

WELCOME TO
THE DUCK CLUB
RESTAURANT

We use the freshest produce, meats and seafood, and proudly support small family farms. All seafood is sustainably sourced in accord with the Monterey Bay Aquarium's Seafood Watch Program.



UPCOMING EVENTS

Stag's Leap Wine Cellars Dinner
May 14, 2010

Firestone Walker Brewing Co.
Beer Maker Dinner
June 25, 2010

Grgich Hills Estate
Wine Dinner
July 30, 2010

Stone Brewing Co.
Beer Maker Dinner
August 27, 2010

Jordan Winery Dinner
October 29, 2010

Advanced reservations required for winemaker and beer maker dinners

SOUPS, SALADS & STARTERS

Soup of the Season	7
Globally Inspired, Regionally Sourced Ingredients	
Onion Soup Gratinée	8
Gruyère Cheese, Crispy Onions	
Slow-Roasted Beet Salad	11
Drunken Goat Cheese, Raspberries and Petite Mache, Orange Vinaigrette	
Petite Greens	9
Haricots Verts, Almonds, Fig and Chèvre Crostini, Lemon Herb Vinaigrette	
Mango Strawberry Salad	10
Lolla Rossa, Strawberry Black Pepper Vinaigrette, Ricotta Salata	
Full Leaf Caesar	9
Anchovy, Parmesan Crisp	
Smoked Salmon and Dungeness Crab Bombe	12
Capers, Dill, Chives, Lemon Crème Fraiche	
Crab Cake	14
Avocado, Red and Yellow Pepper Glaze	
Grilled Day Boat Scallops	12
Fresh Asparagus, Apple Wood Smoked Bacon	

SIDE DISHES

Market Vegetables	5	Broccoli Rabe	4
Sautéed Spinach	4	Yukon Gold Potato Purée	5
Potato Gratin	5	Garlic Matchstick Pommes Frites	5

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

MAIN COURSES

Sourdough-Crusted Halibut	25
Dungeness Crab-Stuffed Piquillo Pepper, Broccoli Rabe, Saffron Aioli	
Pan-Roasted Arctic Char	26
Butter Beans, Sautéed Greens, Confit Garlic Broth, Lucques Olives	
Truffled Scallop and Wild Mushroom Risotto	24
Parmigiano-Reggiano, Preserved Lemon, Black Truffle, Porcini Jus	
Fresh Fish of the Day	22
Preparation changes daily, please ask your server	
Chicken Pasta Pomodoro	20
Parmesan-Crusted Free Range Chicken Breast, Tomatoes, Capers, Garlic, Basil, Buffalo Mozzarella, Angel Hair Pasta	
Five-Spice Muscovy Duck Breast	26
Scallion Pancake, Fresh Napa Cabbage, Carrots and Scallions, Honey, Soy and Ginger	
Cider-Brined Double Cut Pork Chop	28
Grilled Niman Ranch Pork, Yams, Brown Sugar and Mustard Glazed Apples	
Locally Farmed Rack of 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	
Guinness-Braised Beef Short Ribs	22
Fresh Egg Pappardelle, Parsley, Butter, Haricots Verts, Baby Carrots	

FROM THE GRILL

Free Range Chicken Breast

Fulton Valley Farm, Sonoma County, 20

New York Strip

12 oz Meyer Certified Natural Angus Beef, 34

Filet Mignon

8 oz Meyer Certified Natural Angus Beef, 39

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

FEATURED WINES

SONOMA-CUTRER

Chardonnay, Russian River Ranches, Sonoma 2007, \$10
Grapefruit, lemon and pear flavors, with a lingering finish of apple and lime. Pairs nicely with the Sourdough-Crusted Halibut

MACMURRAY RANCH

Pinot Noir, Sonoma Coast 2007, \$11
Taste of oak, caramel, cherry and stone fruits. Compliments the Rack of Lamb and the Muscovy Duck Breast.

KENWOOD VINEYARDS

Merlot, Jack London Vineyard, Sonoma 2007, \$12
A hint of wild cherries, bay leaf and vanilla. A perfect match with the Braised Beef Short Ribs.

NO CORKAGE FEE Tuesday-Thursday

SPECIALTY BEERS

ON DRAFT:

PILSNER URQUELL
GORDON BIERSCHE MARZEN
GUINNESS
PLINY THE ELDER DOUBLE IPA

IN THE BOTTLE:

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