

**The Duck Club Restaurant** celebrates Northern California's rich agricultural heritage and spectacular coastal region. Over the years, we have established relationships with the finest local farmers and ranchers, whose organic and sustainable products we feature in our dishes. We also adhere to the Monterey Bay Aquarium's *Seafood Watch Program* to promote healthy oceans.

## **STARTERS**

<b>Soup of the Season</b>	7
Globally Inspired, Regionally Sourced Ingredients	
<b>Onion Soup Gratinée</b>	8
Gruyère Cheese, Crispy Onions	
<b>Autumn Beet Salad</b>	11
Humboldt Fog Goat Cheese, Arugula, Pine Nuts Lemon and Arbequina Olive Oil	
<b>Petite Greens</b>	9
Haricots Verts, Marcona Almonds, Fig and Chèvre Crostini Lemon Herb Vinaigrette	
<b>Bloomsdale Spinach and Radicchio Salad</b>	11
Applewood Smoked Bacon Vinaigrette, Roasted Shallots, Orange	
<b>Full Leaf Caesar</b>	9
Anchovy, Parmesan Crisp	
<b>Crab Cake</b>	14
Avocado, Red and Yellow Pepper Glaze	
<b>Day Boat Scallops</b>	12
Winter Squash Purée, Pancetta, Sherry Vanilla Reduction	
<b>Wild Mushroom Popover</b>	11
Cowgirl Creamery Mt. Tam Cheese	

## **SIDES**

<b>Market Vegetables</b>	5
<b>Broccoli Rabe</b>	4
<b>Bloomsdale Spinach</b>	4
<b>White Cheddar Creamed Corn</b>	5
<b>Potato Gratin</b>	5
<b>Garlic Matchstick Pommes Frites</b>	5

## ENTRÉES

**Alaskan Halibut Saltimbocca** 24  
Prosciutto de Parma, Sage, Lucques Olives, Artichoke Purée

**Wild Coho Salmon** 26  
Rainbow Chard, Yukon Purée, Kalamata Olive Beurre Rouge

**Bay Scallop and Shrimp Crêpes** 21  
Olorosso Sherry Cream Sauce, Bloomsdale Spinach  
Almond Parsley Gremolata

**Saffron Seafood Risotto** 24  
Shrimp, Mussels, Clams, Fresh Water Prawns, Spanish Chorizo Manchego Cheese,  
Preserved Lemon

**Fresh Fish of the Day** 22  
Preparation changes daily, please ask your server

**Baked Lobster Pasta** 24  
Al Torchio Pasta, Lobster, Pernod, Creamy Lobster Gruyère Sauce

**Cedar-Planked Duck Breast** 26  
Cider Braised Red Cabbage, Potato Galette, McIntosh Apple Butter

**Rack of Colorado Lamb** 34  
Roasted Tomato and Garlic Confit Tart, Tuscan Kale, Rosemary Lamb Jus

**American Kobe Burger** 18  
Shallots, Herbs, Sautéed Wild Mushrooms, Gruyère and Boursin Cheeses,  
Ciabatta Roll, Garlic Matchstick Frites

## GRILL

All selections served with Sauce Bordelaise  
Choice of Garlic Herb Butter, Stilton Butter or Peppercorn Crust  
Choice of Yukon Gold Potato Purée, Potato Gratin or Garlic Matchstick Frites

**Free Range Chicken Breast** 20  
Fulton Valley Farm, Sonoma County

**Center Cut Pork Chop** 28  
14 oz Bone-in

**New York Strip** 34  
12 oz Meyer Certified Natural Angus Beef

**Filet Mignon** 39  
8 oz Meyer Certified Natural Angus Beef

**Bison Rib Eye** 34  
12 oz Durham Ranch