

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

• 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	

• 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	

• 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
SAUSAGE, PEPPER & ONIONS	22
Italian sausage, peppers & onions sautéed in a white wine and fine herb sauce	
DDH KOBE BURGER	32
Arugula, parmesan, shiitake mushroom, crumbled bacon	

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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		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		

• PASTA •

LOBSTER PASTA		42
Lobster, tomato sugo, chili, basil, My Mother's Olive Oil		
VEGETARIAN PASTA V		28
*Gluten free pasta available		

• 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		
ALASKAN KING CRAB 9oz GF		69
King crab legs, clarified butter		
LOBSTER TAIL GF		MP
Single broiled Atlantic lobster, clarified butter		
PAN-SEARED HALIBUT GF		52
Creamy crab sauce, asparagus, shallots, chives		

• 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		
CREME BRÛLÉE		14
Rich bourbon vanilla custard, topped hard candy, fresh berries		
DDH CHOCOLATE MOUSSE CAKE		14
Chocolate cake with milk chocolate mousse, topped with ganache and brownie		
BANANAS FOSTER FOR 2		27
Flambé of bananas, rum, egg crepe, French vanilla ice cream		
CHERRIES JUBILEE FOR 2 GF		27
Flambé of bing and Amarena cherries, brandy, French vanilla ice cream		

• SPECIALTY COFFEE •

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

