caviar / raw bar

caviar cones* 75 / 150
2 pcs or 4 pcs - siberian osetra
horseradish crème fraîche - gold leaf

luxury caviar service*
sasanian siberian osetra 150
sasanian royal osetra 250
sasanian imperial osetra 350

iced crab legs GF mp
house-made cocktail sauce
atomic horseradish - creamy mustard

giant shrimp cocktail GF 13 ea
house-made cocktail sauce - atomic horseradish

maine lobster cocktail GF mp
house-made cocktail sauce
atomic horseradish - creamy mustard

fresh oysters* GF mp
east coast + west coast - champagne mignonette

dungeness crab cocktail GF 58
house-made cocktail sauce
atomic horseradish - creamy mustard

appetizers

chef lupino's meatballs 16 / 20
prime beef + pork
vodka sauce - family recipe

fried deviled eggs 15
panko - farm fresh egg
green chili aioli

shrimp scampi 44
garlic - white wine - butter

oysters rockefeller* 34
spinach - artichoke - smoked garlic

rhode island calamari & shrimp 27
cherry peppers - buttermilk
green chili aioli and cocktail sauce

hanging bacon 29
honey - togarashi - colorado farms

spinach artichoke dip 18
parmesan - gratin - smoked garlic
fresh baked crostini

crispy flamingo shrimp 31
crispy - sweet thai chili - garlic aioli

jumbo lump crab cake* 29
old bay seasoning - buttered bread crumbs

steak tartare américaine* 43
deviled egg mousse - grilled bread

crispy lobster tails 56
three pieces - green chili aioli
chesapeake bay seasoning

salads

the chopped GF 19
romaine - pepperoncini
marinated olives - soppressata
pecorino romano - red wine vinaigrette

durant's caesar* 20
warm croutons
poached farm fresh egg

beefsteak tomato & onion GF 17
classic thick cut - sea salt
cracked pepper - champagne vinaigrette
shaft's blue cheese crumbles

blt wedge GF 19
12 month aged shaft's blue cheese
heirloom cherry tomato
bacon lardon

steaks & chops

enhancements

sautéed blue cheese GF 8 - bordelaise 8 - truffle butter GF 9 - crab cake oscar 26 - lobster thermidor 88

durant's famous porterhouse

for two* GF 36oz 175
for four* GF 72oz 350

petite filet* GF 8oz 68
filet mignon* GF 12oz 82
ny strip* GF 12oz 65
ny strip* GF 16oz 79
bone-in kc strip* GF 18oz 82
wagyu ny strip "gold plus"* GF 14oz 185

prime rib

small* GF ..... 16oz .....65 large* GF 22oz 85

bone-in 45 day dry age ribeye* GF 22oz 105
bone-in ribeye* GF 22oz 85
bone-in filet* GF 12oz 82
steak farina* our bone-in filet with an egg 12oz 83
iberico pork chops* GF ..... 8oz two chops 59
lamb chops double bone* GF ..... 24oz ..... mp

durant's bone-in crispy veal parmesan

14oz* 89

lobster - crab - fresh fish

roasted branzino fillet 63
lemon butter

chilean sea bass* 67
braised GF or spiedini

shetland island salmon* 51
braised GF or spiedini - scottish coast

whole jumbo norwegian king crab legs* GF mp
split - drawn butter

twin lobster tails* GF mp
broiled - drawn butter - paprika

lobster thermidor (3lb) 195
béchamel sauce - gruyère cheese
caramelized butter

craveable side dishes

vodka sauce 24
rigatoni - san marzano - pecorino romano

macaroni & cheese 18
boursin cheese + 9 month aged sharp white cheddar

rosemary salted crispy fries 16
white truffle oil - shaved parmesan

loaded baked potato GF 16
wisconsin cheddar - bacon lardon

boursin cheese whipped potatoes GF 16
classic fine herb garlic boursin

durant's scalloped potatoes 24
mornay sauce - young gouda
gruyère - crusted edges

corn crème brûlée 21
sweet corn - cream - turbinado sugar

roasted brussels sprouts GF 19
sea salt - bacon lardon - get these!

creamed spinach 18
smoked garlic - artichoke hearts - sweet cream

broccoli, spinach or asparagus GF 18
sautéed - sea salt - shaved parmesan

sautéed mushroom caps GF 18
cremini - thyme - garlic - parsley

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness.
Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients.
These items may be cooked to your order. *GF - Gluten Friendly* - made with ingredients that do not naturally contain gluten.
Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

Dur 11-26-25