



Washington Duke Inn & Golf Club®

G A M E D A Y M E N U

APPETIZERS

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*

SALADS

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

SANDWICHES

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

ENTRÉES

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*