



Welcome to The Duck

The Duck came to life in 1985, first as a small café serving the best casual fare at the Lake. Restaurant founders Connie and Don called it “The Lucky Duck Waterfront Café”, in honor of a poor, hapless duck that appeared to have fallen prey to the prop of a speeding runabout. As the boat narrowed into the distance, they were amazed to see the duck come to the surface, ruffled, but little the worse for wear. Well, that was certainly one “lucky duck”, and so, the original name of the restaurant emerged. As the years went by, the building was expanded, the food moved up-scale, and patrons came to say, “Let’s meet at *The Duck*”....thus, the “shorthand” name.

Current owners Mark and Donna came to the Lake almost by accident. In 1997, after living and working in Kansas City for more than two decades (Donna originally hails from St. Louis) we received an offer that was too good to turn down: Donna’s employer was acquired by a German concern, and we relocated to Frankfurt. Sadly, Mark had to leave his corporate career to join Donna on this grand adventure.

And a grand adventure it was, but at the end of 3 years working, traveling, and exploring the wines, cuisine and culture of Europe, we returned to the US to seek our next adventure. Since Donna’s parents lived at the Lake of the Ozarks, it was an easy choice to put down roots in a place we visited for so many years.

We didn’t set out to be in the restaurant business, but *The Duck* was such a compelling opportunity – another adventure not to be missed. In 2002 we acquired *The Duck* and 9 years later our goal is still to offer the finest wining and dining at the Lake. We always try to better the restaurant facility: In 2010 we “renewed” our dock with the state of the art in dock technology, and added 300 feet of wave break also from Modular Concrete Docks to make boating to *The Duck* a more pleasurable experience, and expect this investment to pay off for both us and our guests for years to come.

Our Wine Spectator and Wine Enthusiast Magazine awards are testimonials to our excellent wine program, and we are proud to have been the only Lake restaurant included in the 2009 “culinary adventure through Missouri” book 100 Unique Eats and Eateries in Missouri by Ann M. Hazelwood.

Welcome to *The Duck*! Fine dining and fine wine, with an unparalleled view of the Lake!

Donna Ziegler & Mark Hooker, Proprietors
Christopher Case, Executive Chef



APPETIZERS

SMOKED TROUT 12

A Duck tradition, our smoked trout is accompanied by horseradish sauce, capers and red onion.

PROSCIUTTO WRAPPED SHRIMP 12

Two skewers, each with 2 shrimp wrapped with St. Louis's Volpi prosciutto and sautéed with sweet chili-bourbon sauce.

TEMPURA VEGETABLE PLATTER 11

Chef's assortment of the day of fresh vegetables in tempura batter and served with an Asian inspired dipping sauce. (No substitutions on vegetables.)

SHRIMP & CRAB CAKES 11

A spicy chili enhanced sauce accompanies the Chef's own shrimp and crab cakes.

4-CHEESE MUSHROOMS 12

Four great cheeses and fresh herbs baked in four large mushroom caps, sauced with herb butter and a balsamic glaze.

ESCARGOT 12

Tender snails smothered in garlic butter with French bread for dipping.

STEAMED MUSSELS 12

Tender mussels in a Thai influenced coconut milk broth with a nice spicy finish.

CALAMARI 11

Succulent calamari rings lightly fried and served with wasabi aioli.

CRISPY TUNA SASHIMI 13

Nori wrapped and tempura battered Sushi grade Tuna served rare with Soy Sauce for dipping and pickled ginger and wasabi.

LOBSTER RANGOON 11

Deep fried dumplings filled with a combination of Lobster and cream cheese, served with a delightful ginger sweet and sour sauce.



ENTREES

Most entrées served with the Chef's own bread, soup or salad, choice of vegetable or starch. Bleu cheese crumbles, 2., bacon bits, .50.

Dressing choices: House (celery seed), Blue Cheese, Peppercorn Ranch, Chef's Dressing (Tahini based)

As part of our commitment to quality and your enjoyment, we proudly serve Certified Angus Beef® brand.

FILET OF BEEF TENDERLOIN 41

The tenderest cut of beef, flame-broiled to the temperature of your choice. Ala cart sauce of the day, 2.

SURF & TURF 39

A tender cut of beef filet, flame-broiled to the temperature of your choice, served with two succulent crab stuffed shrimp baked and topped with a Lemon Beurre Blanc sauce.

HERB-ENCRUSTED K. C. STRIP 38

Carefully aged boneless loin, best in its class for flavor, flame-broiled.

CHEF'S TOURNEDOS OF BEEF 40

Your Tournedos will be grilled to your liking and covered with delicious caramelized bourbon onions, enrobed in a creamy bleu cheese sauce.

FILET AND LOBSTER

Filet mignon and a single cold water lobster tail (broiled or battered). Market Price

ROSEMARY RACK OF LAMB 43

The finest 3-4 bone rack available, char-grilled and served with the Chef's rosemary sauce.

DUCK A L'ORANGE 38

This famous recipe is prepared with a plump breast of duck and served with an orange liqueur sauce.

TWIN CENTER CUT PORK CHOPS 33

Marinated in our own sauce and flame-broiled to juicy tenderness.

We reserve the right to add 20% gratuity to separate checks and parties of 6 or more.

MC, VISA, AMEX and DISCOVER Accepted. We do not accept checks.

CIGARETTE SMOKING AVAILABLE ONLY ON COCKTAIL DECK

PLEASE NO CIGAR, PIPE SMOKING OR CELL PHONE USAGE.

Substitutions and special orders are at our Chef's discretion for quality and efficiency.



BROILED OR BATTER-DIPPED LOBSTER TAIL

Single or double cold-water lobster tail. Market Price

*** SEA BASS PROVENCAL 40**

Sea Bass sautéed with tomatoes, olives and capers.

CHAMPAGNE SALMON 32

Grilled fillet of select salmon, enrobed with a rich Champagne-dill cream sauce

BAKED STUFFED SHRIMP 35

Succulent large shrimp with a rich crab stuffing, baked to perfection and topped with Lemon Beurre Blanc sauce.

TILAPIA PICCATA 30

Light flaky white fish sautéed in a lemon/caper white wine sauce.

*** CIOPPINO 30**

Cioppino (cho-peeno), a delicious fish stew made with tomatoes and the Chef's choice of seafood including shrimp, mussels or clams and varied fish. An Italian style bouillabaisse!

CHICKEN JAEGER SCHNITZEL 28

Plump, juicy boneless breast of chicken breaded and sautéed, and sauced with pan gravy, mushrooms and a hint of bacon. One of our personal German favorites!

CHIPOTLE CHICKEN 27

Chef's own rendition of the NEW (old!) Cancun chicken! Sautéed chicken breast in a cream sauce of Chipotle peppers (smoky, sweet and spicy) and spices.

SEAFOOD RAVIOLI 26

Pasta pillows filled with a mixture of seafood and Boursin-style cheese in a lobster essence broth.

PASTA SOPHIA 24

Farfalle pasta with basil and sautéed mushrooms in a fresh tomato cream sauce. With shrimp, 28, or chicken, 26.

** Especially for those seeking a Mediterranean style healthy choice.*



FINISHING TOUCHES YOUR “JUST DESSERTS”

*All of our confections are made on premise. Order early
to ensure that your selection is available!*

KEY LIME PIE 8

A long time Duck favorite. Sweet, tart and creamy filling in a graham cracker crust.

MOLTEN CHOCOLATE CAKE 8

Warm dark chocolate cake covered with a rich dark chocolate ganache, with a surprise molten center. Raspberry sauce sets off and heightens the chocolate experience.

CRÈME BRULEE 8

What can we say – rich custard lightly laced with Tahitian vanilla, and topped with crackling sugar. Break through and enjoy!

Ask your server about the flavor of the day.

CARROT CAKE 8

Pineapple and pecans add an interesting note to this moist classic. Cream cheese frosting and toasted coconut add to the delight. Wonderful!

BANANAS FOSTER 8

*Rich vanilla ice cream sauced with sautéed bananas, rum and banana liquor.
Another Duck classic!*

ICE CREAM

3 first scoop, 1 per additional scoop(s)

Have one, two or three scoops of Blue Bunny vanilla. Complement it with chocolate, caramel or raspberry sauce. Better yet, add a splash of your favorite liqueur!

COFFEE

We proudly use Espresso beans roasted by Omega Coffee in Sunrise Beach

Coffee 2.5 Euro Coffee 2.5 Espresso 2 Cappuccino 3.5

Extra shot of espresso 1.00. All coffee drinks available in either regular or decaf.

(Euro coffee, espresso, cappuccino priced per cup)

PREMIUM WATER / NON-ALCOHOLIC BEVERAGES

San Pellegrino 3.5
(.5 liter bottle)

*A refreshing sparkling
mineral water*

**Fever-Tree Tonic
or Q-Tonic 2.5**
(187 ml bottle)

*Real quinine tonic for
your cocktail!*

**Fever-Tree
Ginger Ale 2.5**
(187 ml bottle)

*Clear and golden, fresh
ginger with citrus and
aromatic hints.*

**Fever-Tree
Ginger Beer 2.5**
(187 ml bottle)

*Cloudy with natural ginger
sediment. Smells of
fresh, natural ginger*



PORT

Port - a great way to finish the evening!

GRAHAM'S SIX GRAPES PORTO 6.5

Bright and fruity, this is a wonderful blend of wines from 6 grape varieties.

GRAHAM'S TAWNY PORT 10 YEAR 7.5

Seasoned in oak casks, the purple tones have faded to a rich tawny hue. This wine has softened to a subtle, light and nutty flavor.

STONE HILL PORT 7.0

Produced annually from Norton grapes by Missouri's own Stone Hill Winery. It is oak aged, but is still rich, with a deep ruby color.

WARRE'S OTIMA TAWNY PORT 10 YEAR 8

A fine oak aged tawny from Warre's. Try it by the glass, or for a real after dinner treat, a 500 ml bottle will pour about 8 servings.

TAYLOR FLADGATE TAWNY PORT, 20 YEAR 12

A fruity old tawny – especially nutty character compared to our 10 year tawnys. Hints of honey and caramel, medium-bodied, medium finish.

SANDEMAN VINTAGE PORT, 2000 14

Very good - aromas of stewed fruit, with fresh herbs. Full-bodied, with big, velvety tannins and a long, sweet fruit finish.

BEFORE/AFTER DINNER WINES

"Good things come in small packages.." ...Tom Thumb

A Port-sized pour of these white delights is a great way to finish a great meal, and is a sweet accompaniment to our handcrafted desserts.

Bin	Wine	Vintage	Region	Glass
905	Jackson-Triggs Vidal Ice Wine	NV	Canada	10
921	Alvear Fino Sherry	NV	Spain	3
923	Alvear Amontillado Sherry	NV	Spain	3
925	Alvear "Asuncion" Oloroso Sherry	NV	Spain	6
927	Lungarotte Vin Santo	NV	Italy	4
931	Alvear 1927 Pedro Ximenez Sherry	NV	Spain	8