

# Chef Giordano's Selections

## Wines by the Glass

NV Cantine Maschio, Prosecco (187 ml.)	15.00	2018 Ferrari-Carano, Siena, Sonoma, Sangiovese	10.00
NV Mumm, Brut Prestige, Sparkling(187 ml.)	15.00	2017 Whitehall Lane, Tre Leoni, Napa, Red Blend	12.50
NV Domaine Chandon, Brut or Rosé, CA,(187 ml.)	15.00	2018 Louis Martini, Sonoma, Cabernet Sauvignon	7.50
NV Laurent-Perrier, Brut, French, (187 ml.)	22.00	2018 B.R. Cohn, Silver Label, Sonoma, Cab. Sauv.	9.00
2019 Willamette Valley Vineyards, Riesling	7.50	2017 Obsidian Ridge, Lake County, Cab. Sauv.	13.00
2019 Truchard, Carneros, Chardonnay	11.00	2018 Robert Craig, Affinity, Napa, Cab. Sauv.	20.00
2019 Sonoma Cutrer, Russian River, Chardonnay	12.50	2017 14 Hands, Washington, Merlot	6.00
2020 Barone Fini, Pinot Grigio, Italy	6.50	2018 Emmolo, Napa, Merlot	13.50
2020 Jules Taylor, Sauv. Blanc, Marlborough	8.50	2017 Et Fille, Willamette Valley, Pinot Noir	11.50
2020 Rombauer, Sauvignon Blanc, Napa	10.00	2019 Siduri, Russian River, Pinot Noir	15.00
2018 Llama Old Vine, Argentina, Malbec	7.50	2019 Seghesio Family, Sonoma, Zinfandel	9.00

## Old Fashion Shot Glass Relish

### Durant's Famous Hot LaBrea Bread with Garlic Leek Butter

**Choice of:** Durant's Caesar Salad or Spinach Salad with Raspberry Vinaigrette

## Appetizers\*

Fried Calamari	16.50	Fresh Oyster on Half Shell* (6)	25.75
Sautéed Chicken Livers	16.50	Oysters Rockefeller	31.25
Jumbo Shrimp Cocktail	26.75	Spinach – Artichoke Dip	16.50

## Side Orders

Au Gratin Potatoes	11.75	Broccoli	11.25
Onion Rings	13.25	Sautéed Spinach	11.25
Sautéed Mushrooms	17.50	Steamed Asparagus	11.25

## Entrées

All Entrées are served with Your Choice of:

Roasted Garlic Mashed Potatoes, Waffle Fries, Baked Potato or Roasted Fingerling Potatoes

<b>Slow-Roasted Prime Rib</b>			
8 oz. ....	42.50	12 oz. ....	47.25
		16 oz. ....	57.50
The Humble T-Bone Steak (16 oz.)			64.25
Top Sirloin Steak (12 oz.)			55.75
Broiled Filet Mignon (8 oz.)			74.25
Broiled Filet Mignon (12 oz.)			91.50
Broiled Ribeye Steak (18 oz.)			66.25
Bone-In Ribeye (22 oz.)			84.75
Durant's Delmonico (20 oz.)			75.25
Broiled New York Strip Steak (14 oz.)			71.25
Porterhouse Steak (48 oz.)			136.95
Fried Shrimp with Cocktail Sauce			60.75
Sautéed Salmon with Mango Ginger Glaze			50.75
Grilled Scallops with Herb Cream Sauce			61.50

\*Please remember consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness

\*All hamburgers, steaks, pork, lamb, seafood & shellfish may be served undercooked.

## *Durant's Humble Housemade Desserts*

Durant's Trey of Crème Brulee	13.75
Durant's Classic Key Lime Pie	13.75
Durant's White Chocolate Raspberry Cheesecake	13.75
Strawberry Shortcake for Two	13.75
Chocolate Brownie Pie	13.75

## *Espresso & Coffee Drinks*

Tea	4.25
Sumatra Coffee	4.25
Organic Maranello Espresso	6.50
Organic Cafe Latte	7.75
Organic Cafe Mocha	7.75
Organic Cappuccino	7.75
Keoki Coffee	12.25
Baileys Coffee	12.25
Irish Coffee	12.25