

DUNER'S

RESTAURANT

Saturday, February 24, 2018

Soups	
Black Bean and Andouille Sausage	7.95
Asparagus, Potato and Corn	7.95
Seafood Chowder	8.95
Appetizers	
Panko Crusted Fried Oysters with Roasted Jalapeño Cilantro Aioli	12.00
Fried Calamari with Orange Hoisin Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Corn Puree, Bacon Balsamic Jam	14.50
House Made Country Pâté with Pommery, Cornichons, Sliced Apples, Grilled Bread	13.00
House Made Shrimp Dumplings in Chinese Sticky Ginger and Orange Sauce	11.50
Roasted Mushroom and House Made Ricotta Flatbread, Baby Arugula, Balsamic	12.00
Seared Salmon Cakes with a Local Kobucha Squash Tartlet, Kale Pecan Pesto, Micro Greens	10.50
Spice Crusted Rockfish over Caramelized Cauliflower Puree, Sicilian Tomato Sauce	10.00
Duck and Vegetable Eggrolls with Jalapeño Dipping Sauce	10.50
Entrées (with house salad)	
Seared Rockfish with Sautéed Spinach Gnocchi and Mushrooms, Sweet Potato Puree, Lemon Pepita Beurre	28.95
Seared Salmon with Pan Fried Local Sun Chokes, Potatoes and Leeks, Roasted Carrot-Almond Romesco Sauce	25.95
Sesame Crusted Tuna* over Quinoa, Snow Pea, Baby Spinach and Avocado Salad, Ginger Balsamic Vinaigrette	28.95
Seared Rag Mt. Trout over Spicy Tomato, Local Heirloom Bean and Kale Stew, Cheddar Biscuit	24.95
Crispy Fried Whole Flounder with Jicama Sushi Rice Salad, Yellow Pepper Ginger Sambal	29.95
Grilled Rib Eye Steak* with Bacon Red Wine Reduction, Mashed Potatoes, Broccolini	34.95
Beef Tenderloin* with Scalloped Potatoes, Roasted Garlic Demi-glace, Asparagus	36.95
Seared Duck Breast with Blueberry Barbecue Sauce over Parmesan Risotto	24.95
Grilled Pork Chop with Roasted Carrot and Smoked Garlic Romesco Sauce, Mashed Potatoes, Haricots Verts	24.95
Grilled Hangar Steak* with Cilantro Lime Chimichurri Sauce, Roasted Fingerling Potatoes	25.95
Roasted Lamb Rack* with Sautéed Spinach, Sun Dried Tomato Basil Pesto, Mashed Potatoes	34.95
Slow Braised Beef Brisket with Red Wine Jus, Mashed Potatoes	24.95
Sautéed Veal Sweetbreads with Local Mushroom and Bacon Allemande Sauce, Mashed Potatoes	28.95
Veal Scaloppine over House Made Fettuccine with Lemon Caper Beurre Blanc, Arugula Salad, Parmesan	25.95
Vegetarian (with house salad)	
House Made Ramen Noodles with Local Cabbage, Mushrooms and Carrots in a Sweet Spicy Chinese Broth, Local Sunny Side Up Egg, Avocado, Cilantro, Honey Roasted Peanuts	23.95
Pasta (with house salad)	
House Made Spaghetti with Shrimp, Artichoke Hearts, Black Olives and Spinach in Marinara 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 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	7.95

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

Desserts

Chocolate Mousse Cake

Chocolate Ganache, Crème Anglaise, Raspberry Coulis
9.00

Lemon Sour Cream Cheesecake

with a Lemon Biscotti Crust, Raspberry Sauce, Crème Anglaise
9.00

Crème Caramel

8.00

White Chocolate Raspberry Swirl Tart

with Pate Sucre, Raspberry Jam and White Chocolate
8.00

Ice Cream Sandwich

House-made Vanilla Ice Cream with Banana Bread
in a Chocolate Brownie Crust with Bittersweet Hot Fudge Sauce
10.50

Peanut Butter Mousse Cake

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

Warm Apple Blueberry Crisp

with Almond Streusel Topping and Vanilla Ice Cream
8.00

Flourless Chocolate Cake

with Raspberry Sauce, Crème Anglaise
8.00

Chestnut Ganache Cake

Chestnut Cake layered with Chocolate Ganache, Crème Anglaise
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