

DUNER'S

RESTAURANT

Sunday, June 24, 2018

Soups	
White Bean and House Made Italian Sausage	7.95
Watermelon Gazpacho with Olive Oil and Sea Salt	7.95
Appetizers	
Panko Crusted Fried Oysters with Saffron Smoked Pimento Aioli	12.00
Fried Calamari with Pasilla Pepper-Pale Ale Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Roasted Carrot, Lions Mane Mushrooms and Onions, Cilantro Pesto	14.50
Country Pâté with Cornichons, Pommery Mustard, Sliced Apples, Grilled Bread	13.50
Buttermilk Fried Quail, Pimento Mac'n Cheese, Green Tomato Jam	14.00
Grilled Flatbread with Pesto, Fresh Mozzarella, Tomato and Arugula	12.00
Meatballs simmered in a Romesco Marinara, Parmesan, Crostini	10.50
Grilled Shrimp, Avocado, Corn and Spinach Salad, Beet Pickled Eggs, Black Pepper Buttermilk Dressing	13.00
Entrées (with house salad)	
Grilled Tuna with Sushi Rice, Grilled Pineapple, Pickled Ginger Aioli, Ponzu	27.95
Sautéed Soft Shell Crabs, Basmati Rice, Curry Citrus Beurre Blanc, Jicama Slaw	27.95
Spice Rubbed Halibut, Caramelized Cauliflower Puree, Sautéed Spinach, Onions and Raisins, Lemon Butter	29.95
Seared Salmon, Grilled Local Peach, Quinoa and Arugula Salad, Chevre, Pesto	25.95
Seared Rag Mt. Trout with Basmati Rice, Sautéed Mushrooms and Cherry Tomato Butter Sauce	24.95
Grilled Rib Eye Steak* with Red Wine Herb Reduction, Mashed Potatoes, Asparagus	34.95
Beef Tenderloin* with Scalloped Potatoes, Roasted Garlic Demi-glace, Grilled Onions	36.95
Grilled Marinated Asian Chicken with Soy Ginger Glaze, Pineapple Fried Rice, Pickled Bok Choy Salad	24.95
Seared Duck Breast* with Sautéed Spaetzle and Zucchini, Dried Fruit Reduction	24.95
Grilled Pork Chop with Pomegranate Balsamic Glaze, Mashed Potatoes	24.95
Grilled Flank Steak* with Local Peach Barbecue Sauce, Mashed Potatoes	26.95
Roasted Lamb Rack* with Balsamic Demi-glace Reduction, Mashed Potatoes, Sautéed Spinach	34.95
Veal Scaloppine over House Made Fettuccine with Lemon Caper Butter Sauce, Arugula Salad, Parmesan	25.95
Seared Calf's Liver with Caramelized Onions, Bacon and Balsamic, Mashed Potatoes	25.95
Vegetarian (with house salad)	
House Made Whole Wheat Fettuccine tossed with Roasted Okra, Golden Beets, Onion and Spinach in Lemon Butter Sauce, Feta, Toasted Pepitas	24.95
Pasta (with house salad)	
House Made Fettuccine with Shrimp, Zucchini, Artichoke Hearts and Tomatoes in a Garlic, Lemon and Herb Butter, Parmesan	25.95
Sandwiches (with French Fries)	
Grilled Beef Tips with White Cheddar, Lettuce, Tomato, Onion and Pommery Mayonnaise on a Rustic Roll	13.95
Fried Catfish with Lettuce, Tomato, Onion and Tartar Sauce on a Rustic Roll	13.95
Vegetable	
Sautéed Brussels Sprouts and Spinach with Garlic Butter and Parmesan	8.50

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

Desserts

Chocolate Silk Cake

with a Toasted Cashew and Pecan Crust, Raspberry Coulis, Crème Anglaise
8.50

Coconut Cake

White Genoise layered with Coconut Cream with White Fluffy Frosting
8.50

Crème Caramel

8.00

Ice Cream Sandwich

House-made Mint Chocolate Chip Ice Cream
in a Chocolate Brownie Crust with Bittersweet Hot Fudge Sauce
10.50

Key Lime Tequila Chiffon

with Vanilla Genoise and Raspberry Coulis
8.50

Chocolate Mousse Dome Cake

with Chocolate Glaze, Raspberry Coulis, Crème Anglaise
9.50

Lemon Tartlet

with Morello Cherry Compote
8.50

Vanilla Bean Panna Cotta

with Elderflower Syrup and Strawberry Sauce
8.00

Aperitif and Dessert Wines By The Glass

Lustau Papirusa Light Manzanilla Sherry	7.50	Warre's LBV Port, 2004	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.	10.50
		Muscat de Beaumes de Venise, 2015 (France)	8.00