

DUNER'S

RESTAURANT

Sunday, September 16, 2018

Soups	
Carrot and Ginger with Curry Sour Cream	7.95
French Onion with Gruyere Crouton	7.95
Appetizers	
Panko Crusted Fried Oysters with Smoked Paprika Aioli	12.50
Fried Calamari with Honey Sesame Ginger Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Cauliflower Puree, Tomato Coulis, Balsamic Glaze	14.50
Country Pâté with Cornichons, Pommery Mustard, Sliced Apples, Grilled Bread	13.50
Local Heirloom Tomato, Fresh Mozzarella, Basil Pistachio Pesto, Balsamic, Sea Salt	12.00
Roasted Local Beets, Avocado, Lemon Ricotta, Spicy Honey, Almonds	12.00
Chinese Sticky Stir Fried Pork Belly, Shaved Cucumber, Sushi Rice, Peanuts, Scallions	12.00
Panko Fried Quail Eggs, Arugula, Candied Bacon and Tomato Salad, Pickled Onion Vinaigrette, Parmesan	10.50
Entrées (with house salad)	
Crispy Lobster Halibut Cakes with Cole Slaw, Cheese Grits, Creole Cream Sauce	28.95
Seared Halibut, Roasted Sweet Potato Pierogies, Sautéed Onions and Spinach, Lemon Beurre Blanc	28.95
Seared Rag Mt. Trout over Asparagus, House Sausage and Spaghetti in Herb Cream Butter	24.95
Lemon Herb Glazed Salmon, Cauliflower-Parmesan Arancini, Spinach, Romesco Sauce, Balsamic	26.95
Spice Rubbed Catfish, Sofrito Black Beans and Rice, Jalapeño Queso Fresco, Avocado, Pepitas	18.95
Seared Sea Scallops, Tempura Shrimp, Jasmine Rice, Korean BBQ Sauce, Shaved Carrot Jicama Salad	28.95
Grilled Rib Eye Steak* with Blue Cheese Butter, Mashed Potatoes, Asparagus	34.95
Beef Tenderloin* with Grilled Onions and Gorgonzola Butter, Scalloped Potatoes	36.95
Grilled Flank Steak* with Balsamic Rosemary Reduction, Mashed Potatoes	26.95
Grilled Pork Chop with Brandied Fig Reduction, Mashed Potatoes	26.95
Grilled Chicken with Ginger Carrot Cream Sauce, Smoked Garlic Mashed Potatoes	24.95
Seared Duck Breast* with Parmesan Risotto, Raspberry Demi-glace	24.95
Roasted Lamb Rack* with Sautéed Spinach, Roasted Red Pepper Chevre Cream Sauce, Mashed Potatoes	34.95
Veal Scaloppine, House Made Fettuccine, Lemon Caper Butter, Arugula Salad, Parmesan	25.95
Sautéed Calf's Liver* with Caramelized Onions, Bacon and Balsamic	25.95
Vegetarian (with house salad)	
Trio: Crispy Cauliflower Gnocchi in Garlic Herb Butter; Roasted Butternut Squash, Goat Cheese, Spicy Honey, Pepitas; Three Cheese Stuffed Pizza Knots, Tomato Basil Sauce	24.95
Pasta (with house salad)	
House Made Fettuccine with Shrimp, Artichoke Hearts, Asparagus and Bacon in a Lemon, Garlic, Herb and Parmesan Cream Sauce	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 Cilantro Chipotle 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

Flourless Chocolate Cake
with Raspberry Sauce and Crème Anglaise
8.50

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

Chocolate Mousse Dome Cake
with Raspberry Coulis and Crème Anglaise
9.50

Warm Apple Pecan Crisp
with Local Apples and a Toasted Pecan Streusel
8.00

French Coconut Pie
with a Brandy Morello Cherry Compote
8.50

Bailey's Irish Cream Cheesecake
with Chocolate Biscotti Crust and Vanilla Sauce
9.00

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