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

daily fresh oysters* GF mp
cucumber mignonette - champagne mignonette

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

appetizers

chef lupino's meatballs 17 / 22
prime beef + pork
vodka sauce - family recipe

fried deviled eggs 16
panko - farm fresh egg
green chili aioli

shrimp scampi 44
garlic - white wine - butter

oysters rockefeller* 36
spinach - artichoke - smoked garlic

rhode island calamari & shrimp 28
cherry peppers - buttermilk
green chili aioli and cocktail sauce

hanging bacon 29
honey - togarashi - colorado farms

spinach artichoke dip 23
parmesan - gratin - smoked garlic
fresh baked crostini

crispy flamingo shrimp 33
crispy - sweet thai chili - garlic aioli

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

steak tartare américaine* 45
deviled egg mousse - grilled bread

crispy lobster tails 58
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* 21
warm croutons
poached farm fresh egg

beefsteak tomato & onion GF 18
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 28 - lobster thermidor 88

durant's famous porterhouse

for two* GF 36oz 180
for four* GF 72oz 360

petite filet* GF 8oz 68
filet mignon* GF 12oz 85
ny strip* GF 12oz 67
ny strip* GF 16oz 82
bone-in kc strip* GF 18oz 82
wagyu ny strip "gold plus"* GF 14oz 190

prime rib

small* GF ..... 16oz ..... 82 large* GF 22oz 98

bone-in 45 day dry age ribeye* GF 22oz 110
bone-in ribeye* GF 22oz 85
bone-in filet* GF 12oz 84
steak farina* our bone-in filet with an egg 12oz 85
iberico pork chops* GF ..... 8oz two chops 59
superior farms colorado rack of lamb* GF ..... 24oz ..... mp

durant's bone-in crispy veal parmesan

14oz* 89

lobster - crab - fresh fish

roasted branzino fillet 66
lemon butter

chilean sea bass* 69
braised GF or spiedini

shetland island salmon* 53
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 25
rigatoni - san marzano - pecorino romano

macaroni & cheese 19
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 22
sweet corn - cream - turbinado sugar

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

creamed spinach 19
smoked garlic - artichoke hearts - sweet cream

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

sautéed mushroom caps GF 19
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 - items are prepared without gluten-containing ingredients. Our kitchen is not gluten-free, so cross-contact is possible. These items do not meet "gluten-free" as defined by the FDA (less than 20 parts per million of gluten) and may not be suitable for guests with celiac disease or a gluten allergy.

Dur 11-16-26