

WELCOME TO THE DUCK CLUB RESTAURANT

Executive Chef Jon Avalos celebrates winter with a menu featuring locally-produced seasonal foods from the best farmers, fishermen and ranchers. Enjoy the delicious flavors of winter.



UPCOMING EVENTS

WINE AND BEER MAKER DINNER SERIES 2012 EVENTS

Belgian vs. American Beer Dinner
January 27th

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Pride Mountain Vineyards
February 24th

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Far Niente Winery-
Nickel & Nickel
March 30th

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Cakebread Cellars
April 27th

Advanced reservations required

*Having a special event? Ask about our
Private Dining Room and elegant Library
for a memorable occasion.*

STARTERS

Local Oysters on the Half-Shell	12
Half Dozen, Raspberry and Cracked Pepper Mignonette	
Crab Cakes	15
Remoulade, Red and Yellow Pepper Coulis	
Butternut Squash Agnolotti	10
Fresh Shaved Reggiano, Brown Butter, Sage	
Pan-Seared Sea Scallops	13
Cauliflower, Sea Beans, Seafood Remoulade	
Dungeness Crab and Lobster Roll	15
Avocado, Yellow Tomato Coulis	

SOUPS & SALADS

Soup of the Season	7
Globally Inspired, Regionally Sourced Ingredients	
Onion Soup Gratinée	8
Gruyère Cheese, Crispy Onions	
Petite Greens	8
Haricots Verts, Toasted Almonds, Lemon Herb Vinaigrette	
Full Leaf Caesar	9
Anchovies, Parmesan Crisp	
Wild Arugula Salad	11
Prosciutto, Watermelon Radish, Apples, Pears, Olorosso Sherry Vinaigrette	
Frisée and Shaved Fennel Salad	10
Blood Oranges, Avocados, Citrus Vinaigrette	

MAIN COURSES

Pan-Seared Halibut	25
Shaved Brussels Sprouts, Cipollini Onions, Preserved Lemon Vinaigrette	
Grilled Wild Salmon	24
Roasted Fingerlings, Haricots Verts, Pinot Noir Butter	
Cabernet-Braised Beef Short Ribs	28
Garlic Butter, Yam Purée, Chestnut-Persimmon Salad	
Trio of Duck	27
Oven-Roasted Breast, Confit, and Housemade Sausage	
Braised Lamb Shank	28
Double Corn Polenta, Autumn Root Vegetables	
Center-Cut Berkshire Pork Chop	25
Herbed Farro, Caramelized Apples, Whole Grain Mustard Gastrique	
Risotto with Wild Mushrooms	20
Mushroom Broth, Truffle Oil	

FROM THE GRILL

Filet Mignon

8 oz Angus Beef 39

New York Strip

12 oz Angus Beef 34

*Selections above are served with Sauce Bordelaise and your
choice of Garlic Herb Butter, Stilton Butter or Peppercorn Crust*

Free Range Chicken Breast

Fulton Valley Farm, Sonoma County 20

American Kobe Burger

Shallots, Herbs, Sautéed Wild Mushrooms, Gruyère
and Boursin Cheeses, Ciabatta Roll 16

The Bistro Cheeseburger

Blue, Swiss or Cheddar Cheese 10

SIDE DISHES

Market Vegetables	5	Bistro Frites	3
Sautéed Spinach	4	Sweet Potato Fries	3
Yukon Gold Potato Purée	5		

FEATURED WINES

SONOMA-CUTRER

Chardonnay, Russian River Ranches,
Sonoma, 2009, \$13
*Grapefruit, lemon and pear flavors,
with a lingering finish of apple and
lime. Pairs nicely with the
Pan-Seared Halibut.*

DOMAINE CHANDON

Pinot Noir, Carneros, 2007, \$12
*Taste of pomegranate, vanilla spice
and mineral characters in the finish.
Compliments the Center-Cut
Berkshire Pork Chop.*

KENWOOD VINEYARDS

Merlot, Jack London Vineyard,
Sonoma, 2008, \$12
*A hint of wild cherries, bay leaf and
vanilla. Enjoy with the Trio of Duck.*

NO CORKAGE FEE
Tuesday-Thursday

SPECIALTY BEERS

ON DRAFT:

DOGFISH HEAD 90 MINUTE IPA
PILSNER URQUELL
PLINY THE ELDER DOUBLE IPA
SEASONAL SELECTION

IN THE BOTTLE:

ANCHOR STEAM
DUVEL BELGIAN ALE
RACER 5 IPA
SIERRA NEVADA PALE ALE
TRUMER PILS
HEINEKEN
CORONA
BUDWEISER
BUD LIGHT