

# DUNER'S

RESTAURANT

*Sunday, March 29, 2020*

## Takeout Menu

Ordering process: We will post our menu daily at 3:30 and will start taking orders at that time. Pick up will be available between 4:30 –8:30. All orders must be called in by 8:00 pm. Please call 434-293-8352 or 434-293-3091. To minimize virus exposure, we will not be doing walk in orders. We have a limited amount of each item and will fill orders on a first come, first served basis. We will only be able to do so many orders per time slot, which will be assigned when you order. If you need curbside service, it will be available. Please keep 6 feet from other patrons, use the hand sanitizers in the foyer and follow the directions for payment and pickup that will be posted. Until we get this system up and running smoothly, we will not be doing special orders, substitutions, burgers or kids meals. Please bear with us as we get this working properly. Thanks so much for your support!

### Soup

Chicken, Corn and Tortilla with Avocado 7.50

### Appetizers

Grilled Chicken Cobb Salad, Hard Boiled Egg, Bacon, Avocado, Tomatoes, Blue Cheese 11.00

Pan Fried Duck Dumplings, Spicy Vietnamese Coconut Dipping Sauce, Scallions 10.50

Crispy Tempura Shrimp, Jamaican Jerk Spiced Pineapple Salsa 10.00

### Entrées

Sesame Crusted Tuna\*, Japanese Cabbage Pancake, Cucumber, Spicy Mayonnaise, Soy 24.00

Seared Salmon, Chimichurri Roasted Carrots, Scalloped Potatoes, Lemon Aioli 22.00

Korean Braised Beef Brisket, Sticky Rice, House Made Kim Chi, Ginger Aioli 20.00

Grilled Flank Steak\*, Caramelized Onion and Mushroom Demi-glace, Parmesan Mashed Potatoes 20.00

Blue Cheese Crusted Beef Tenderloin\*, Red Wine Demi-glace, Mashed Potatoes, Asparagus 28.00

Grilled Pork Chop, Bourbon Barbecue Sauce, House Gnocchi and Brussels Sprout "Mac n Cheese" 20.00

Lasagna, House Made Pasta with Pork, Beef, House Ricotta, Parmesan 17.00

House Fettuccine, Shrimp, Sea Scallops, Italian Sausage and Spinach in Pesto Cream, Parmesan 22.00

Vegetarian Pasta; Snow Peas, Broccoli, Tomato, Eggplant and Mushrooms in Pesto Cream, Parmesan 17.00

Pork Barbecue Sandwich with Cole Slaw on a Rustic Roll, French Fries 12.00

Tempura Fried Cod Sandwich, Cole Slaw, Lettuce, Tomato, Onion and Tartar Sauce, Rustic Roll, French Fries 12.00

### Sides

House Salad (Large): Mesclun Greens, Romaine, Cucumber, Tomato, Parmesan, Croutons 7.00  
Choice of Dressings: Ranch, Mustard Vinaigrette, Blue Cheese, Russian

Extra Bread (full Loaf) 5.00

Sautéed Brussels Sprouts in Garlic Butter, Lemon, Parmesan 8.00

### Desserts

Coconut Cake 7.00

Vanilla Bean Cheesecake with Morello Cherry Compote 7.50

Kahlua Chocolate Mousse Cake 7.50

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

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The ABC has allowed us to sell Wine and Beer to go during this period!

Our standard selections will be:

Sparkling

Gruet Brut NV (New Mexico) 20.00

White

Chardonnay, White Hall, 2017 (Virginia, Monticello) 20.00

Sauvignon Blanc, Elizabeth Spencer, 2018 (California, Mendocino) 19.00

Grüner Veltliner, Kremstal, 2018 (Austria) 18.00

Chenin Blanc, Vouvray, Foucher, 2018 (France, Loire) 18.00

Red

Cabernet, Merlot, Syrah, CMS, 2016 (Washington, Columbia Valley) 20.00

Pinot Noir, Leese Fitch, 2017 (California) 20.00

Rioja (Tempranillo), Lar de Paula, 2017 (Spain, Rioja) 19.00

Cotes du Rhone, La Bastide, 2018 (France, Côtes du Rhône) 20.00

Also, we will be offering any bottle on our full wine list at a 40% discount.

Ask for a wine list if you're interested.

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