

# SUMMER CHEF SPECIALS

Featuring fresh Halibut from the cold pristine waters of Alaska!



## DUKETAIL

**Peaches For Me** *A lower alcohol, lighter calorie option*

Grey Goose Essence White Peach & Rosemary vodka with Giffard grapefruit liqueur, splash of homemade sour, topped with soda water and a fresh rosemary sprig 10<sup>90</sup>

## APPETEASER

**Hannah's Halibut Quesadilla**

Lightly blackened fresh Alaska Halibut with cucumber pico de gallo, Parmesan/Asiago cheeses and wasabi aioli 17<sup>90</sup>

## EAT YOUR GREENS

**GF Organic Local Bibb Salad with Bing Cherries**

*DeGoede Brothers Farm - Sumner, WA*

Locally grown, organic and hydroponic Bibb lettuce with fresh Bing cherries, nitrite-free bacon, bleu cheese crumbles, chopped tomato and toasted almonds with unreal made-at-Duke's bleu cheese dressing 14<sup>90</sup>

## HEAVENLY HALIBUT

**GF Fresh Halibut with Local Bing Cherries**

Fresh Alaska Halibut with local Bing cherries in a Grand Marnier butter sauce, organic baby red potatoes, fresh local vegetable 39<sup>90</sup>

## SUMMER WINE FEATURE

**6oz/9oz/Btl** 11<sup>90</sup> | 15<sup>40</sup> | 47

**Dunham Cellars Dry Rosé** *Columbia Valley*

Lively acidity, crisp flavors and refreshing minerality provides a beautiful finish and beckons for another sip!

*Pairs great with all seafood dishes!*

**Dusted Valley Chardonnay** *Yakima Valley*

This classic WA Chardonnay hails from Olsen Vineyard, one of the state's premier vineyards. This is an amazing food wine with beautiful fruit flavors, racy acidity and natural balance.

*92 pts - Owen Bargreen (WA Wine Blog)*