

## *Appetizers*

### *Duck Fromage*

*Chef's Creation of a Four Cheese Blend with Duck, Herbs and Spices  
Served with Toasted Pita Points* \$8.50

### *Jumbo Crab Cake*

*Our Own Special Recipe of Premium Crab and Seasonings, Pan Seared  
To a Golden Brown, Topped with a lemon butter sauce* \$14.00

### *Grilled Asparagus*

*Marinated Asparagus Grilled and Served on Crisp Polenta, Wild Mushroom  
& White Truffle Oil Vinaigrette, Gorgonzola and Fried Prosciutto* \$10.00

### *Sautéed Mussels*

*New Zealand Green Lip Mussels Sautéed with Virgin Olive Oil, Garlic  
and Shallots in a Saffron White Wine Sauce* \$13.00

### *Whiskey Shrimp*

*A True Crowd Pleaser, Jumbo Shrimp Quickly Sautéed with Shallots,  
Heavy Cream and Jack Daniels.* \$13.50

### *Jumbo Stuffed Mushrooms*

*Jumbo Domestic Mushrooms Filled with Lump Crab Meat, Goat  
Cheese, Chives and Topped with Hollandaise* \$12.50

## *Soups and Salads*

### *Lobster Bisque*

*Cream Sherry Crème Fraiche* \$6.50

### *Soup of the Day*

\$5.00

### *Warren Place Caesar Salad*

*Our Award Winning Classic Presentation with Fresh Garlic, Eggs and  
Anchovy Expertly Blended Together to Create this Memorable Salad* \$8.00

### *Duck Club Salad*

*Seasonal Greens, Candied Walnuts, Pears, Gorgonzola, and  
Tomatoes Tossed in Our Sweet Poppy Seed Dressing* \$7.00

### *Spinach Salad*

*Fresh Spinach, Dates, Pine Nuts, Boiled Egg, Bacon and a Strawberry-  
Balsamic Vinaigrette* \$8.50

## *Warren Duck Club Classics Entrée's*

### *Our Famous Blackened Beef Tenderloin*

*Dusted with Cajun Seasoning and Cooked to Perfection, Resting on a  
Mound of Chef's Butternut- Yukon Gold Whipped potatoes, Served  
with Our Fabulous Béarnaise Sauce and Chef's Vegetables*

8 oz \$41.00  
10 oz \$48.00

### *Our Namesake Rotisserie Duck*

*Long Island Duck, Bathed in Our Special Spice Blend, Rotisserie  
Roasted and Served with Wild Rice Pilaf, Chef's Vegetables and Your  
Choice of Sauce: Classic Orange or Ginger Soy* \$29.00

### *Signature Sampler*

*Here We Offer Our Famous 8 oz. Blackened Tenderloin Paired with  
Your Choice of Rotisserie Duck or Salmon. Served With Your Choice  
Of Wild Rice Pilaf or Chefs Butternut-Yukon Gold Whipped Mashed  
Potatoes and Chef's Vegetables* \$49.00

## House Favorite Entrée's

### **Fresh Lemon-Basil Salmon Filet**

*Fresh Salmon Filet, Your Choice of Preparation Style: Grilled, or Pan Seared. Served with Wild Rice Pilaf, Chef's Vegetables and Basil Butter Sauce*

\$24.00

### **12 oz Grilled "Bone In" Rib Eye**

*Cowboy cut "Bone In" Rib Eye Seasoned with our House Seasoning and Grilled to Perfection. Served with our Butternut-Yukon Gold Whipped Mashed Potatoes and Seasonal Vegetable.*

\$36.00

### **EVOO Poached Halibut**

*Fresh Pacific Coast Halibut Poached Slowly in Extra Virgin Olive Oil, Served with Artichokes, Capers and Sun Dried Tomatoes*

\$35.00

### **Risotto DiMare**

*Pacific Rim Jumbo Scallops, Jumbo Prawns, and Calamari Lightly Sautéed in White Wine and Garlic with Saffron Risotto*

\$28.00

### **Barbeque Grilled Prawns**

*Jumbo Prawns Marinated in Garlic, Spices and Extra Virgin Olive Oil Served with Chef's Polenta, Seasonal Vegetables and Beurre Blanc*

\$27.00

### **Rotisserie Chicken**

*Hand Rubbed with Spices & Brown Sugar, Rotisserie Roasted Served With Whipped Potatoes, Chef's Vegetables and Roasted Chicken Demi*

\$23.00

### **Double Cut Pork Rib Chop**

*14oz Fresh Cut Pork Chop Marinated in a Brown Sugar and Sage Brine, Seared and Served with a Wild Mushroom-Bacon Sage Cream. Served with Butternut-Yukon Gold Whipped Mashed Potatoes And Seasonal Vegetables.*

\$25.00

### **Chef's Special**

*Ask Your Server about Our Nightly Tantalizing Temptations Varying From the "Wild" to the "Tamed"*

\$ Market

## Sides

<i>Grilled Asparagus</i>	\$5
<i>Sautéed Spinach</i>	\$5
<i>Garlic Whisky Mushrooms</i>	\$5
<i>Candied Carrots</i>	\$4
<i>Rice Pilaf</i>	\$4
<i>Chef's Mashed Potatoes</i>	\$4
<i>Buttered Sautéed Crab Meat or Shrimp</i>	\$7

20% Gratuity Will be Added to Parties of 5 or More