

DUNER'S

RESTAURANT

Dinner, Thursday, May 17, 2012

Soups	
Black Bean and Local Andouille Sausage with Cilantro Sour Cream	6.95
Chilled Asparagus with Lemon Crème Fraîche	6.95
Appetizers	
Panko Crusted Fried Oysters with Roasted Garlic Aioli	10.95
House-made Mozzarella on Fresh Focaccia with Roasted Tomatoes, Balsamic Glaze	8.95
Steamed Mussels in White Wine, Lemon and Fresh Thyme Butter Sauce	9.95
Fried Calamari with Wasabi, Ginger and Honey Dipping Sauce	9.50
Egg Rolls with Local Shiitake Mushrooms, Baby Bok Choy with Wasabi Mayonnaise	8.50
Flatbread Pizza with Arugula Pesto, Brie, Prosciutto and Balsamic Glaze	9.95
Country Pâté and Chicken Liver Mousse with Sliced Apples, Pommery Mustard, Pickled Okra, Toast Points	9.95
Roasted Beet and Arugula Salad with Candied Pecans, Chèvre, Oranges and White Balsamic Vinaigrette	9.50
Grilled Sea Scallops with Jalapeño, Cilantro and Tomato Sauce	12.95
Entrées (with house salad)	
Jumbo Lump Crabcakes with Cole Slaw, Mashed Potatoes and Tartar Sauce	27.95
Seared Salmon with Arugula Pesto, Roasted Red Potatoes and Sautéed Spinach	24.95
Sautéed Soft Shell Crabs with Scallion Beurre Blanc, Asparagus-Basmati Rice	27.95
Seared Rag Mt. Trout with Chilled House-made Cayenne Noodle Salad and Pancetta Vinaigrette	23.95
Seared Rockfish with Dry Cured Chorizo and Local Maitake Mushroom Jus, Zucchini Tart	27.95
Fried Catfish with Local Andouille Sausage-Tomato Creole Sauce and a Potato-Chorizo Empanada	18.95
Grilled Tuna* with Red Pepper Sambal, Soy Glaze and Avocado-Sushi Rice Salad	29.95
Seared Beef Tenderloin with Green Peppercorn Demi, Maitake Mushrooms, Blue Cheese, Scalloped Potatoes	32.95
Bacon wrapped Chèvre stuffed Chicken Breast, Chicken Leg, Sweet Corn Risotto, Tomato Vinaigrette	20.95
Grilled Beef Rib Eye with Roasted Red Pepper Butter, Bacon-Parmesan Stuffed Potato	28.95
Seared Duck Breast and Confit Duck Leg, Thyme Jus, Black Eyed Peas, Fava Bean-Mushroom Ragout	26.95
Veal Scaloppine over House-made Fettuccine with Sautéed Spinach, Lemon-Caper Sauce	24.95
Grilled Flank Steak with Tomato-Mushroom Coulis, Creamy Red Pepper and Cheese Potatoes	21.95
Grilled Pork Chop with Tequila-Chipotle Sauce, Garlic Roasted Potatoes	19.95
Sautéed Calf's Liver with Caramelized Onions, Bacon, Balsamic Glaze, Mashed Potatoes	21.95
Roast Rack of Lamb with Sautéed Spinach, Corn and Tomato, Roasted Garlic Mashed Potatoes and Basil Pesto	36.95
Vegetarian (with house salad)	
Grilled Vegetable and Five Cheese Lasagna with House-made Pasta, Red Wine and Herb Marinara	19.95
Pasta (with house salad)	
House-made Fettuccine with Zucchini, Spinach, Sautéed Shrimp and Sundried Tomato and Pancetta Cream Sauce, Parmesan	24.95
Sandwiches (with French Fries)	
Grilled Beef Tips with Lettuce, Tomato, Onion, Cheddar and Pommery Mustard on a Rustic Roll	13.50
Fried Catfish with Lettuce, Tomato, Onion and Tartar Sauce on a Rustic Roll	13.95
Vegetable	
Sautéed Haricot Verts and Cherry Tomatoes in Garlic-Herb Butter, Parmesan	7.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses*

Desserts

Rum Cheesecake

with Toasted Coconut Biscotti Crust and Rum Coconut Sauce

8.95

Chocolate Mousse Dome Cake

with Crème Anglaise and Raspberry Purée

8.95

Crème Caramel

7.95

Ice Cream Sandwich

Vanilla Ice Cream with Blondie Cookie Bar

in a Chocolate Brownie Crust with Warm Bittersweet Hot Fudge

9.50

Strawberry Cream Torte

Vanilla Genoise layered with Fresh Strawberries and Pastry Cream

8.50

Chocolate Chess Pie

with Crème Anglaise and Candied Cashews

8.50

Key Lime Mousse

with Lime Butter Cake, Key Lime Mousse and Tequila Lime Syrup

8.50

Warm Strawberry Rhubarb Crisp

with Toasted Pecan Oat Streusel

8.50

Aperitif and Dessert Wines

By The Glass

Campari	7.50	Quinta do Infantado Port LBV 2004	8.00
Dubonnet Aperitif Blonde or Rouge	7.50	Warre's Otima 10yr Old Wood Aged Tawny Port	8.00
Lustau Papyrusa Light Manzanilla Sherry	6.50	Busnel Calvados, Vieilles Réserve, V.S.O.P.	9.50
Lustau Rare Cream Solera Superior Sherry	6.50	Cles des Ducs VSOP Armagnac	8.95
Courvoisier VSOP Cognac	10.00	Lillet Rouge or Blanc	7.95
		Muscat Beaumes de Venise, Bernardins, 2006	9.00