

Appetizers

Lobster Cocktail	\$12.95
Chilled lobster meat with cocktail and remoulade sauces	
Shrimp Cocktail	\$12.95
Chilled jumbo gulf shrimp with cocktail sauce	
Maryland Crab Cakes	\$11.75
With sweet pepper and corn compote	
Grilled Portobello Mushroom	\$6.95
With port wine demi glace	
Mediterranean Platter	\$8.95
Marinated grilled vegetables, olives and hummus, served with pita chips	
Warm Spinach Dip	\$8.95
Served with tricolor tortilla chips	

Soups & Salads

French Onion Soup	\$4.25
New England Clam Chowder	\$4.25
Iceberg Wedge	single \$6.00... double \$7.95
Crisp iceberg lettuce with crumbled maytag bleu cheese and red wine vinaigrette	
Mozzarella & Tomato Salad	\$8.50
Sun-ripe tomatoes and imported buffalo mozzarella with fresh cracked black pepper, extra virgin olive oil and fresh basil leaf	
Caesar Salad	\$6.75
Crisp romaine, croutons and Parmesan cheese with a classic Caesar dressing	
Spinach Salad	\$6.25
Baby spinach leaves tossed with diced tomato, crumbled pancetta, shaved red onion, topped with crumbled hard-boiled egg and warm shallot vinaigrette	
Dux House Salad	\$3.95
Seasonal mixed greens with a balsamic vinaigrette	

Pasta

Lobster Ravioli	\$19.95
Lobster ravioli in a rich, cognac lobster sauce	
Grilled Vegetable Lasagna	\$15.95
Hand rolled lasagna filled with grilled red & yellow peppers, onions, carrots, mushrooms, zucchini, summer squash, asparagus, ricotta and mozzarella cheeses	
Linguine & Seared Shrimp	\$19.95
Seared shrimp and linguine tossed with olive oil, garlic, basil and white wine	
Spaghetti Bolognese	\$14.95
Spaghetti served with a rich classic meat sauce of beef, veal, tomatoes and fresh herbs	

Traditional Favorites

Herb-Roasted Chicken	\$17.95
Herb rubbed double breast of chicken with garlic & olive oil	
Roasted Chicken Mediterranean	\$17.95
Simmered with fresh tomatoes, herbs and olives	

All entrees served with a choice of one side dish.

Prime Steaks & Chops

We use only the finest quality, closely trimmed, U.S.D.A Prime Grade corn-fed beef in the U.S.
Filets are center Barrel Cuts, graded U.S.D.A choice or better.

Prime New York Sirloin	
16 oz Strip Steak.....	\$32.95
Blackened.....	\$33.95
Bleu Roasted Prime Sirloin	\$34.95
Slow-roasted with Maytag blue cheese and panko crust	
Dux Filet Mignon	\$24.95
Eight ounce filet with portobello demi-glace	
Lamb Chops	\$23.95
Lollipop lamb chops dipped in Dijon mustard and coated with herbs and bread crumbs	
Veal Rib Chop	\$28.95
Thick cut, grilled veal chop with a rosemary demi-glace	
Prime Rib of Beef (Friday and Saturday only)	
Bone-on double cut.....	\$28.95
Boneless regular cut.....	\$23.95
Seasoned and slow-roasted with rock salt, pepper and rosemary, served au jus	
Side order of hollandaise or bearnaise sauce, served on request.	

HOW WE COOK YOUR STEAK

Medium rare - red, warm center 145°F • Medium well - slightly pink in the center 165°F
Rare - very red, cool center 135°F • Medium - pink in the center 160°F
Well done - broiled throughout, no pink center 170°F

Fresh Seafood

Our chefs choose the freshest seafoods available and have them delivered fresh, daily.

Lobster Pie	\$26.95
Chunks of lobster in a light cognac sauce, served in a casserole with butter crumb topping	
Grilled Swordfish	\$24.95
Thick, center cut swordfish with garlic butter	
Baked Stuffed Shrimp	\$23.95
Jumbo shrimp baked with a buttery crabmeat, scallop and shrimp stuffing	
Boston Schrod	\$18.95
Baked schrod with butter crumb topping	
Grilled Salmon	\$21.95
Grilled Atlantic salmon with garlic and dill	
Sautéed Bay Scallops	\$25.95
Tender bay scallops sautéed in a fresh herb and wine sauce. Based on availability.	

Sides

Garlic Mashed Potato	\$3.95	Hash Brown Potatoes	\$3.95
Sautéed Baby Spinach	\$3.95	Crispy Onion Straws	\$4.25
Fresh Steamed Asparagus	\$4.25	Fresh Steamed Broccoli	\$4.25
Rock Salted Baked Potato	\$3.95	Sautéed Onions	\$3.95
Sautéed Mushrooms	\$4.25		

Crystal Mason
Dux Chef

Jeffrey S. Merry C.F.B.E.
Director of Food and Beverage

Charles Jacobs, Jr., C.E.C.
Executive Chef