless 16

SHRIMP COCKTAIL \$18 *gluten free*
cocktail sauce, lemon, citrus remoulade

ENTREES

11am-5pm

SHRIMP & GRITS \$28 *gluten free*
nc pamlico shrimp, roasted tomato anson mills grits,
shaved brussels, bacon crumble, cajun butter sauce

EGGPLANT INVOLTINI \$20
gluten free, vegetarian
spinach, hillsborough chevre, oyster mushroom,
braised lentils, tomato soffrito

ANGUS FILET MIGNON* \$44 *gluten free*
garlic asparagus, yukon gold mashed potato,
tomato confit, sauce bordelaise

CHESAPEAKE LUMP CRABCAKE
sweet corn maque choux, cherry tomato salad,
jalapeno lime aioli
one crabcake \$25 two crabcakes \$39

GRILLED NORWEGIAN SALMON* \$28 *gluten free*
english pea & herb risotto, cucumber dill relish,
roasted red pepper emulsion

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

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