

DUNER'S

RESTAURANT

Thursday, October 18, 2018

Soups	
Broccoli, Potato and Cheddar	7.95
Black Bean, Poblano and Corn	7.95
Appetizers	
Panko Crusted Fried Oysters with Jalapeño Lime Aioli	12.50
Fried Calamari with Honey, Soy and Wasabi Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Ancho Pepper-Ginger Lime Cream Sauce	14.50
Country Pâté with Cornichons, Pommery Mustard, Sliced Apples, Grilled Bread	13.50
Local Roasted Beet Carpaccio, Candied Bacon, Whipped Butternut Squash Ricotta, Cashews	12.50
Chinese Sticky Stir Fried Duck and Ginger Dumplings, Sesame Aioli, Scallions	10.50
Beef and Vegetable Egg Rolls with Sweet and Sour Dipping Sauce	8.50
Blistered Local Shishito Peppers, Lime, Goat Cheese, Sea Salt, Spicy Honey	12.00
Local Asian Pear, Kale, Avocado and Goat Cheese Salad, Lemon Vinaigrette, Sweet Potato Pommes	11.50
Crispy Fried Chicken Livers tossed with Scallions, Spicy Chile and Shaved Apples, Sea Salt, Vinegar Aioli	8.75
Entrées (with house salad)	
Jumbo Lump Crab Cakes with Cole Slaw, Tartar Sauce, Mashed Potatoes	32.95
Seared Rag Mt. Trout, Local Mushroom and Spinach Risotto, Lemon Beurre Blanc	25.95
Seared Halibut, Kobucha Squash Gnocchi and Shaved Maitake Mushrooms, Corn Puree, Lemon Butter	29.95
Sesame Crusted Tuna*, Sushi Rice, Shaved Jicama Slaw, Vietnamese Sauce	28.95
Seared Salmon, Spinach Fettuccine with Smoked Sausage and Caramelized Leeks in Pumpkin Alfredo Sauce	26.95
Soy Glazed Crispy Whole Flounder, Basmati Rice, Sugar Snap Peas, Spicy Mayonnaise, Sambal	30.95
Grilled Rib Eye Steak* with Red Wine Rosemary Reduction, Mashed Potatoes, Asparagus	34.95
Seared Beef Tenderloin* with Roasted Garlic Demi-glace, Scalloped Potatoes, Grilled Onions	36.95
Grilled Flank Steak* with Caramelized Onion Reduction, Mashed Potatoes	26.95
Coffee Crusted Pork Chop with Brandy Cream Sauce, Mashed Potatoes	26.95
Coq au Vin (Chicken Braised in Red Wine), Mashed Potatoes	24.95
Seared Duck Breast* with Parmesan Risotto, Golden Raisin Demi-glace	24.95
Roasted Lamb Rack* with Sautéed Spinach, Sundried Tomato Pesto, Mashed Potatoes	34.95
Veal Scaloppine, House Made Fettuccine, Lemon Caper Butter, Arugula Salad, Parmesan	25.95
Calf's Liver with Caramelized Onions, Bacon and Balsamic, Mashed Potatoes	25.95
Vegetarian (with house salad)	
Sautéed Crispy Kobucha Squash Gnocchi and Maitake Mushrooms in Garlic Herb Butter, Corn Puree, Parmesan	24.95
Pasta (with house salad)	
House Made Fettuccine with Shrimp, Artichoke Hearts, Bacon and Spinach in Herb Garlic Cream, Parmesan	25.95
Sandwiches (with French Fries)	
Grilled Beef Tip with White Cheddar, Lettuce, Tomato, Onion and Pommery Mayonnaise on a Rustic Roll	13.95
Fried Catfish with Lettuce, Tomato, Onion and Jalapeño Aioli 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

Crème Caramel

8.00

Ice Cream Sandwich

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

10.50

Carrot Cake

with Carrot Cake layered with Toasted Cashew Buttercream and Fluffy Cream Cheese Icing

8.50

Warm Caramel Apple Pecan Crisp

with Local Apples, Toasted Pecan Streusel and House Made Salted Caramel

8.00

French Coconut Pie

with a Brandy Morello Cherry Compote

8.50

Chocolate Mousse Dome Cake

with Raspberry Coulis and Crème Anglaise

9.50

Sweet Potato Praline Cheesecake

with a Biscotti Crust and Vanilla Sauce

9.00

Pumpkin Torte

Pumpkin Cake layered with Chocolate Ganache and Butterscotch Buttercream

8.50

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