

DUNER'S

RESTAURANT

Wednesday, January 23, 2019

Soups	
Seafood Chowder	8.95
Red Pepper, Tomato and Corn Bisque	7.95
Appetizers	
Panko Crusted Fried Oysters with Chipotle Cilantro Lime Aioli	12.50
Fried Calamari with Wasabi, Soy and Ginger Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with White Wine, Tomato and Prosciutto Sauce	14.50
Country Pâté with Cornichons, Pommery Mustard, Sliced Apples, Grilled Bread	13.50
House Sausage, Mushroom and White Cheddar stuffed French Toast, Fried Egg, Hot Sauce Beurre Blanc	12.50
Chinese Sticky Stir Fried Duck Dumplings, Ginger Aioli, Scallions	10.50
House Made Chevre Tortellini and Shrimp in a Lemon Garlic Butter Sauce, Balsamic	12.50
Ground Beef, Pine Nut and Fresh Mozzarella Arancini, Red Pepper, Tomato and Herb Sauce	10.50
Roasted Beets, Baby Arugula, Almonds, House Ricotta, Spicy Honey	12.00
Entrées (with house salad)	
Jumbo Lump Crabcakes, Cole Slaw, Tartar Sauce, Mashed Potatoes	28.95
Seared Salmon, Chevre Tortellini, Sautéed Spinach, Fennel and Corn, Kobucha Squash Puree	26.95
Seared Wild Rockfish, Crispy Spinach and Sweet Potato Gnocchi, Shaved Mushrooms and Herbs, Corn Puree	28.95
Seared Sea Scallops, Quinoa, Grapefruit and Avocado Salad, Citrus Yogurt, Pistachios	28.95
Lemon Herb Stuffed Rag Mt. Trout, Roasted Cauliflower Puree, Arugula Almond Salad	25.95
Grilled Rib Eye Steak* with Red Wine Herb Reduction, Mashed Potatoes, Grilled Onions	34.95
Seared Beef Tenderloin* with Garlic Cipollini Reduction, Scalloped Potatoes, Asparagus	36.95
Roasted Lamb Rack* with Sun Dried Tomato, Basil and Pistachio Pesto, Mashed Potatoes, Spinach	36.95
Grilled Flank Steak* with Blue Cheese Onion Cream Sauce, Mashed Potatoes	26.95
Grilled Pork Chop with Sour Cherry Port Sauce, Mashed Potatoes	26.95
Seared Duck Breast* with Parmesan Risotto, Dried Cherry Reduction	24.95
Crispy Fried Buttermilk Chicken with Bourbon Brown Sauce, Mashed Potatoes	22.95
Veal Scaloppine, House Made Fettuccine, Lemon Caper Butter Sauce, Arugula Salad, Parmesan	25.95
Vegetarian (with house salad)	
Trio: Spinach and Sweet Potato Gnocchi, Shaved Mushrooms and Herbs, Corn Puree; Blistered Shishito Peppers, Chevre, Lime and Sea Salt; Eggplant Caponata, House Made Ricotta Crostini	23.95
Pasta (with house salad)	
Blackened Chicken and Grilled Vegetable Lasagna with Alfredo Sauce	23.95
Sandwiches (with French Fries)	
Grilled Beef Tips, White Cheddar, Lettuce, Tomato, Onion and Tiger Sauce on a Rustic Roll	13.95
Fried Rockfish with Lettuce, Tomato, Onion, Chipotle Cilantro Lime 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 Salty Peanut Butter Chocolate Chip Bar
in a Chocolate Brownie Crust with Bittersweet Hot Fudge Sauce

10.50

Dacquoise

Hazelnut Meringue layered with Chocolate Ganache and Espresso Buttercream

9.00

Orange Chevre Cheesecake

with a Pineapple, Apricot Compote and Raspberry Sauce

9.00

Salted Butterscotch Pot de Crème

with Oat Meal Cookies

8.00

Morello Cherry Crisp

with a Toasted Almond Streusel

8.00

Brown Butter Granny Smith Apple Tart

with Pate Sucre, Frangipane and Crème Anglaise

8.00

Chocolate Mousse Dome Cake

with Raspberry Coulis and Crème Anglaise

9.50

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