

SOUPS

<b>Roasted Potato &amp; Bacon</b> Applewood Smoked Bacon, Crispy Potatoes *Gluten-Free	9
<b>Chicken &amp; Rice</b> Carrots, Yellow Onion, Basmati Rice *Dairy-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, 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, Soy Ginger Sauce *Dairy Free	14
<b>Salmon Tostada</b> Avocado Cilantro Crema, Pico De Gallo, Lettuce, Cotija	16
<b>Roasted Asparagus</b> English Peas, Crab, Hollandaise, Shaved Cured Egg Yolk, Aleppo	13
<b>Chorizo Boudin Balls</b> Chorizo, Potato, Chipotle Mayo, Chow Chow	14

ENTRÉES

<b>Jumbo Lump Crabcakes</b> Cole Slaw, Mashed Potatoes, House Tartar Sauce	41
<b>Grilled Salmon</b> Moroccan Spiced Red Pepper-Pistachio Tangle, Pickled Carrots, Basmati Rice *Gluten-Free	31
<b>Seared Halibut</b> Grit Cake, Roasted Broccoli, Lemon Garlic Cream *Gluten-free	36
<b>Grilled Mahi</b> Paella Rice with Chorizo & Shrimp, Tapenade *Gluten-Free *Dairy Free	30
<b>Seafood Cassoulet</b> Mussels, Shrimp, Cannellini, Brown Butter, Parmesan	33
<b>Cajun Shrimp Alfredo</b> Double H Farm Sausage, Cajun Spiced House Fettuccine, Local Cream, Parmesan	30
<b>Vegetable Lasagna</b> Summer Squash, Eggplant, Ricotta, Mozzarella *Vegetarian	24
<b>Steak Frites</b> Hanger Steak, French Fries, Au Poivre Sauce	38
<b>Beef Tenderloin*</b> Haricots Verts, Scalloped Potatoes, Confit Garlic Veal Demi-Glace *Gluten-free	48
<b>Grilled Pork Chop*</b> Spinach & Charred Onion Puree, Mashed Potatoes, Fig Bacon Jam *Gluten-free	34
<b>Lamb Loin Chops</b> Pearl Couscous, Zucchini, Roasted Red Peppers, Eggplant, Whipped Feta Cheese *Gluten-free	40
<b>Blackbird Farm ½ Chicken</b> Haricots Verts, Roasted Cherry Tomato, Lemon Chicken Demi-Glaze *Gluten-free *Dairy Free	31
<b>Roasted Duck</b> Malibu Carrots, Mushroom Risotto, Spinach Puree, Golden Raisin Gastrique *Gluten-free *Optionally Dairy-free	37

SIDES

<b>Brussels &amp; Spinach</b> Lemon Butter, Parmesan *Vegetarian *Gluten-free	9
<b>Grilled Asparagus</b> Almondine, Brown Butter, Shaved Cured Egg Yolk *Vegetarian *Gluten-free	9
<b>Mashed Potatoes</b> Local Cream *Vegetarian *Gluten-free	5
<b>White Bean Cassoulet</b> Mirepoix, Cannellini Beans, Leek, Parmesan, Breadcrumbs *Vegetarian	7

\*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 <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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