

SOUPS

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| Roasted Potato & Bacon Applewood Smoked Bacon, Crispy Potatoes *Gluten-Free | 9 |
| Chicken & Rice Carrots, Yellow Onion, Basmati Rice *Dairy-Free | 9 |

APPETIZERS

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| House Salad 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> | |
| Crispy Brussels Sprouts Garlic Chili Soy Sauce, Kimchi, Gochujang Aioli, Sesame Seeds, Nori *Optionally Gluten-free *Vegetarian | 12 |
| Fried Oysters House Remoulade *Dairy Free | 18 |
| Mussels Local Cream, Aleppo, Shallot, Garlic *Gluten-free | 15 |
| Steamed Dumplings Pork, Soy Ginger Sauce *Dairy Free | 14 |
| Salmon Tostada Avocado Cilantro Crema, Pico De Gallo, Lettuce, Cotija | 16 |
| Roasted Asparagus English Peas, Crab, Hollandaise, Shaved Cured Egg Yolk, Aleppo | 13 |
| Chorizo Boudin Balls Chorizo, Potato, Chipotle Mayo, Chow Chow | 14 |

ENTRÉES

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| Jumbo Lump Crabcakes Cole Slaw, Mashed Potatoes, House Tartar Sauce | 41 |
| Grilled Salmon Moroccan Spiced Red Pepper-Pistachio Tangle, Pickled Carrots, Basmati Rice *Gluten-Free | 31 |
| Seared Halibut Grit Cake, Roasted Broccoli, Lemon Garlic Cream *Gluten-free | 36 |
| Grilled Mahi Paella Rice with Chorizo & Shrimp, Kalamata Aioli *Gluten-Free *Dairy Free | 30 |
| Cajun Shrimp Alfredo Double H Farm Sausage, Cajun Spiced House Fettuccine, Local Cream, Parmesan | 30 |
| Vegetable Lasagna Summer Squash, Eggplant, Ricotta, Mozzarella *Vegetarian | 24 |
| Steak Frites Hanger Steak, French Fries, Au Poivre Sauce | 38 |
| Beef Tenderloin* Haricots Verts, Scalloped Potatoes, Confit Garlic Veal Demi-Glace *Gluten-free | 48 |
| Grilled Pork Chop* Spinach & Charred Onion Puree, Mashed Potatoes, Fig Bacon Jam *Gluten-free | 34 |
| Blackbird Farm ½ Chicken Haricots Verts, Roasted Cherry Tomato, Lemon Chicken Demi-Glaze *Gluten-free *Dairy Free | 31 |
| Roasted Duck Malibu Carrots, Mushroom Risotto, Spinach Puree, Golden Raisin Gastrique *Gluten-free *Optionally Dairy-free | 37 |

SIDES

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| Brussels & Spinach Lemon Butter, Parmesan *Vegetarian *Gluten-free | 9 |
| Grilled Asparagus Almande Brown Butter, Shaved Cured Egg Yolk *Vegetarian *Gluten-free | 9 |
| Mashed Potatoes 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.*

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.

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