

DUNER'S

RESTAURANT

Sunday, April 22, 2018

Soups	
Cream of Mushroom	7.95
Mexican Street Corn with House Made Queso Fresco	7.95
Appetizers	
Panko Crusted Fried Oysters with Roasted Jalapeño Aioli	12.00
Fried Calamari with Sweet Chile and Ginger Sambal Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Roasted Carrot and Pistachio Romesco	14.50
House Made Country Pâté With Pommery, Cornichons, Sliced Apple, Grilled Bread	13.00
Chinese Sticky Stir Fried Pork Dumplings, Scallions, Ginger Aioli	10.50
Roasted Beet, Avocado, Arugula and Quinoa Salad with House Made Lemon Ricotta, Arugula Pesto	13.00
Blistered Shishito Peppers, Spicy Honey, Lime, Sea Salt, Goat Cheese	11.00
Crispy Fried Chicken Livers, Arugula, Bacon, and Chipotle Buttermilk Dressing	9.00
Grilled Shrimp, Avocado stuffed House Made Pita, Cucumber Raita, Quinoa Tabbouleh	13.00
Entrées (with house salad)	
Seared Halibut, Crispy Potato and Spinach Croquettes, Corn Puree, Tomato Chorizo Sauce	27.95
Seared Sea Scallops with Sautéed Baby Potatoes, Asparagus, Roasted Pepper, Bacon and Herb Oil	28.95
Seared Rainbow Trout and Shrimp, Tomato, Spinach and Herb Pan Sauce, Creamy Grits	25.95
Seared Salmon, Crispy Gnocchi and Mushrooms, Lemon Ricotta, Arugula Pesto	25.95
Grilled Rib Eye Steak* with Rosemary Smoked Garlic Reduction, Parmesan Twice Baked Potato	34.95
Beef Tenderloin* with Scalloped Potatoes, Red Wine Demi Glaze, Grilled Onions	36.95
Seared Duck Breast* with Balsamic Pomegranate Glaze, Sweet Potato Risotto	24.95
Grilled Pork Chop with Orange Balsamic Reduction, Mashed Potatoes	24.95
Grilled Hangar Steak* with a Roasted Red Pepper Coulis, Mashed Potatoes, Broccolini	25.95
Roasted Lamb Rack* with Sautéed Snow Peas, Mint Cilantro Chimichurri, Roasted Fingerling Potatoes	34.95
Veal Scaloppine over House Made Fettuccine with Lemon Caper Beurre Blanc, Arugula Salad, Parmesan	25.95
Grilled Marinated Timbercreek Chicken with House Chorizo and Potato Empanada. Chipotle Cilantro Pesto	24.95
Sautéed Veal Sweetbreads with Grilled Oyster Mushroom Pommery Reduction, Orange Cauliflower Puree	27.95
Vegetarian (with house salad)	
Crispy Herb Gnocchi, Lemon Gnocchi and Spinach Gnocchi with Shaved Mushrooms and Broccoli in an Herb Butter Sauce, Parmesan	24.95
Pasta (with house salad)	
House Made Fettuccine with Shrimp, Artichoke Hearts, Spinach and Tomato in Smoked Garlic and Herb Butter, Parmesan	25.95
Sandwiches (with French Fries)	
Grilled Beef Tips with White Cheddar, Lettuce, Tomato, Onion and Horseradish Aioli on a Rustic Roll	13.95
Fried Catfish with Lettuce, Tomato, Onion and Chipotle Aioli 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 Dome Cake

Chocolate Glaze, Raspberry Coulis, Crème Anglaise

9.50

Coconut Cream Cake

White Genoise layered with Coconut Cream and Fluffy Icing

8.50

Crème Caramel

8.00

Ice Cream Sandwich

House-made Vanilla Ice Cream with Brown Butter Blondie Bar
in a Chocolate Brownie Crust with Bittersweet Hot Fudge Sauce

10.50

Warm Rhubarb Cherry Crisp

with a Pecan Streusel

8.00

Flourless Chocolate Cake

with Raspberry Sauce, Crème Anglaise

8.00

Carrot Cake

with Toasted Cashew Buttercream and Cream Cheese Frosting

8.00

Vanilla Bean Brownie Cheesecake

with Crème Anglaise and Raspberry Sauce

9.00

Peanut Pie

with Vanilla Sauce and Chocolate Fudge Drizzle

8.50

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