

## DRINKS & DESSERTS

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DUKE'S PROUDLY OFFERS A FULL RANGE OF "GRAND FINALE" DESSERTS AND DESSERT SPECIALS DAILY. JUST ASK!

OUR FULL BAR SERVES UP LIBATIONS OF EVERY SORT, FROM WATERS, JUICES AND SODAS TO WINE, BEER, AND MIXED DRINKS — AS WELL AS COFFEES AND NON-ALCOHOLIC DRINK SPECIALS.

## DO JOIN US, WON'T YOU?

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DUKE'S IS ALSO OPEN FOR LUNCH FROM 11 AM.

## HAVE YOU HEARD?

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JUST DOWN THE HALL FROM DUKE'S IS ONE OF THE FINEST BANQUET FACILITIES IN ALL OF OLD TOWN.

# THE WINDSOR ROOM

OFFERING A UNIQUE COMBINATION OF MEETING SPACE, THE WINDSOR ROOM IS PERFECTLY SUITED FOR CORPORATE MEETINGS, WEDDINGS, AND ALL MANNER OF CATERED EVENTS.

CALL OUR CATERING DIRECTOR  
FOR MORE INFORMATION:  
703-838-9600



EMBASSY SUITES  
HOTELS®

## NEW MENU!

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FRIENDLY FARE

# DUKE'S

## BAR & GRILL

WITH ROYAL FLAIR

1755 DUKE STREET, ALEXANDRIA  
703-838-9600

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LOCATED INSIDE THE EMBASSY SUITES HOTEL ACROSS FROM  
THE KING STREET METRO STATION.

## DINNER MENU

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### APPETIZERS

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**ASPARAGUS CIGARS:** GARDEN FRESH ASPARAGUS WRAPPED IN A FRIED GARLIC-HERB TORTILLA SERVED WITH A HOUSE MADE TERIYAKI DIPPING SAUCE => \$8

**FRIED CALAMARI:** BUTTERMILK DIPPED & CORNMEAL CRUSTED, SERVED WITH OUR MARINARA SAUCE OVER MIXED GREENS => \$10

**HOT CRAB AND ARTICHOKE DIP:** OUR SPECIAL RECIPE, SERVED WITH TOASTED BAGUETTES. PLENTY TO SHARE => \$12

**MINI CRAB CAKES:** HORSERADISH BLENDED THEN SUBTLY SEASONED, PRESENTED ON A BED OF MIXED GREENS WITH LEMON AND REMOULADE SAUCE => \$11

**MOZZARELLA TRIANGLES:** SERVED WITH OUR HOUSE MADE MARINARA SAUCE => \$8

**CHICKEN WINGS:** HAWAIIAN STYLE OR SPICY BUFFALO WITH BLUE CHEESE DRESSING => \$8

**DUKE'S DORIS PITA PIZZA:** PRIME WHITE MUSHROOMS, SUN-DRIED TOMATOES, SWEET ROASTED GARLIC, FRESH MOZZARELLA, PARMESAN CHEESE, ROSEMARY AND SAGE => \$10

**BLOODY MARY SHRIMP:** A RICH SPICY ORIGINAL BLOODY MARY SAUCE OVER TOP OF LARGE COLD STEAMED SHRIMP => \$11

**DUKE'S NACHO PLATTER:** TORTILLA CHIPS LAYERED WITH SEASONED BEEF, BEANS, FRESH PLUM TOMATOES AND JALAPEÑOS, TOPPED WITH SHREDDED SHARP CHEDDAR, SOUR CREAM, GUACAMOLE AND SALSA => \$10

**QUESADILLAS:** SAUTÉED CHICKEN OR STEAK, RED AND GREEN PEPPERS, RED ONIONS, MUSHROOMS, DICED TOMATOES, AND JACK CHEESE IN A GARLIC HERB TORTILLA CHICKEN QUESADILLA => \$11

**DUKE'S SAMPLER PLATTER:** ASPARAGUS CIGARS, HAWAIIAN WINGS, MOZZARELLA TRIANGLES AND SOUTHWESTERN GRILLED SHRIMP WITH ALL THE SAUCES => \$17

## SOUPS

**SEAFOOD GUMBO** WITH SHRIMP, CRAB-MEAT AND ANDOUILLE => \$7

**CHEF'S SPECIAL** SOUP SELECTION => \$6

## APPETIZER SALADS

**HOUSE SALAD:** MIXED GREENS, DICED TOMATOES AND FRESH SLICED MUSHROOMS WITH YOUR CHOICE OF DRESSING => \$5

**CAESAR SALAD:** CRISP ROMAINE LETTUCE, HOUSE MADE CROUTONS, GRATED PARMESAN AND CHEF'S CAESAR DRESSING => \$6

**TOMATO, ONION AND MOZZARELLA:** VINE RIPENED BEEF STEAK TOMATOES WITH SLICED RED ONION, FRESH MOZZARELLA AND CHOPPED BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL => \$8

**CAPRA SALAD:** FIELD GREENS, GOAT CHEESE, DRIED CHERRIES AND WALNUTS WITH BALSAMIC VINAIGRETTE => \$7

### CHOICE OF DRESSINGS:

CITRUS VINAIGRETTE, BALSAMIC VINAIGRETTE, LOW CAL ITALIAN, CREAMY RANCH, BLEU CHEESE AND HONEY MUSTARD.

## ENTREE SALADS

**GRILLED SALMON SALAD\*:** WITH MESCLUN GREENS, WATERCRESS, TOASTED ALMONDS, CRUMBLLED BLUE CHEESE AND LEMON-ALMOND VINAIGRETTE => \$15

**GRILLED SHRIMP AND AVOCADO SALAD:** TENDER SHRIMP, ASPARAGUS TIPS, DICED TOMATOES, KALAMATA OLIVES, ROASTED PEPPERS, CHOPPED BACON AND RIPE AVOCADOS OVER EXOTIC GREENS WITH CHIPO-TLE-LEMON DRESSING => \$15

**SIRLOIN SALAD\*:** GRILLED SIRLOIN STEAK COOKED TO PERFECTION OVER TOP A MIX-TURE OF FIELD GREENS WITH RED ONION, TOMATOES, CUCUMBER, MUSHROOMS AND TOPPED WITH CRUMBLLED BLUE CHEESE AND YOUR CHOICE OF DRESSING => 15

**DUKES' COBB SALAD:** GRILLED CHICKEN, TOMATOES, BACON, BLUE CHEESE CRUM-BLES, HARD-BOILED EGGS, ROASTED CORN AND AVOCADO OVER ROMAINE WITH BLUE CHEESE DRESSING => \$13

**GRILLED CHICKEN CAESAR SALAD:** CRISP ROMAINE LETTUCE, HOUSE MADE CROUTONS AND GRATED PARMESAN CHEESE => \$12 OR TRY GRILLED SHRIMP => \$15

CHECK US OUT ONLINE AT  
[WWW.DUKESANDWINDSOR.COM](http://WWW.DUKESANDWINDSOR.COM)

## PASTA DI IL DUCA

**JAMBALAYA PENNE:** A WONDERFUL BLEND OF CHICKEN, SHRIMP AND ANDOUILLE SAUSAGE IN A CAJUN CREAM SAUCE => \$19

**OLD BAY SCAMPI:** OLD BAY SEASONED SHRIMP OVER LINGUINI WITH DICED BELL PEPPERS; LEMON, GARLIC & WHITE WINE SAUCE => \$18

**CHICKEN AND BROCCOLI:** SAUTEED CHICKEN, EXTRA VIRGIN OLIVE OIL, FRESH CHOPPED GARLIC, WHITE WINE AND WHITE PEPPER. ALL TOSSED WITH CRISPY GREEN BROCCOLI AND FARFALLE PASTA. =>\$17

**DUKE'S GARDEN PASTA:** DICED PLUM TOMATOES, ARTICHOKE HEARTS, MUSH-ROOMS, FRESH SPINACH, AND KALAMATA OLIVES ALL TOSSED IN A LEMON WHITE WINE SAUCE WITH A HINT OF GARLIC OVER FARFALLE PASTA => \$13  
ADD CHICKEN => \$15 ADD SHRIMP => \$18

**CHEESE RAVIOLI:** PLUMP RAVIOLI STUFFED WITH THREE CHEESES, TOPPED WITH POMODORO SAUCE AND FRESH BASIL => \$15

## THE SANDWICHES OF DUKES

**SHRIMP Po Boy:** A CLASSIC NEW ORLEANS STYLE FRIED SHRIMP PO BOY ON A FRESH BAKED FRENCH BREAD WITH SHREDDED LETTUCE => \$12

**DUKE'S BURGER\*:** FLAME GRILLED, COOKED TO ORDER BURGER, PLACED ON A CHALLAH KAISER ROLL, SERVED WITH LETTUCE, TOMATO, RED ONION AND PICKLE => \$10

**CLASSIC CHICKEN SANDWICH:** GRILLED AND TOPPED WITH PEPPER JACK CHEESE. SERVED WITH LETTUCE, TOMATOES, RED ONIONS AND PICKLE SLICES ON A SESAME KAISER => \$9

**THE DUKE OF CLUBS:** SMOKED TURKEY, HICKORY HAM, SMOKED BACON, CRISP LET-TUCE, SLICED TOMATOES AND AMERICAN CHEESE ON YOUR CHOICE OF TOASTED BREAD => \$9

**THE CONTINENTAL DIP:** THINLY SLICED PRIME RIB ON A CRISPY BATARD WITH AU JUS => \$10

## ARISTOCRATIC ENTREES

**NEW YORK STRIP\*:** A 12OZ NEW YORK STRIP TOPPED WITH CHILI ONION RINGS, SERVED WITH ASIAGO SCALLOPED POTATOES AND GARDEN FRESH ASPARAGUS => \$25

**FILET MIGNON\*:** OUR MOST TENDER CUT OF BEEF FINISHED WITH OUR MERLOT DEMI-GLAZE, SERVED WITH BAKED POTATO AND FRESH ASPARAGUS => \$27

**GRILLED SIRLOIN\*:** GRILLED TO ORDER SIRLOIN SMOTHERED WITH SAUTÉED MUSH-ROOMS AND ONIONS WITH GARLIC MASHED POTATOES AND BROCCOLI => \$24

**BLACKENED SHRIMP:** LARGE SUCCULENT SHRIMP COATED IN SPICY SEASONINGS SERVED OVER CHEESE GRITS WITH ASPAR-AGUS AND A WARM BUTTERMILK BISCUIT => \$21

**GRILLED SALMON\*:** PEACH GLAZED FRESH FILET OF SALMON SERVED WITH BALSAMIC PEACHES, WILD MUSHROOM RISOTTO AND FRESH ASPARAGUS => \$20

**HALIBUT ALLA CHECCA:** SAUTÉED WITH FRESH CHOPPED TOMATOES, BASIL, OLIVE OIL AND GARLIC. SERVED WITH WILD MUSH-ROOM RISOTTO => \$22

**CRAB CAKE PLATTER:** TWO PAN-FRIED CRAB CAKES WITH CAROLINA COLESLAW, REMOULADE SAUCE AND FRIES => \$22

**ST. LOUIS BBQ RIBS:** A FULL PORTION WITH A SPICY ADOBO AND HONEY RUB, COVERED WITH A SWEET BBQ SAUCE SERVED WITH COLESLAW AND FRENCH FRIES =>\$ 19

**SOUTHWESTERN LIME CHICKEN\*:** LIME-MARINATED CHICKEN BREAST SERVED WITH RICE PILAF, FRESH BROCCOLI AND ANCHO-CHILI SAUCE => \$17

**GRILLED CHICKEN DIJON:** HONEY MUSTARD MARINATED CHICKEN BREAST GRILLED AND TOPPED WITH PROSCIUTTO AND GOUDA CHEESE SERVED WITH GARLIC MASHED POTATOES AND GARDEN FRESH ASPARAGUS =>\$ 18

\* CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

— ALEXANDRIA DEPARTMENT OF HEALTH