

DUNER'S

RESTAURANT

Thursday, April 19, 2018

Soups	
Broccoli and Cheddar with Ham	7.95
Tomato Basil with Grilled Cheese Crouton	7.95
Appetizers	
Panko Crusted Fried Oysters with Roasted Jalapeño Aioli	12.00
Fried Calamari with Sweet Chile and Ginger Sambal Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Roasted Carrot and Pistachio Romesco	14.50
House Made Country Pâté With Pommery, Cornichons, Sliced Apple, Grilled Bread	13.00
Chinese Sticky Stir Fried Pork Dumplings, Scallions, Ginger Aioli	10.50
Roasted Beet, Avocado, Arugula and Quinoa Salad with House Made Lemon Ricotta, Arugula Pesto	13.00
Blistered Shishito Peppers, Spicy Honey, Lime, Sea Salt, Goat Cheese	11.00
Ham and Caramelized Onion Croque Madame, Pimento Mornay, Fried Egg	10.50
Crispy Fried Chicken Livers, Arugula, Bacon and Grilled Onion Salad, Sweet and Spicy Mustard Aioli	9.00
Korean Barbecue Shrimp, Avocado Sushi Rice and Nori Salad, Crushed Peanuts	13.00
Entrées (with house salad)	
Spice Crusted Tuna* over Heirloom Bean and Avocado Tostada, Jalapeño Queso Fresco, Salsa Verde	28.95
Seared Halibut, Crispy Lemon Spaetzel and Asparagus, Carrot and Corn Puree, Herb Butter Sauce	29.95
Crispy Fried Whole Flounder with Tamari Sesame Dipping Sauce, Basmati Rice, Pickled Jicama	29.95
Seared Rainbow Trout with Sweet Potato Pierogies, Caramelized Onion, Creamed Local Spinach	25.95
Seared Salmon, Crispy Gnocchi and Mushrooms, Lemon Ricotta, Arugula Pesto	25.95
Grilled Rib Eye Steak* with Rosemary Smoked Garlic Reduction, Parmesan Twice Baked Potato	34.95
Beef Tenderloin* with Scaloped Potatoes, Red Wine Demi Glaze, Grilled Onions	36.95
Seared Duck Breast* with Balsamic Pomegranate Glaze, Roasted Mashed Sweet Potatoes	24.95
Grilled Pork Chop with Orange Balsamic Reduction, Mashed Potatoes	24.95
Grilled Hangar Steak* with a Roasted Red Pepper, Bacon and Herb Oil, Mashed Potatoes, Broccolini	25.95
Roasted Lamb Rack* with Sautéed Snow Peas, Mint Cilantro Chimichurri, Roasted Fingerling Potatoes	34.95
Veal Scaloppine over House Made Fettuccine with Lemon Caper Beurre Blanc, Arugula Salad, Parmesan	25.95
Grilled Marinated Timbercreek Chicken with House Chorizo and Potato Empanada. Chipotle Cilantro Pesto	24.95
Vegetarian (with house salad)	
Trio: Quinoa Chick Pea Tabbouleh with Cucumber Raita; Local Mushroom and Herb Tart with Arugula Pesto; Fried Green Tomato with Chipotle Buttermilk Dressing, Pepitas	24.95
Pasta (with house salad)	
House Made Fettuccine with Shrimp, Artichoke Hearts, Spinach and Tomato in Smoked Garlic and Herb Butter, Parmesan	25.95
Sandwiches (with French Fries)	
Grilled Beef Tips with White Cheddar, Lettuce, Tomato, Onion and Horseradish Aioli on a Rustic Roll	13.95
Fried Catfish with Lettuce, Tomato, Onion and Chipotle Aioli on a Rustic Roll	13.95
Vegetable	
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

Chocolate Mousse Dome Cake

Chocolate Glaze, Raspberry Coulis, Crème Anglaise

9.50

Coconut Cream Cake

White Genoise layered with Coconut Cream and Fluffy Icing

8.50

Crème Caramel

8.00

Ice Cream Sandwich

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

10.50

Warm Rhubarb Cherry Crisp

with a Pecan Streusel

8.00

Flourless Chocolate Cake

with Raspberry Sauce, Crème Anglaise

8.00

Carrot Cake

with Toasted Cashew Buttercream and Cream Cheese Frosting

8.00

Vanilla Bean Brownie Cheesecake

with Crème Anglaise and Raspberry Sauce

9.00

Aperitif and Dessert Wines

By The Glass

Campari	8.50	Warre's LBV Port, 2003	8.50
Lustau Papyrusa Light Manzanilla Sherry	7.50	Warre's Otima 10 Year Tawny Port	8.50
Ximenex Alvear Olorosa Cream Sherry	7.50	Busnel Calvados, Vieilles Réserve, V.S.O.P.	9.50
Courvoisier VSOP Cognac	10.50	Muscat de Beaumes de Venise, 2015 (France)	8.00