

# DAVID DUNCAN HOUSE

PRIME STEAK • SEAFOOD

## VALENTINE'S DAY

DINNER MENU

WEDNESDAY FEB 14TH

### • RAW •

**JUMBO SHRIMP COCKTAIL** GF 39  
3 iced tiger shrimp, spicy cocktail sauce

**EAST COAST OYSTERS** GF (6pc)25 (12pcs)48  
Horseradish, lemon, apple mignonette, hot sauce

### • APPETIZERS •

**SEARED SCALLOPS** GF 39  
Deep sea scallops, parsnip puree, micro greens,  
beurre blanc

**GARLIC SHRIMP** GF 39  
3 pan seared jumbo shrimp, garlic & brandy emulsion

**CALAMARI FRITTI** 23  
Golden fried calamari, baby arugula, lemon  
garlic aioli

**BAKED FETA** 21  
Baked feta wrapped in filo pastry, honey drizzle

**CAULIFLOWER LOUKOUMADES** 20  
Tempura batter, kalbi dressing

### • PASTA •

**LINGUINE LOBSTER PASTA** 48  
Lobster, tomato sugo, chili, basil, My Mother's Olive Oil

**VEGETARIAN PENNE PASTA** v 32  
Red onion, julienne zucchini, fire roasted peppers, basil, olive oil

### • SOUPS & SALADS •

**CREAMY MUSHROOM SOUP** 20  
Garnished with garlic crostinis, truffle oil

**DDH CLASSIC CAESAR SALAD** 16

**SWEET GREENS SALAD** GF, V 17  
Goat cheese, baby gem lettuce, balsamic vinaigrette

**GREEK SALAD** GF, V 20  
Vine tomatoes, cucumbers, onions, yellow peppers,  
kalamata olives, feta, baby gem lettuce

### • SIDES •

**MUSHROOMS** GF, V 16  
Sautéed, thyme, Maldon

**ASPARAGUS** GF, V 17  
Grilled, roasted garlic, lemon butter

**STEAK HOUSE FRIES** GF, V 12  
Thick cut steakhouse style fries, lemon garlic aioli

**BAKED IDAHO POTATO** GF 14  
Baked russet potato, butter, sour cream, bacon, scallions

**GARLIC MASHED POTATO** 13

Book your next event in  
one of our 5 Private Rooms.

Made with Love  
February 2024

DavidDuncanHouse.com  
TAKEOUT • OFF-PREMISE CATERING

GIFT CARDS AVAILABLE

GF GLUTEN FREE | V VEGETARIAN

PETER & PAULS  
hospitality group

# DAVID DUNCAN HOUSE

PRIME STEAK • SEAFOOD

WELCOME



## LAND

<b>ROAST PRIME RIB AU JUS</b>	(12oz) 50	(16oz) 65
<b>NEW YORK STRIP STEAK 12oz GF</b>		65
<b>FILET MIGNON (bacon wrapped) 8oz GF</b>		68
<b>RIB EYE STEAK 16oz GF</b>		70
<b>SURF &amp; TURF</b> 12oz new york, 6oz lobster tail		115
<b>PETER'S GRILLED LAMB CHOPS 4pc GF</b> Grilled lemon and herb marinated lamb chop, oregano essence		60
<b>CHICKEN SUPREME GF</b> Free range chicken, potato cake, lemon garlic olive oil oregano sauce		40

## SEA

<b>CRISPY SKIN ATLANTIC SALMON</b> French green beans, parsnip puree, beurre blanc & tomato confit		45
<b>LOBSTER TAILS GF</b> Broiled Atlantic lobster tails, clarified butter		77
<b>PAN-SEARED HALIBUT GF</b> With a light crab veloute & asparagus		57
<b>DDH FISH &amp; CHIPS</b> 6oz halibut, pea puree, malt vinegar, homemade tartar sauce		37

## DDH CLASSICS (FOR 2)

<b>CHATEAUBRIAND BOUQUETIERE 24oz GF</b> Broiled beef tenderloin, woodland mushrooms, seasonal vegetables, sauce bearnaise		185
<b>DDH RACK OF LAMB GF</b> Woodland mushrooms, potatoes, seasonal vegetables, extra virgin olive oil, lemon emulsion		125
<b>SEAFOOD PLATTER GF</b> Lobster tail, tiger shrimp, king crab, scallops, asparagus, broccolini		235

## DESSERTS

<b>BAKLAVA CHEESECAKE</b> Home made cheesecake with walnuts and pistachios, wrapped in filo pastry and drizzled with honey		16
<b>BAKLAVA ICECREAM</b>		16
<b>NEW YORK STYLE CHEESECAKE</b> Semi baked fluffed cheesecake, sour cream icing, rich graham crust		16
<b>CREME BRÛLÉE</b> Rich bourbon vanilla custard, topped hard candy, fresh berries		16
<b>CHOCOLATE HAZELNUT TORTE</b>		16
<b>EK-MEK</b> layers of katife, custard, infused with honey and topped with cream		16



Not all ingredients are listed. Please let us know of any allergies or food sensitivities.

GF GLUTEN FREE | V VEGETARIAN

Manager: Rita Azouri | Head Chef: Derrick Brampton

All prices are subject to applicable taxes. 18% gratuity added to parties of 8 or more.

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