

Appetizers

<i>Duck Fromage</i>	
<i>Chef's Creation of a Four Cheese Blend with Duck, Herbs and Spices Served with Toasted Pita Points</i>	<i>\$8.50</i>
<i>Jumbo Crab Cake</i>	
<i>Our Own Special Recipe of Premium Crab and Seasonings, Pan Seared To a Golden Brown, Topped with a lemon butter sauce</i>	<i>\$14.00</i>
<i>Grilled Asparagus</i>	
<i>Marinated Asparagus Grilled and Served on Crisp Polenta, Wild Mushroom & White Truffle Oil Vinaigrette, Gorgonzola and Fried Prosciutto</i>	<i>\$10.00</i>
<i>Sautéed Mussels</i>	
<i>New Zealand Green Lip Mussels Sautéed with Virgin Olive Oil, Garlic and Shallots in a Saffron White Wine Sauce</i>	<i>\$13.00</i>
<i>Whiskey Shrimp</i>	
<i>A True Crowd Pleaser, Jumbo Shrimp Quickly Sautéed with Shallots, Heavy Cream and Jack Daniels.</i>	<i>\$13.50</i>
<i>Jumbo Stuffed Mushrooms</i>	
<i>Jumbo Domestic Mushrooms Filled with Lump Crab Meat, Goat Cheese, Chives and Topped with Hollandaise</i>	<i>\$12.50</i>

Soups and Salads

<i>Lobster Bisque</i>	
<i>Cream Sherry Crème Fraiche</i>	<i>\$6.50</i>
<i>Soup of the Day</i>	<i>\$5.00</i>
<i>Warren Place Caesar Salad</i>	
<i>Our Award Winning Classic Presentation with Fresh Garlic, Eggs and Anchovy Expertly Blended Together to Create this Memorable Salad</i>	<i>\$8.00</i>
<i>Duck Club Salad</i>	
<i>Seasonal Greens, Candied Walnuts, Pears, Gorgonzola, and Tomatoes Tossed in Our Sweet Poppy Seed Dressing</i>	<i>\$7.00</i>
<i>Spinach Salad</i>	
<i>Fresh Spinach, Dates, Pine Nuts, Boiled Egg, Bacon and a Strawberry- Balsamic Vinaigrette</i>	<i>\$8.50</i>

Warren Duck Club Classics Entrée's

<i>Our Famous Blackened Beef Tenderloin</i>	
<i>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</i>	
<i>8 oz</i>	<i>\$41.00</i>
<i>10 oz</i>	<i>\$48.00</i>
<i>Our Namesake Rotisserie Duck</i>	
<i>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</i>	<i>\$29.00</i>
<i>Signature Sampler</i>	
<i>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</i>	<i>\$49.00</i>

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

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