

SOUPS

<b>North African Peanut Soup</b> Red Bell Peppers, Ginger, Curry, Harissa *Gluten-Free .....	9
<b>Chorizo Chowder</b> Bell Pepper, Jalapeno, Bacon, Potato Cream Cheese *Gluten-Free .....	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, Lemon Yogurt Herb, Mustard-Parmesan Vinaigrette</i>	
<b>Brussels Sprouts</b> Garlic Chili Soy Sauce, Gochujang Aioli, Sesame Seeds, Nori *Optionally Gluten-free *Vegetarian .....	12
<b>Fried Oysters</b> House Remoulade .....	18
<b>Steamed Dumplings</b> Pork, Kimchi, Soy Ginger Sauce .....	14
<b>Mussels</b> Local Cream, Aleppo, Shallot, Garlic *Gluten-free .....	15
<b>Fish Tostada</b> Avocado Cilantro Crema, Pico De Gallo .....	16
<b>Roasted Asparagus</b> English Peas, Mushrooms, Crab, Hollandaise .....	13
<b>Chorizo Boudain Balls</b> Chorizo, Confit Pork Belly, Potato, Chipotle Mayo .....	14

ENTRÉES

<b>Jumbo Lump Crabcakes</b> Cole Slaw, Mashed Potatoes, House Tartar Sauce .....	41
<b>Seared Halibut</b> Creamy Polenta, 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>John Dory Fish</b> Basil Beurre Blanc, Asparagus, Grit Cake *Gluten-Free .....	31
<b>Seared Duck</b> Malibu Carrots, Sauteed Mushrooms, Red Wine Gastrique *Gluten-free .....	37
<b>Vegetable Thai Curry</b> Peppers, Carrots, Eggplant, Spinach, Coconut Milk, Jasmine Rice, Peanuts *Gluten-free, Vegan .....	28
<b>Steak Frites</b> Hanger 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 & Parsnip Puree, Mashed Potatoes, Fig Bacon Jam *Gluten-free .....	34
<b>Bolognese</b> House Fettuccine, Ground Tenderloin, San Marzano Tomatoes, Parmesan .....	28

SIDES

<b>Brussels &amp; Spinach</b> Lemon Butter, Parmesan *Vegetarian *Gluten-free .....	9
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*\*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.*

**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 <i>*Gluten-free</i> .....	10
<i>Recommended Pairing: <b>Old Cavalier 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> .....	9
<i>Recommended Pairing: Broadbent <b>Rainwater Madeira</b></i> .....	12
<b>Vanilla Bean Mango 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> .....	9