

DUNER'S

RESTAURANT

Sunday, January 14, 2018

Soups	
Tomato Basil with Grilled Cheese Crouton	7.95
Chicken and Shrimp Gumbo with Basmati Rice	8.95
Appetizers	
Panko Crusted Fried Oysters with Dried Pepper Cilantro Aioli	12.00
Fried Calamari with Red Pepper, Carrot and Ginger Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops over Parsnip Puree with Pomegranate Beurre Blanc	14.50
House Made Country Pâté with Pommery, Cornichons, Sliced Apples, Grilled Bread	13.00
Sweet and Spicy Beef Empanada with Lime Marinated Shaved Onions and Tomatoes, Queso Fresco	10.50
Duck Eggrolls with Red Pepper Sambal Dipping Sauce	10.50
Baked Chevre with Jalapeño Apricot Marmalade, Crostini	9.50
Entrées (with house salad)	
Spice Crusted Tuna* with Sushi Rice, Chinese Stir Fried Snow Peas and Bok Choy, Ginger Mustard Aioli	28.95
Seared Salmon over Spaetzel, Caramelized Onion & Spinach, Carrot Pistachio Romesco, Lemon Butter	25.95
Blackened Catfish with Pico de Gallo, Hand Cut Shoestring Potatoes	18.95
Shrimp and Rockfish in Chipotle Risotto with Local Lions Mane Mushrooms & Parmesan, Lemon Beurre Blanc	27.95
Grilled Rib Eye Steak* with Thyme Red Wine Reduction, Mashed Potatoes, Broccolini	34.95
Seared Beef Tenderloin* with Garlic and Red Wine Reduction, Scalloped Potatoes, Asparagus	36.95
Seared Duck Breast with Raspberry Reduction over Parmesan Risotto	24.95
Grilled Pork Chop with Local Apple Miso Ginger Sauce, Wasabi Mashed Potatoes	24.95
Grilled Hangar Steak* with Caramelized Onion and Red Wine Sauce, Parmesan Roasted Fingerling Potatoes	25.95
Braised Lamb Shank with a Moroccan Blackened Tomato and Vegetable Stew	29.95
Veal Scaloppine over House Made Fettuccine with Lemon Caper Beurre Blanc, Parmesan, Arugula Salad	25.95
Slow Braised Beef Brisket with Red Wine Jus, Mashed Potatoes	24.95
Sautéed Calf's Liver with Caramelized Onions, Bacon and Balsamic, Mashed Potatoes	26.95
Coconut and Ginger Braised Timbercreek Farm Chicken with Basmati Rice, Marinated Baby Bok Choy	24.95
Vegetarian (with house salad)	
House Made Ricotta, Local Mushroom and Caramelized Onion Crepes with Sautéed Spinach, Fried Local Egg, Balsamic	23.95
Pasta (with house salad)	
House Made Fettuccine with Shrimp, Zucchini, Artichoke Heart, House Made Italian Sausage and Spinach in a Vodka Tomato Cream Sauce, Parmesan	25.95
Sandwiches (with French Fries)	
Grilled Beef Tips with White Cheddar, Lettuce, Tomato, Onion and Tiger Sauce on a Rustic Roll	13.95
Fried Oysters with Lettuce, Tomato, Onion and Tartar Sauce on a Rustic Roll	14.95
Vegetable	
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

Milk Chocolate Peanut Butter Mousse Cake

Vanilla Genoise layered with Peanut Butter Mousse and Milk Chocolate Buttercream
8.00

White Chocolate Frangelico Cheesecake
with a Chocolate Biscotti Crust and Raspberry Coulis

9.00

Crème Caramel

8.00

Anjou Pear Tart

with Dried Fruit Compote

8.00

Ice Cream Sandwich

House-made Vanilla Ice Cream with Oatmeal Cookie Dough
in a Chocolate Brownie Crust with Hot Fudge Sauce

10.50

Chocolate Raspberry Torte
with Raspberry Puree and Crème Anglaise

8.00

Warm Blueberry Apple Crisp

with Local Henley Apples and an Almond Cinnamon Streusel

8.00

Chocolate Mousse Dome Cake

with Chocolate Glaze, Raspberry Coulis, Crème Anglaise

9.50

Honey Vanilla Baked Custard

with Lemon Shortbread Cookie

7.50

Aperitif and Dessert Wines

By The Glass

Campari	8.50	Warre's LBV Port, 2003	8.50
Lustau Papyrusa Light Manzanilla Sherry	7.50	Warre's Otima 10 Year Tawny Port	8.50
Ximenex Alvear Olorosa Cream Sherry	7.50	Busnel Calvados, Vieilles Réserve, V.S.O.P.	9.50
Courvoisier VSOP Cognac	10.50	Muscat de Beaumes de Venise, 2015 (France)	8.00