

DUNER'S

RESTAURANT

Sunday, August 19, 2018

Soups	
Black Bean, Tomatillo and Corn	7.95
Watermelon & Peach Gazpacho with Sea Salt and Olive Oil	7.95
Appetizers	
Panko Crusted Fried Oysters with Cilantro Chipotle Aioli	12.50
Fried Calamari with Ginger, Miso, Sesame Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Local Mushroom and Golden Raisin Goulash	14.50
Country Pâté with Cornichons, Pommery Mustard, Sliced Apples, Grilled Bread	13.50
Blistered Local Shishito Peppers, Spicy Honey, Lime, Sea Salt, Caromont Chevre	12.00
Local Heirloom Tomato, Fresh Mozzarella, Basil Pistachio Pesto, Balsamic, Sea Salt	12.00
Grilled Shrimp with Grits, Jalapeño Queso Fresco, Lemon Butter Sauce	12.50
Spanish Chorizo, Red Onion, Heirloom Tomato and Quail Egg Flatbread	12.50
Entrées (with house salad)	
Crispy Lobster Halibut Cakes with Cole Slaw, Cheese Grits, Creole Cream Sauce	28.95
Seared Halibut Tossed with Spinach, Tomato and Saffron Risotto, Parmesan, Balsamic	28.95
Sautéed Soft Shell Crabs with Basmati Rice, Lemon Black Peppercorn Butter Sauce	29.95
Seared Salmon, Sautéed Mushrooms and Spaetzel, Lemon Aioli, Sundried Tomato Pesto	25.95
Seared Rainbow Trout, Roasted Potatoes, Summer Succotash	24.95
Grilled Rib Eye Steak* with Local Mushroom and Herb Brown Jus, Mashed Potatoes, Asparagus	34.95
Beef Tenderloin* with Red Wine and Lions Mane Mushroom Reduction Scalloped Potatoes, Grilled Onions	36.95
Crispy Fried Chicken with Chamomile Brown Sauce, Mashed Potatoes	24.95
Seared Duck Breast* with Parmesan Risotto, Raspberry Demi-glace	24.95
Grilled Pork Chop with Brandy Orange Raspberry Reduction, Roasted Fingerling Potatoes	25.95
Grilled Flank Steak* with Citrus Teriyaki Sauce, Mashed Potatoes	26.95
Roasted Lamb Rack* with Mashed Potatoes, Cucumber, Feta and Herb Yogurt Sauce & Balsamic	34.95
Veal Scaloppine, House Made Fettuccine, Lemon Caper Butter, Arugula Salad, Parmesan	25.95
Seared Calf's Liver with Caramelized Onions, Bacon, Balsamic, Mashed Potatoes	25.95
Vegetarian (with house salad)	
Herbed House Ricotta stuffed Eggplant Rollatini, Heirloom Tomato and Caper Sauce, Sautéed Spinach	24.95
Pasta (with house salad)	
House Made Fettuccine with Shrimp, Artichoke Hearts, Peas & Bacon in a Lemon, Garlic, Herb & Parmesan Cream Sauce	25.95
Sandwiches (with French Fries)	
Grilled Beef Tip with White Cheddar, Lettuce, Tomato, Onion and Tiger Sauce 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

Chocolate Silk Cake

with a Toasted Cashew and Pecan Crust, Raspberry Coulis, Crème Anglaise
8.50

Crème Caramel

8.00

Ice Cream Sandwich

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

10.50

Coconut Cake

with Vanilla Genoise layered with Coconut Cream and White Fluffy Icing
8.50

Chocolate Mousse Dome Cake

with Raspberry Coulis and Crème Anglaise

9.50

Warm Peach Cobbler

with Local Peaches and a Cream Sugar Crusted Biscuit

8.00

Blueberry Tartlet

with Frangipane, Sugar Dough and Ginger Vanilla Sauce

8.50

Cannoli Cheese Cake

with Ricotta Cheese, Candied Orange Zest, Chocolate, and a Toasted Pistachio Biscotti Crust

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