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
14ozFresh 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

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

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