

❧ 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 22
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.....78	large* ^{GF} 22oz.....98
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.