

# DUNER'S

RESTAURANT

*Sunday, November 19, 2017*

<b>Soups</b>	
Butternut Squash with Sage Sour Cream	7.95
French Onion with Gruyere Crouton	7.95
<b>Appetizers</b>	
Panko Crusted Fried Oysters with Cajun Remoulade	12.00
Fried Calamari with Romesco Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops over Local Apples and Rum Molasses Reduction	14.50
House Made Country Pâté with Pommery, Cornichons, Sliced Apples, Grilled Bread	13.00
Chinese Sticky Stir Fried Pork Dumplings with Ginger Aioli, Scallions	9.50
Kale, Quinoa, Beet and Avocado Caesar Salad with Crispy Fried Chick Peas	11.00
Seared Shrimp over Stone Ground Grits, Barbecue Sauce, Crispy Onions	11.50
Grilled Flatbread with Tomato Chorizo Sauce, House Made Ricotta, Arugula, Balsamic	11.50
<b>Entrées (with house salad)</b>	
Jumbo Lump Crabcakes with Tartar Sauce, Cole Slaw and Mashed Potatoes	29.95
Crispy Fried Whole Flounder with Sweet and Sour Dipping Sauce, Fried Rice, Asian Slaw	28.95
Dijon Herb Glazed Seared Whole Trout over Spaetzel and Swiss Chard, Carrot Puree	24.95
Seared Halibut over Crispy Spinach and Potato Gnocchi, Pumpkin, Herbs and Corn, Lemon Pepita Beurre Blanc	29.95
Seared Salmon with Duchess Potatoes, Brussels Sprout, Bacon and Sundried Tomato Hash, Spinach Pesto	25.95
Sesame Crusted Tuna* with Soba Noodles, Chinese Cabbage and Shiitakes in Soy Ginger Sauce , Avocado	28.95
Grilled Rib Eye Steak* with Bearnaise Butter, Mashed Potatoes	34.95
Seared Beef Tenderloin* with Red Wine Demi-glace, Scalloped Potatoes, Asparagus	36.95
Seared Duck Breast with Dried Cherry Demi-glace, Parmesan Risotto	24.95
Timbercreek Chicken Coq au Vin, Red Win Herb Jus, Mashed Potatoes	24.95
Grilled Pork Chop with Rosemary Pomegranate Sauce, Mashed Potatoes	24.95
Grilled Hangar Steak* with Moroccan Dried Fruit Demi-glace, Basmati Rice	25.95
Sautéed Calf's Liver* with Caramelized Onions, Bacon and Balsamic, Mashed Potatoes	26.95
Roasted Lamb Rack* with Sundried Tomato and Basil Pesto, Sautéed Spinach, Mashed Potatoes	35.95
Veal Scaloppine over House Made Fettuccine with Lemon Caper Beurre Blanc, Parmesan, Arugula Salad	25.95
<b>Vegetarian (with house salad)</b>	
Seared Kobucha Squash and Chevre stuffed Gnocchi with Sautéed Local Mushrooms, Corn and Spinach in a Garlic Herb Cream Sauce, Parmesan, Toasted Pecans	23.95
<b>Pasta (with house salad)</b>	
House Made Fettuccine with Shrimp, Zucchini, Artichoke Heart and House Made Italian Sausage in a Vodka Tomato Cream Sauce, Parmesan	25.95
<b>Sandwiches (with French Fries)</b>	
Grilled Beef Tips with Lettuce, Tomato, White Cheddar, Tiger Sauce on a Rustic Roll	13.95
Fried Catfish, with Lettuce, Tomato, Onion and Tartar Sauce on a Rustic Roll	13.95
<b>Vegetable</b>	
Sautéed Brussels Sprouts and Spinach with Garlic Butter and Parmesan	7.95

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses\**

# Desserts

## Pumpkin Butterscotch Torte

Pumpkin Cake, layered with Butterscotch Buttercream

8.50

## Apple Sour Cream Crumb Pie

with Maple Crème Anglaise

8.00

## Pumpkin Chocolate Chip Cheesecake

with a Cinnamon Biscotti Crust and Dark Rum Anglaise

9.00

## Sweet Potato Pecan Tartlet

with a Bourbon Vanilla Sauce

7.50

## Crème Caramel

8.00

## Ice Cream Sandwich

House-made Vanilla Ice Cream with Local Fig Oat Bars  
in a Chocolate Brownie Crust with Bittersweet Hot Fudge

10.50

## Coconut Layer Cake

White Genoise layered with Coconut Cream and Fluffy White Icing

8.00

## Warm Salted Caramel Apple Crisp

with Local Henley Apples and a Pecan Cinnamon Streusel

8.00

## Chocolate Mousse Dome Cake

with Chocolate Glaze, Raspberry Coulis, Crème Anglaise

9.50

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## Aperitif and Dessert Wines

### By The Glass

Campari	8.50	Muscat Beaumes de Venise, 2014 (France)	8.00
Lustau Papyrus Light Manzanilla Sherry	7.50	Warre's LBV Port, 2003	8.50
Ximenex Alvear Olorosa Cream Sherry	7.50	Warre's Otima 10 Year Tawny Port	8.50
Courvoisier VSOP Cognac	10.50	Busnel Calvados, Vieilles Réserve, V.S.O.P.	9.50