

SOUPS

<b>Roasted Potato &amp; Bacon Soup</b> Applewood Smoked Bacon, Crispy Potatoes *Gluten-Free *Dairy Free	9
<b>Cream of Mushroom</b> Garlic Oil, Sour Cream, Oyster & Cremini Mushrooms *Gluten-Free *Vegetarian	9

APPETIZERS

<b>House Salad</b> Joyous Garden's Mixed Greens, Romaine, Kalamata Olive, Tomato, Carrot, Onion *Gluten-free	8
<i>Choice of Dressings: Ranch, Blue Cheese, Strawberry Balsamic Vinaigrette, Mustard-Parmesan Vinaigrette</i>	
<b>Crispy Brussels Sprouts</b> Garlic Chili Soy Sauce, Kimchi, Gochujang Aioli, Sesame Seeds, Nori *Optionally Gluten-free *Vegetarian	12
<b>Fried Oysters</b> House Remoulade *Dairy Free	18
<b>Mussels</b> Local Cream, Aleppo, Shallot, Garlic *Gluten-free	15
<b>Steamed Dumplings</b> Pork, Kimchi, Soy Ginger Sauce	14
<b>Mahi Tostada</b> Avocado Cilantro Crema, Pico De Gallo	16
<b>Roasted Asparagus</b> English Peas, Crab, Hollandaise	13
<b>Chorizo Boudin Balls</b> Chorizo, Confit Pork Belly, Potato, Chipotle Mayo, Chow Chow	14

ENTRÉES

<b>Jumbo Lump Crabcakes</b> Cole Slaw, Mashed Potatoes, House Tartar Sauce	41
<b>Seared Halibut</b> Grit Cake, Roasted Broccoli, Lemon Garlic Cream *Gluten-free	36
<b>Grilled Salmon</b> Moroccan Spiced Red Pepper-Pistachio Tangle, Pickled Carrots, Basmati Rice *Gluten-Free	31
<b>Grilled Mahi</b> Paella Rice with Chorizo & Shrimp, Charred Scallion Aioli *Gluten-Free	30
<b>Seared Duck</b> Malibu Carrots, Arugula Puree, Oyster Mushroom Risotto, Red Wine Gastrique *Gluten-free	37
<b>Vegetable Lasagna</b> Zucchini, Squash, Squash, Eggplant, Ricotta, Mozzarella *Vegetarian	24
<b>Steak Frites</b> New York Strip Steak, French Fries, Au Poivre Sauce	38
<b>Beef Tenderloin*</b> Haricots Verts, Scalloped Potatoes, Garlic Demi-Glace *Gluten-free	48
<b>Grilled Pork Chop*</b> Spinach & Charred Onion Puree, Mashed Potatoes, Fig Bacon Jam *Gluten-free	34
<b>Mussel Alfredo</b> House Fettuccine, P.E.I. Mussels, Parmesan	30

SIDES

<b>Brussels &amp; Spinach</b> Lemon Butter, Parmesan *Vegetarian *Gluten-free	9
<b>Grilled Asparagus</b> Chives *Vegetarian *Gluten-free	9
<b>Mashed Potatoes</b> Local Cream *Vegetarian *Gluten-free	5

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses & tastiness  
Please inform your server of any dietary restrictions. 3% processing fee added to all checks.*

# DUNER'S

## DESSERTS

*Our desserts are always made in house by our Pastry Chef Linda Steiner. She has added the final sweet touch to so many of our birthdays, anniversaries, and holidays. We are grateful for the twenty-five years she has spent caring for the Duner's community; we couldn't imagine this place without her.*

<b>Flourless Chocolate Cake</b> Crème Anglaise <small>*Gluten-free</small> .....	10
<i>Recommended Pairing: <b>Buffalo Trace Bourbon Cream</b> on the Rocks</i> .....	12
<b>Ice Cream Sandwich</b> Popcorn Ice Cream .....	9
<i>Recommended Pairing: Tour de Emotion <b>Sauternes</b></i> .....	12
<b>Coconut Cake</b> Mixed Berry Sauce .....	9
<i>Recommended Pairing: Butler &amp; Nephew <b>Reserve Porto</b> 2010</i> .....	12
<b>Crème Caramel</b> <small>*Gluten-free</small> .....	9
<i>Recommended Pairing: Broadbent <b>Rainwater Madeira</b></i> .....	12
<b>Tequila Lime Cheesecake</b> with Mixed Berry Sauce .....	11
<i>Recommended Pairing: Fabrizia <b>Limoncello</b></i> .....	12
<b>Chocolate Mousse Dome Cake</b> .....	10
<i>Recommended Pairing: <b>Bodegas Olivares: Dulce Monastrell</b></i> .....	12
<b>Strawberry Rhubarb Crisp</b> .....	9
<i>Recommended Pairing: Heinz Eifel <b>Eiswein Riesling</b></i> .....	12
<b>Strawberry Sorbet</b> <small>*Gluten-free *Dairy-free</small> .....	9

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