

THE SANDWICHES OF DUKES

CONTINUED

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

DUKES WRAPS: CHOOSE BETWEEN CHICKEN CAESAR, ROAST BEEF AND BRIE OR GARDEN VEGGIES. EACH WRAPPED IN A GARLIC-HERB TORTILLA AND SERVED WITH FRESH SLICED FRUIT => \$9

HAVE YOU HEARD?

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

DRINKS & DESSERTS

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.



EMBASSY SUITES
HOTELS®

NEW MENU!

FRIENDLY FARE

DUKE'S

BAR & GRILL

WITH ROYAL FLAIR

1755 DUKE STREET, ALEXANDRIA
703-838-9600

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

LUNCH MENU

APPETIZERS

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

MORE APPETIZERS =>

SOUPS

SEAFOOD GUMBO WITH SHRIMP, CRABMEAT 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, CRUMBLD 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 CHIPOTLE-LEMON DRESSING => \$15

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

SPINACH SALAD WITH GRILLED CHICKEN: FRESH SPINACH, SLICED MANGO, TOASTED CHOPPED WALNUTS AND PLUM TOMATOES, TOPPED WITH RASPBERRY VINAIGRETTE => \$13

DUKES' COBB SALAD: GRILLED CHICKEN, TOMATOES, BACON, BLUE CHEESE CRUMBLES, 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

ARISTOCRATIC ENTREES

JAMBALAYA PENNE: A WONDERFUL BLEND OF CHICKEN, SHRIMP AND ANDOUILLE SAUSAGE IN A CAJUN CREAM SAUCE => \$16

GRILLED SIRLOIN: GRILLED TO ORDER SIRLOIN SMOTHERED WITH SAUTÉED MUSHROOMS AND ONIONS WITH GARLIC MASHED POTATOES AND BROCCOLI => \$19

OLD BAY SCAMPI: OLD BAY SEASONED SHRIMP OVER LINGUINI WITH DICED BELL PEPPERS; LEMON, GARLIC & WHITE WINE SAUCE => \$17

GRILLED SALMON*: PEACH GLAZED FRESH FILET OF SALMON SERVED WITH BALSAMIC PEACHES, WILD MUSHROOM RISOTTO AND FRESH ASPARAGUS => \$17

CRAB CAKE PLATTER: TWO PAN-FRIED CRAB CAKES WITH CAROLINA COLESLAW, REMOULADE SAUCE AND FRIES => \$18

DUKE'S GARDEN PASTA: DICED PLUM TOMATOES, ARTICHOKE HEARTS, MUSHROOMS, 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

SOUTHWESTERN LIME CHICKEN: LIME-MARINATED CHICKEN BREAST SERVED WITH RICE PILAF, FRESH BROCCOLI AND ANCHOCILI SAUCE => \$15

FISH AND CHIPS: BEER-BATTERED HALIBUT SERVED WITH FRENCH FRIES AND COLESLAW, REMOULADE SAUCE => \$15

* 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

THE SANDWICHES OF DUKES

ASIAGO CHICKEN SANDWICH: ASIAGO CRUSTED CHICKEN BREAST WITH CHIPOTLE MAYONNAISE, GRILLED ON SUN-DRIED TOMATO PARMESAN FOCACCIA => \$10

SHRIMP PO BOY: A CLASSIC NEW ORLEANS STYLE FRIED SHRIMP PO BOY ON FRESH BAKED FRENCH BREAD WITH SHREDDED LETTUCE => \$11

PORTOBELLO & MOZZARELLA: GARLIC ROASTED PORTOBELLO MUSHROOM WITH BALSAMIC MARINADE, FRESH MOZZARELLA AND CARAMELIZED ONIONS, GRILLED ON SUN-DRIED TOMATO PARMESAN FOCACCIA => \$10

BOURSIN CHEESE TUNA MELT: A MOUND OF TUNA, CARAMELIZED ONIONS, ROASTED PEPPERS AND TOMATOES WITH BOURSIN HERB CREAM CHEESE GRILLED ON ORGANIC MULTI-GRAIN BREAD => \$9

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

CRAB CAKE SANDWICH: SERVED WITH LETTUCE, TOMATOES, RED ONIONS AND PICKLE SLICES ON A CHALLAH KAISER WITH CAROLINA SLAW => \$13

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

CALIFORNIA CLUB: SMOKED TURKEY, PROVOLONE, SMOKED BACON, AVOCADO, ROMAINE LETTUCE AND TOMATOES BETWEEN PITA BREAD => \$10

THE DUCHESS OF HEARTS: SMOKED TURKEY AND MELTED SHARP CHEDDAR ON A GOURMET CROISSANT, SERVED WITH FRESH FRUIT => \$9

MORE SANDWICHES =>