

# DUNER'S

RESTAURANT

*Friday, July 21, 2017*

<b>Soups</b>	
Tomato Basil with Grilled Cheese Crouton	7.95
Watermelon Gazpacho with Sea Salt and Olive Oil	7.95
<b>Appetizers</b>	
Panko Crusted Fried Oysters with Chipotle Lime Aioli	12.00
Fried Calamari with Wasabi and Ginger Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Pineapple Salsa	14.50
House Made Country Pâté with Pommery, Cornichons, Sliced Apples, Grilled Bread	13.00
Local Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Micro Arugula, Sea Salt and Balsamic	11.50
Sliced Roasted Lamb Salad with Chickpea, Feta, Baby Arugula, Cucumbers, and Chipotle Dressing	12.50
Grilled Shrimp with a Black Bean and Potato Empanada, Local Peach and Heirloom Tomato Salsa	11.50
House Made Ricotta Stuffed Tempura Squash Blossoms, Beet, Pecan and Quinoa Salad	12.00
Grilled Flatbread with Roasted Local Eggplant, San Marzano Tomato, Italian Sausage, Parmesan and Herbs	12.50
<b>Entrées (with house salad)</b>	
Jumbo Lump Crabcakes with Tartar Sauce, Cole Slaw and Mashed Potatoes	28.95
Sautéed Soft Shell Crabs over Crispy Spatzel , Yellow Squash and Corn, Lemon Bacon Beurre Blanc	28.95
Seared Halibut with Lemon and Potato Pierogies, Sautéed Spinach and Onions, Sweet Pea Pesto	29.95
Seared Salmon with Roasted Beets and Potatoes, Lemon Ricotta, Asparagus, Pesto	25.95
Soy Glazed Grilled Tuna with a Cashew and Cucumber Sushi Rice Salad, Ginger Aioli	28.95
Seared Rag Mt Trout over Local Heirloom Tomato and Herb Risotto, Baby Arugula, Lemon Beurre Blanc	24.95
Grilled Rib Eye Steak* with a Caramelized Onion and Parmesan Twice Baked Potato, Tuscany Butter	34.95
Seared Beef Tenderloin* with Red Wine Demi-glace, Scalloped Potatoes, Haricots Verts	36.95
Roasted Lamb Rack* with Roasted Garlic Mashed Potatoes, Sundried Tomato Pesto, Spinach	35.95
Seared Duck Breast with Dried Cherry Demi-glace, Parmesan Risotto	24.95
Herb Marinated Grilled Local Chicken with Roasted Potatoes, Balsamic Heirloom Tomato Salad	24.95
Buttermilk Fried Pork Chop with Spicy Peach Sauce, Mashed Potatoes	24.95
Grilled Hangar Steak* with Red Wine and Herb Reduction, Mashed Potatoes	25.95
Veal Scaloppini over House Made Fettuccine, Lemon Caper Beurre Blanc, Arugula Salad, Parmesan	25.95
Sautéed Veal Sweetbreads with Dijon and Bacon Cream, Mashed Potatoes	27.95
<b>Vegetarian (with house salad)</b>	
Local Mushroom and Chickpea Cakes with House Made Ricotta, Spinach, Corn and Leek Quiche, Local San Marzano Tomato Herb Sauce	23.95
<b>Pasta (with house salad)</b>	
House Made Bow Tie Pasta with Roasted Tomato, Zucchini, Squash Spinach , Shrimp, House Made Italian Sausage in a Pesto Cream Sauce and Parmesan	25.95
<b>Sandwiches (with French Fries)</b>	
Grilled Beef Tips, Lettuce, Tomato, Onion, Cheddar Cheese, Pommery Mayonnaise on a Rustic Roll	13.95
Fried Catfish, with Lettuce, Tomato, Onion and Cilantro Lime Aioli on a Rustic Roll	13.95
<b>Vegetable</b>	
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 Torte

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

## Chocolate Mousse Dome Cake

with Chocolate Glaze, Raspberry Coulis and Crème Anglaise  
9.50

## Mocha Cheesecake

with a Chocolate Biscotti Crust and Chocolate Sauce  
9.50

## Chocolate Truffle Torte

with a Toasted Pecan Cashew Crust and Vanilla Sauce  
8.95

## French Coconut Pie

with Raspberry Sauce and Caramelized Pineapple  
8.00

## Crème Caramel

8.00

## Ice Cream Sandwich

House-made Mint Chocolate Chip Ice Cream  
In a Chocolate Brownie Crust with Bittersweet Hot Fudge  
10.50

## Honey Vanilla Yogurt Panna Cotta

with an Apricot Glaze, White Peach Puree and Summer Berries  
10.50

## Warm Peach Cobbler

with Local Henley Orchard Peaches  
8.00

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## Aperitif and Dessert Wines

### By The Glass

Campari	8.50	Muscat Beaumes de Venise, 2014 (France)	8.00
Lustau Papyrus Light Manzanilla Sherry	7.50	Warre's LBV Port, 2003	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.	9.50