

# DUNER'S

RESTAURANT

*Friday, August 18, 2017*

<b>Soups</b>	
Egg Drop Soup with Local Eggs	7.95
Roasted Butternut Squash Bisque with Sour Cream	7.95
<b>Appetizers</b>	
Panko Crusted Fried Oysters with Chipotle Aioli	12.00
Fried Calamari with Spicy Mustard, Lime and Pepper Dipping Sauce	11.00
Steamed Mussels in White Wine, Garlic, Butter Cream and Fresh Thyme	12.00
Grilled Sea Scallops with Spicy Carrot and Ginger Cream Sauce	14.50
House Made Country Pâté with Pommery, Cornichons, Sliced Apples, Grilled Bread	13.00
Local Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Micro Greens, Sea Salt and Balsamic	11.50
Roasted Local Beet, Arugula and Quinoa Salad with Chevre, Pecans, Balsamic, Local Herb Vinaigrette	10.50
Grilled Flatbread with Roasted Local Eggplant, Tomato, Red Onion, Garlic and House Made Ricotta	11.50
Pimento Cheese and Bacon stuffed French Toast, Fried Green Tomato, Local Fried Egg, Pickled Onions	12.00
<b>Entrées (with house salad)</b>	
Jumbo Lump Crabcakes with Tartar Sauce, Cole Slaw and Mashed Potatoes	28.95
Sesame Crusted Tuna with Drunken Zucchini and Mushroom Lo Mein, Blistered Shishito Peppers	28.95
Seared Rainbow Trout over Local Mushroom Risotto, Baby Arugula, Charred Lemon Vinaigrette	25.95
Korean Barbeque glazed Whole Fried Red Snapper with Fried Rice, Jicama Slaw	27.95
Spice Crusted Salmon over a Cauliflower Puree, Sautéed Spinach, Pine Nuts, Golden Raisins and Chickpeas	25.95
Seared Halibut with Fingerling Potatoes, Corn and Brussels Sprout, Bacon Cherry Jam, Lemon Beurre Blanc	29.95
Grilled Rib Eye Steak* with Brandy Herb Reduction, Mashed Potatoes, Broccolini	34.95
Seared Beef Tenderloin* with Red Wine and Garlic Reduction, Scalloped Potatoes	36.95
Roasted Lamb Rack* with Sautéed Spinach, Mashed Potatoes, Roasted Carrot Romesco Sauce, Balsamic	35.95
Seared Duck Breast with Peach and Chipotle Barbeque Sauce, Parmesan Risotto	24.95
Lime Marinated Grilled Local Chicken with Roasted Jalapeño Cilantro Cream Sauce, Basmati Rice	24.95
Coffee Crusted Pork Chop with Bourbon Cream Sauce, Mashed Potatoes	24.95
Grilled Hangar Steak* with Red Wine Reduction, Purple Potato Hash, Grilled Asparagus	25.95
Veal Scaloppini over House Made Fettuccine, Lemon Caper Beurre Blanc, Arugula Salad, Parmesan	25.95
Sautéed Veal Sweetbreads with Pommery Bacon Cream, Mashed Potatoes	27.95
<b>Vegetarian (with house salad)</b>	
Korean Barbeque Twin Oaks Tofu over Quinoa, Stir-fry Vegetables, Ginger Aioli, Crushed Peanuts	23.95
<b>Pasta (with house salad)</b>	
House Made Fettuccine with Roasted Tomato, Zucchini, Squash Spinach, Shrimp, House Made Italian Sausage in a Pesto Cream Sauce and Parmesan	25.95
<b>Sandwiches (with French Fries)</b>	
Grilled Beef Tips with Lettuce, Tomato, White Cheddar, Tiger Sauce on a Rustic Roll	13.95
Fried Catfish, with Lettuce, Tomato, Onion and Tartar Sauce on a Rustic Roll	13.95
<b>Vegetable</b>	
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

## Sachertorte

Rich Chocolate Cake, Layered with Apricot Jam and Rich Chocolate Glaze  
8.50

## Chocolate Mousse Dome Cake

with Chocolate Glaze, Raspberry Coulis and Crème Anglaise  
9.50

## Toasted Almond Cheesecake

with Peach Compote and Raspberry Sauce  
9.50

## Chocolate Truffle Torte

with a Toasted Pecan Cashew Crust and Vanilla Sauce  
8.95

## French Coconut Pie

with Raspberry Sauce and Caramelized Pineapple  
8.00

## Crème Caramel

8.00

## Ice Cream Sandwich

House-made Vanilla Ice Cream with Banana Bread  
In a Chocolate Brownie Crust with Bittersweet Hot Fudge  
10.50

## Lemon Zucchini Cake

Made with Local Zucchini, Lemon Curd and Lemon Buttercream  
8.00

## Warm Peach Cobbler

with Local Henley Orchard Peaches  
8.00

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## Aperitif and Dessert Wines

### By The Glass

Campari	8.50	Muscat Beaumes de Venise, 2014 (France)	8.00
Lustau Papyrus Light Manzanilla Sherry	7.50	Warre's LBV Port, 2003	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.	9.50