

DAVID DUNCAN HOUSE

PRIME STEAK • SEAFOOD

WELCOME



• RAW •

DDH SEAFOOD TOWER LARGE GF	255
Lobster, king crab, snow crab, 12 oysters, scallop ceviche, crab salad, smoked salmon, cocktail sauce, fresh horseradish, apple mignonette, hot sauce	
SMALL	130
JUMBO SHRIMP COCKTAIL GF	39
3 iced tiger shrimp, spicy cocktail sauce	
EAST COAST OYSTERS GF	(6pc)21 (12pcs)42
Horseradish, lemon, apple mignonette, hot sauce	
ARTISANAL MEAT BOARD	30
ARTISANAL CHEESE BOARD	28
CHILLED SEAFOOD SALAD GF	26
lemon vinaigrette	

• APPETIZERS •

SEARED SCALLOPS GF	39
Deep sea scallops, parsnip puree, micro greens, beurre blanc	
GARLIC SHRIMP GF	39
3 pan seared jumbo shrimp, garlic & sherry wine emulsion	
CALAMARI FRITTI	21
Golden fried calamari, baby arugula, lemon garlic aioli	
BAKED FETA	18
Baked feta wrapped in filo pastry, honey drizzle	
CAULIFLOWER LOUKOUMADES	18
Tempura batter, kalbi dressing	

• SOUPS & SALADS •

FRENCH ONION SOUP	16
DDH CLASSIC CAESAR SALAD	16
TABLE SIDE CAESAR SALAD FOR 2	38
SWEET GREENS SALAD GF, V	17
Goat cheese, baby gem lettuce, balsamic vinaigrette	
GREEK SALAD GF, V	20
Vine tomatoes, cucumbers, onions, green peppers, kalamata olives, feta, baby gem lettuce	
KALE & BRUSSEL SPROUTS SALAD GF	18
Green apple, parmigiano, dried cranberries, almonds, apple cider vinaigrette	

• BAR FAVOURITES •

DDH FISH & CHIPS	32
6oz halibut, pea puree, malt vinegar, homemade tartar sauce	
CHICKEN LOLLIPOPS	19
Fried chicken wings with your choice of: BBQ sauce, Hot sauce, or Lemon & Pepper dry rub	
8oz. NEW YORK STRIP LOIN ON A BED OF CORN SUCCOTASH GF	42
DDH KOBE BURGER	32
Arugula, parmesan, shiitake mushroom, crumbled bacon	

• DDH CLASSICS (FOR 2) •

CHATEAUBRIAND BOUQUETIERE 24oz GF	175
Broiled beef tenderloin, woodland mushrooms, seasonal vegetables, sauce bearnaise	
DDH RACK OF LAMB GF	110
Woodland mushrooms, potatoes, seasonal vegetables, extra virgin olive oil, lemon emulsion	
SEAFOOD PLATTER GF	210
Lobster tail, tiger shrimp, king crab, scallops, asparagus, broccolini	

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DavidDuncanHouse.com
TAKEOUT • OFF-PREMISE CATERING

GF GLUTEN FREE | V VEGETARIAN

Made with love

GIFT CARDS AVAILABLE

PETER & PAULS
hospitality group

DAVID DUNCAN HOUSE

PRIME STEAK • SEAFOOD

• LAND •

ROAST PRIME RIB AU JUS	(12oz) 44	(16oz) 58
NEW YORK STRIP STEAK 12oz GF		60
FILET MIGNON (bacon wrapped) 8oz GF		62
RIB EYE STEAK 16oz GF		68
PROVIMI VEAL CHOP (BONE IN) 16oz Port Madeira mushroom sauce		64
PETER'S GRILLED LAMB CHOPS 4pc GF Grilled lemon and herb marinated lamb chop, oregano essence		55
LIVER & ONIONS Provimi liver with caramelized onions, crispy bacon		37
CHICKEN SUPREME GF Free range chicken, potato cake, lemon garlic pan jus		34
MOUSSAKA traditional Greek dish		26

• PASTA •

LOBSTER PASTA Lobster, tomato sugo, chili, basil, My Mother's Olive Oil		42
VEGETARIAN PASTA V		28
SHRIMP TAGLIATELLE concasse tomato, sea asparagus, tarragon, lemon butter emulsion		39

*Gluten free pasta available

• SIDES •

MUSHROOMS GF, V Sautéed, thyme, Maldon		16
ASPARAGUS GF, V Grilled, roasted garlic, lemon butter		17
HORTA VE Seasonal assorted greens, blanched in My Mother's Olive Oil		12
STEAK HOUSE FRIES GF, V Thick cut steakhouse style fries, lemon garlic aioli		10
BAKED IDAHO POTATO GF Baked russet potato, butter, sour cream, bacon, scallions		13
GIGANTES VE beans, tomato sauce, wilted greens		12

• SEA •

Visit our fish display to select today's catch delivered fresh daily

WHOLE GRILLED FISH Lemon, fresh herbs, My Mother's Olive Oil	MP
ATLANTIC SALMON GF Parsnip puree, french green beans, sautéed oyster mushroom, champagne beurre blanc	39
ALASKAN KING CRAB 9oz GF King crab legs, clarified butter	69
LOBSTER TAIL GF Single broiled Atlantic lobster, clarified butter	MP
PAN-SEARED HALIBUT GF Creamy crab sauce, asparagus, shallots, chives	52

• DESSERTS •

BAKLAVA CHEESECAKE Home made cheesecake with walnuts and pistachios, wrapped in filo pastry and drizzled with honey	15
BAKLAVA ICECREAM	12
NEW YORK STYLE CHEESECAKE Semi baked fluffed cheesecake, sour cream icing, rich graham crust	14
CREME BRÛLÉE Rich bourbon vanilla custard, topped hard candy, fresh berries	14
CHOCOLATE HAZELNUT TORTE	12
BANANAS FOSTER FOR 2 Flambé of bananas, rum, egg crepe, French vanilla ice cream	27
CHERRIES JUBILEE FOR 2 GF Flambé of bing and Amarena cherries, brandy, French vanilla ice cream	27
EK-MEK layers of katife, custard, infused with honey and topped with cream	15

• SPECIALTY COFFEE •

DAVID DUNCAN HOUSE COFFEE Remy Martin, Grand Marnier, Amaretto	16
IRISH COFFEE Irish whiskey, Irish mist	16
SPANISH COFFEE Brandy, Kahlúa	16

