

Shareables

House Chips \$7

Fried fresh and tossed in bourbon smoked house seasoning. Served with chipotle ranch.

Garlic Cheese Curds \$12

Served with our famous tomato jam aioli.

Pretzel Breadsticks \$12

(4) Sticks, served with spicy queso sauce.

Nachos \$11

Shredded cheddar jack cheese, pico de gallo, jalapenos, and chipotle crema. Topped with cotija and fresh cilantro. Add grilled chicken or carnitas pork for \$5

Dips Duo \$12

House made red pepper romesco and whipped feta harissa. Served with grilled pita and seasonal vegetables.

Boulder Sliders* \$14

(3) Angus beef patties blended with chili sauce, jalapenos, onions, and house seasoning. Topped with house made tomato jam, fried onions and served on pretzel buns.

Quesadilla \$10

Jalapeno tortilla stuffed with onion, bell pepper, and cheddar jack cheese. Topped with pico de gallo and served with salsa and sour cream. Add grilled chicken or carnitas pork for \$5

Pork Carnitas Tacos \$11

(3) Corn tortillas, marinated shredded pork, pico de gallo, cilantro, cotija, and chipotle crema.

Buffalo Chicken Dip \$12

Shredded chicken, buffalo sauce, ranch, and cream cheese. Served hot with tortilla chips.

Thai Corn + Mushroom Lettuce Wraps \$12

A blend of roasted corn, mushrooms, peppers, carrots, water chestnuts, garlic and ginger. Topped with green onions and peanut sauce. Add grilled chicken or carnitas pork for \$5

Soup, Salads + Bowls

Soup of the Day \$7

Ask your server for today's selection.

French Onion \$8

Classically prepared, topped with croutons and melted provolone cheese.

Soup & Salad \$11

Choice of French onion or soup of the day. Served with house salad. Substitute for Caesar Salad +\$2.

Mixed Berry Salad \$12

Mixed greens, red onion, feta cheese, candied nuts, strawberries, blueberries, and blackberries. Served with a balsamic honey drizzle. Add grilled chicken for \$5, shrimp for \$7, *salmon for \$9, or steak for \$11.

Caesar Salad \$9

Romaine, house made Caesar dressing, herb croutons, and shredded parmesan. Add grilled chicken for \$5, shrimp for \$7, *salmon for \$9, or steak for \$11.

Cobb Salad \$15

Mixed greens, diced chicken, tomato, bacon, cheese, celery, carrot & hard-boiled eggs. Served with choice of dressing.

Thai Lettuce Bowl \$15

Roasted corn, mushrooms, peppers, carrots, water chestnuts, garlic, and ginger. Served on a bed of bibb lettuce and brown rice. Topped with green onion and peanut sauce. Add grilled chicken for \$5, shrimp for \$7, *salmon for \$9, or steak for \$11.

Dressing Available: Ranch, Fat-Free Ranch, Bleu Cheese, French, Honey Mustard, Balsamic Vinaigrette, Raspberry Vinaigrette.

Handhelds

All handhelds served with choice of fries, house made chips, sweet potato puffs, onion rings, applesauce, fresh fruit, or cottage cheese.

Southwestern Chicken Wrap \$11

Choice of fried or grilled tenders, mixed greens, pico de gallo, cheddar jack cheese, chipotle ranch, jalapeno tortilla wrap.

Chicken Bacon Ranch Sandwich \$15

Served grilled or fried and topped with melted provolone. Served on ciabatta hoagie roll.

Saucy Chicken Sandwich \$15

Served grilled or fried and tossed with your choice of any of our wing sauces. Topped with your choice of cheese, lettuce, tomato, and onion. Served on brioche bun.

Steak and Cheese Sandwich \$17

Sliced sirloin, bell peppers, onions, and provolone. Served on ciabatta hoagie roll.

Fluttering Duck Burger* \$16

A juicy ½ lb. Angus beef burger, cooked to order and served on a toasted brioche bun with your choice of cheese, crisp lettuce, tomato, onion, and pickle. Substitute a black bean burger upon request.

Choose Your Cheese: American · Cheddar · Mozzarella · Provolone · Swiss · Pepper Jack · Feta · Bleu Cheese Crumbles

Add-On Toppings | \$2 Each Cheese · Bacon · Fried Egg · Sautéed Mushrooms · Grilled Onions · Onion Rings

Caprese Panini \$11

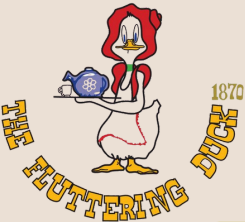
Fresh mozzarella, tomato, basil pesto, red onion, and balsamic vinaigrette. Served on ciabatta hoagie roll. Add grilled chicken \$5.

Hoosier Breaded Tenderloin Sandwich \$14

Pork tenderloin cutlet, lettuce, tomato, pickle, and onion. Served on a brioche bun.

Entrees

Add a side garden salad, Caesar Salad, or cup of soup for \$3.



Big Fish & Chips \$18

(2) hand panko breaded cod filets, served with fries.

Grilled Salmon* \$26

(8) ounce Atlantic filet with bourbon glaze. Served with seasonal vegetables and fingerling potatoes.

10 oz Ribeye* \$36

Locally sourced by Dewig Meats, grilled to order and topped with compound butter. Served with seasonal vegetables and fingerling potatoes.

Chicken Tenders Platter \$16

(4) Hand breaded breast tenders. Served with fries. Get them tossed in any sauce for \$1

Fettuccine Alfredo \$12

Broccoli, parmesan in a creamy alfredo sauce. Served with baguette. Add grilled chicken for \$5, shrimp for \$7, *salmon for \$9, or steak for \$11.

Creole Shrimp and Sausage Pasta \$16

Fettuccine with sauteed shrimp and spicy sausage in a rich creole sauce. Served with baguette.

Eggplant Parmigiano \$15

Breaded, fried and served with parmesan, garlic and herb angel hair pasta. Served with baguette. Make it with vegan mozzarella for +\$3

Sides \$4

Cup of Soup	Sweet Potato Puffs	Seasonal Vegetables
Side Salad	Loaded Baked Potato +2	Cottage Cheese
Side Caesar Salad	Baked Potato	Fries
Duck Chips	Fingerling Potatoes	Onion Rings

Winging It

ALL SERVED WITH CELERY, CARROTS, AND CHOICE OF RANCH OR BLEU CHEESE.

Traditional Bone-In (6) \$12 (12) \$22 (24) \$40

Hand Breaded Tenders (3) \$12 (5) \$18 (10) \$34

Plant Based (8) \$12 (15) \$22 (30) \$36

Rubs:

•Lemon Pepper
•Smoked Bourbon
•Za'atar

Sauces:

•BBQ •Teriyaki
•Asian Goodness •Mild Buffalo •Sweet Chili Lime •Chipotle Mesquite
•Ducks Sweet Heat •Jamaican Jerk
•Hot BBQ •Hot Buffalo

Warning: Our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soy, shellfish and seafood, and nuts.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Cocktails

Espresso Martini \$12

Titos Vodka, Coffee Liqueur, Espresso, Simple Syrup.

Apple Pie Mule \$12

Hard Truth Cinnamon Vodka, Apple Cider, Ginger Beer.

Just in Thyme \$11

Tanqueray Sevilla Orange Gin, Tonic, Fresh Thyme, and Orange.

Melon Cross Martini \$15

Tanqueray Gin, Melon Liqueur, St Germain Elderflower Liqueur, Fresh Lemon, Honey Syrup.

BYO Spritz \$13

Choice of Aperol, Tanqueray Sevilla Orange Gin, Cucumber Vodka, or Limoncello. Topped with Prosecco and Soda.

Pineapple Rum Runner \$12

Coconut Rum, Cream of Coconut, Fresh Lime, Pineapple Juice, and Simple Syrup.

Greencastle Sunset \$10

Malibu Rum, Peach Liqueur, Amaretto, Pineapple and Cranberry Juice.

Paloma \$12

Tequila, Fresh Grapefruit and Lime, Agave.

Pineapple Jalapeno Marg \$15

Devils Reserve Jalapeno Tequila, Orange Liqueur, Fresh Lime, Pineapple, Jalapeno Simple Syrup, Tajin Rim.

Berries & Bloom \$14

Tequila, Aperol, Fresh Lime, Raspberry Puree.

Makers Mark Old \$14

Fashioned

Makers Mark Bourbon, Orange and Angostura Bitters, Simple Syrup.

Piggy Back Manhattan \$16

Whistle Pig Piggy Back Rye, Sweet Vermouth, Angostura Bitters.

Bottles + Cans

Domestic

Budweiser \$5

Bud Light \$5

Busch Light \$4

Coors Light \$5

Michelob Ultra \$5

Miller High Life \$4

Miller Lite \$5

Yuengling \$5

Craft | Import

Corona Extra \$6

Corona Light \$6

Modelo Especial \$6

Stella Artois \$6

Heineken \$6

Harp \$7

Upland Champagne Velvet \$7

Goose Island 312 Wheat \$7

Seasonal IPA ask your server \$7

Bell’s Two Hearted IPA \$7

Bad Elmer’s Porter \$7

Guinness Stout \$7

Ciders | Seltzers

High Noon \$6

Long Drink \$6

Nutrl \$6

-196 \$6

Angry Orchard \$7

Woodchuck Amber \$7

NA | Low ABU Beer

Mich Ultra Zero \$5

Heineken 0.0 \$6

Stella Artois 0.0 \$6

Corona (low ABU) \$6

Wine

White and Sparkling

Candoni Prosecco, Italy \$12 | \$42

Ruffino Moscato d’Asti , Italy \$12 | \$45

Chateau St. Michelle \$10 | \$32

Sweet Riesling Harvest Select, Columbia Valley

Hampton Water Languedoc Rose, France \$15 | \$58

Banshee Sauvignon Blanc, Sonoma County \$13 | \$48

Pighin Pinot Grigio, Italy \$12 | \$42

Bar Dog Chardonnay, California \$9 | \$30

Kendall Jackson Chardonnay \$10 | \$35

Vintner’s Reserve Special Select, California

Red

Oliver Sweet Red, Indiana \$9 | \$30

LeGrand Pinot Noir, France \$10 | \$35

Fetzer Vineyards Eagle Merlot, California \$8 | \$25

Kind of Wild Malbec, Mendoza \$12 | \$45

Bar Dog Cabernet Sauvignon, California \$9 | \$30

Kendall Jackson Cabernet Sauvignon Vintner’s Reserve, Sonoma County \$14 | \$52

Desserts

Brownie Sundae \$8
Chocolate brownie (nut-free) served with vanilla ice cream, drizzled with chocolate and caramel sauce, and topped with a cherry.

Ice Cream \$4
Available with chocolate, raspberry or caramel sauce.

Funnel Cake Fries \$8
Available with chocolate, raspberry or caramel sauce.

Apple Pie \$8
Served with vanilla ice cream and caramel sauce.

Butter Toffee Bundt Cake \$10
Served with vanilla smoked maple bourbon swirl ice cream.

THE FLUTTERING DUCK

EVERY GREAT TOWN HAS A GATHERING PLACE. IN GREENCASTLE, IT’S ALWAYS BEEN THE FLUTTERING DUCK.

THE DUCK’S STORY BEGAN MORE THAN 150 YEARS AGO, BECOMING A BELOVED TRADITION FOR GENERATIONS OF DEPAUW STUDENTS, PROFESSORS, NEIGHBORS, AND TRAVELERS. FOLLOWING WORLD WAR II, THE ORIGINAL FLUTTERING DUCK, TUCKED BEHIND ASBURY HALL ON VINE STREET, WAS KNOWN FOR HEARTY COMFORT FOOD, WARM CIDER, LIVELY CONVERSATION, IMPROMPTU PERFORMANCES, AND FRIENDSHIPS THAT OFTEN LASTED A LIFETIME. WHEN THE ORIGINAL RESTAURANT WAS LOST TO FIRE IN 1979, THE MEMORIES LIVED ON.

WHEN THE INN AT DEPAUW WAS BUILT ON THE VERY SITE WHERE THE ORIGINAL DUCK ONCE STOOD, THE TRADITION FOUND A NEW HOME. TODAY, THE ORIGINAL FLUTTERING DUCK SIGN STILL WELCOMES GUESTS THROUGH THE DOOR. A REMINDER THAT WHILE THE BUILDING MAY HAVE CHANGED, THE SPIRIT NEVER HAS.

TODAY, THE FLUTTERING DUCK CONTINUES ITS LEGACY AS A PLACE TO GATHER OVER GREAT FOOD, SHARE STORIES, CELEBRATE MILESTONES, CHEER ON THE TIGERS, AND CREATE NEW MEMORIES. WHETHER YOU’RE VISITING CAMPUS FOR THE FIRST TIME, RETURNING FOR A REUNION, OR SIMPLY ENJOYING A MEAL WITH FRIENDS, YOU’RE NOW PART OF A TRADITION THAT HAS BROUGHT PEOPLE TOGETHER FOR GENERATIONS.

WELCOME TO THE DUCK. WE HOPE YOU’LL STAY AWHILE.

Beverages + Mocktails

Pepsi Products \$4 Iced Tea \$4 Hot Chocolate \$4

Lemonade \$4 Coffee \$4 Red Bull \$5

Root Beer Float \$10

Jumpin’ Juicy \$9 Georgia Freeze \$10

Orange, pineapple, cranberry and lime shaken with peach and mango puree. Vanilla ice cream, coconut cream, peach syrup.

Berry Basket \$9 Grapefruit Blast \$11

Lemon-lime soda topped with strawberry puree, and mixed berry syrup. Red Bull, fresh grapefruit, lime, orange, topped with lemon lime soda.