

DAVID DUNCAN HOUSE

PRIME STEAK • SEAFOOD

TAKEOUT



• RAW •

JUMBO SHRIMP COCKTAIL GF	39
3 iced tiger shrimp, spicy cocktail sauce	
ARTISANAL MEAT BOARD	30
ARTISANAL CHEESE BOARD	28

• APPETIZERS •

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	

• 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	

• SOUPS & SALADS •

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, 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 white fish, 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	

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

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
PETER'S GRILLED LAMB CHOPS 4pc GF		55
Grilled lemon and herb marinated lamb chop, oregano essence		
LIVER & ONIONS		37
Provimi liver with caramelized onions, crispy bacon		
CHICKEN SUPREME GF		34
Free range chicken, potato cake, lemon garlic pan jus		

• SIDES •

MUSHROOMS GF, V		16
Sautéed, thyme, Maldon		
ASPARAGUS GF, V		17
Grilled, roasted garlic, lemon butter		
BRUSSELS SPROUTS GF		12
Lemon garlic, tahini, Irish bacon		
STEAK HOUSE FRIES GF, V		10
Thick cut steakhouse style fries, lemon garlic aioli		
BAKED IDAHO POTATO GF		13
Baked russet potato, butter, sour cream, bacon, scallions		

• SEA •

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

WHOLE GRILLED FISH	MP
Lemon, fresh herbs, My Mother's Olive Oil	
ATLANTIC SALMON GF	39
Parsnip puree, french green beans, sautéed oyster mushroom, champagne beurre blanc	

• PASTA •

LOBSTER PASTA	42
Lobster, tomato sugo, chili, basil, My Mother's Olive Oil	
SHRIMP TAGLIATELLE	39
Tiger shrimp with asparagus, tomato concasse & tarragon in a lemon butter emulsion sauce	
VEGETARIAN PASTA V	28
Add Chicken Breast \$16	
*Gluten free pasta available	

• DESSERTS •

BAKLAVA CHEESECAKE	15
Home made cheesecake with walnuts and pistachios, wrapped in filo pastry and drizzled with honey	
NEW YORK STYLE CHEESECAKE	14
Semi baked fluffed cheesecake, sour cream icing, rich graham crust	
DDH CHOCOLATE MOUSSE CAKE	14
Chocolate cake with milk chocolate mousse, topped with ganache and brownie	

VISIT US ONLINE



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

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

Head Chef: Derrick Brampton
January 2022

MP MARKET PRICE
GF GLUTEN FREE | V VEGETARIAN

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