



Fine Dining Overlooking Bass Lake

Executive Chef Wayne St. John

Appetizers

- Sweet Chili Calamari 11
- Artichoke Hearts, Cognac Cream Sauce, Parmesan Cheese 9 🍷
- Sauteed Jumbo Scallops, Lobster Cream Sauce 14
- Button Mushrooms Sauteed, White Wine, Garlic and Fresh Herbs 10 🍷
- Prawn Cocktail 12

Soup and Salads

- Soup of the Day - Cup 5
- Soup of the Day - Bowl 6
- Ducey's Caesar Salad 8 🍷
with Chicken 10.50
with Shrimp 11.50
- Ducey's Salad, Romaine, Craisins, Candied Walnuts, Tomatoes, Sweet Onions 7 🍷

Wedge Salad, Iceberg, Cherry Tomatoes, Red Onions, Blue Cheese Crumbles and Dressing 8 🍷

Grilled Chicken Salad, Romaine, Red Onions, Tomato, Avocado, Preserved Lemon, Walnuts, Craisins 11

Cowboy Salad, Romaine, Avocado, Cucumber, Tomato, Onions, Rice Vinegar, Oil 9

California Cobb Salad, Cobb Dressing 10

Pastas

- Tomato Basil Angel Hair Pasta 16 🍷
- Seafood Fettuccine, Jumbo Shrimp, Scallops, Crab, Salmon, Sherry Cream Sauce 30
- Classic Fettuccine Carbonara 16
- Roasted Mediterranean Vegetable and Angel Hair Pasta, Garlic, Olive Oil, Basil 16 🍷
- Mexican Style Beef Tips Rice Bowl 16

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Dinners include choice of baked potato, garlic mashed potatoes, roasted red potatoes or rice pilaf and fresh seasonal vegetables.

Chicken Mains

- Chicken Piccata, Capers, Mushrooms, Fresh Garlic, Rice Pilaf 24
- Chicken Serranto, Artichoke Hearts, Bacon, Mushrooms, Sherry Cream Sauce 24
- Baked Double Breast of Chicken, Hunter Sauce, Rice Pilaf 24
- Chicken Florentine, Spinach, Garlic, Provolone Cheese 24

Fish Mains

- Parmesan Crusted Halibut, Fresh Herbs, Beurre Blanc 32
- Grilled Salmon Filet, Fresh Onion Sprouts, Cabernet Butter Sauce 32
- Shrimp Scampi 25
- Catch of the Day *Market Price*

Meats, Tails & Wellingtons

Grilled items served with choice of Peppercorn, Madeira or Bearnaise Sauces

Meat Temperatures: Rare: Cool Red Center, Medium Rare: Warm Red Center, Medium: Warm Pink Center, Med Well: Hot Pink Center, Well: Cooked Through, Black & Bleu: Charred Outside with Cool Red Center

- 16 oz Ribeye Steak 38
- 12 oz NY Steak 33
- 16 oz Lamb Chops 34
- 8 oz Filet Mignon 32
- 12 oz Prime Rib 29
- 14 oz Pork Chop, Mustard Cider Glaze, Apple Chutney 27
- Surf & Turf (Petite Filet & 6 oz Lobster Tail) 48
- 16 oz Alaskan King Crab Legs 32
- Tournedos of Beef, Sauteed Mushrooms & Bearnaise Sauce 35
- Beef Wellington 30
- Salmon Wellington 28

🍷 *Ducey's Vegetarian Options*

DUCEY'S ON THE LAKE

Open Daily for Breakfast & Dinner

559-642-3121

Pines Village, Bass Lake

Prices Subject to Change

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