

DUNER'S

RESTAURANT

Dinner, Friday, January 27, 2012

Soups	
Tomato Basil Soup	6.95
Chicken Gumbo	6.95
Appetizers	
Smoked Salmon with Sushi Rice, Crispy Wontons, Pickled Onions and Wasabi Mayonnaise	9.95
Panko Crusted Fried Oysters with Chipotle Aioli	10.95
Grilled Sea Scallops with Potato Potage, Crispy Leeks and Prosciutto	12.95
Steamed Mussels in a White Wine, Lemon and Fresh Thyme Butter Sauce	9.95
Fried Calamari with Roasted Tomato-Jalapeño Dipping Sauce	8.95
Country Pâté with Cornichons, Pommery Mustard, Sliced Apples, Pickled Okra and Toast Points	9.95
Spinach, Sundried Tomato, Brie and Basil Flatbread, Balsamic	9.50
Slow Braised Local Pork Brisket with Sweet Potato Pancakes and Red Eye Gravy	8.95
House Made Gnocchi tossed with Chicken Confit in a Spicy Corn Cream Sauce	9.50
Entrées (with house salad)	
Jumbo Lump Crabcakes with Cole Slaw, Mashed Potatoes and Tartar Sauce	27.95
Fried Catfish with Zucchini-Parmesan Tart, Charred Tomato-Vodka Sauce	18.95
Seared Salmon with Sweet Potato Hash Browns, Carrot-Ginger Coulis	26.95
Grilled Mahi with Cipollini Jus, Herbed Basmati Rice and Swiss Chard	23.95
Seared Grouper with Parmesan Risotto and Local Oyster Mushroom Sauce	27.95
Crispy Fried Whole Flounder with Sushi Rice and Jalapeño-Sambal Dipping Sauce	26.95
Seared Rag Mt. Trout with Sautéed Garlic Spätzle, Scallion-Bacon Butter Sauce	23.95
Seared Beef Tenderloin with Mushroom Reduction, Blue Cheese, Scalloped Potatoes	32.95
Grilled Pork Chop with Mashed Potatoes, Orange-Fig Glaze	19.95
Grilled Hangar Steak with Sweet Potato Au Gratin, Grilled Asparagus, Balsamic Reduction	21.95
Chevre Stuffed, Bacon wrapped Chicken Breast and Confit Chicken Leg, Spiced Lentils, Curried Leek Jus	20.95
Grilled Beef Rib Eye with Roasted Garlic-Herb Reduction, Parmesan Mashed Potatoes	28.95
Seared Duck Breast and Confit Duck Leg with Cherry Glaze, Chevre-Arugula Salad, Roasted Potatoes	26.95
Roasted Rack of Lamb with Local Chorizo and Feta Couscous, Red Pepper Coulis	36.95
Veal Scaloppine over a Mushroom, Herb and Red Wine Stroganoff Risotto	24.95
Grilled Flank Steak with Dark Stout-Molasses Barbecue Sauce, Mashed Potatoes	21.95
Sautéed Calf's Liver with Caramelized Onions, Crispy Bacon and Balsamic Reduction	21.95
Vegetarian (with house salad)	
House Made Gnocchi in a Tomato, Olive and Local Oyster Mushroom Sauce with Sweet Potato Coulis, Balsamic Glaze, Parmesan	20.95
Pasta (with house salad)	
House Made Fettuccine with Seared Shrimp, Local Italian Sausage and Spinach in a Sweet Onion-Madeira Cream Sauce, Parmesan	24.95
Sandwiches (with French Fries)	
Grilled Beef Tips and White Cheddar with Lettuce, Tomato, Onions and Jalapeno Aioli on a Rustic Roll	13.50
Fried Catfish with Lettuce, Tomato, Onion and Tartar Sauce on a Rustic Roll	13.95
Vegetable	
Sautéed Swiss Chard and Corn in Lemon-Garlic Butter, Parmesan	7.95

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

Desserts

Vanilla Bean Chevre Cheesecake
with Orange Zest Biscotti Crust and Brandied Dried Fruit Compote
8.95

Chocolate Mousse Dome Cake
with Crème Anglaise and Raspberry Purée
8.95

Crème Caramel
7.95

Ice Cream Sandwich
Vanilla-Peanut Brittle Ice Cream
in a Chocolate Brownie Crust with Hot Fudge
9.50

Warm Apple Rhubarb Crisp
with Vanilla Genoise and Mango Mirror
8.50

Lime Mousse
Carrot Cake layered with Toasted Cashew Buttercream and Cream Cheese Frosting
7.95

Chocolate Chess Tart
with Raspberry Sauce
8.50

Lemon Coconut Torte
Vanilla Genoise layered with Lemon Curd, White Fluffy Icing and Toasted Coconut
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
Sandeman "Character" Dry Amontillado 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