

## TAKE OUT MENU

David Duncan House and byPeterandPauls.com is now bringing fine dining to your home!



David Duncan House is offering a **10% discount** on all food and **half priced** wines.

Open for pick up on Friday and Saturday between 4pm and 8pm

To place an order call +**1 416 391 1424** or email **duncanhouse@bypnp.com** 





## TAKE OUT MENU

DDH CLASSIC CAESAR SALAD	15	NEW YORK STRIP STEAK 120z	52
SWEET GREENS SALAD Goat cheese, balsamic vinaigrette	14	FILET MIGNON (bacon wrapped) 8oz	50
dout checse, balsarme vinalgrette		RIB EYE STEAK 160z	65
		ATLANTIC SALMON Grilled salmon, lemon honey glaze, fennel Frisee, beurre blanc	36
JUMBO SHRIMP COCKTAIL 3 iced tiger shrimp, spicy cocktail sauce	35	CHICKEN SUPREME Free range chicken, lemon garlic pan jus	32
SEARED SCALLOPS Deep sea scallops, parsnip puree, micro greens, beurre blanc	28	ALASKAN KING CRAB 9oz King crab legs, clarified butter	46
GARLIC SHRIMP 3 pan seared jumbo shrimp, garlic & sherry wine emulsion	35	<b>LOBSTER TAIL</b> Single broiled Atlantic lobster, clarified butter	40
•DDH CLASSICS (FOR 2) •		<b>BRANZINO</b> Grilled whole Branzino, lemon, fresh herbs, My Mother's Olive Oil	40
CHATEAUBRIAND BOUQUETIERE 24oz Roasted beef tenderloin, woodland mushrooms, asparag potatoes, sauce bearnaise, house made garlic focaccia	<b>145</b> us,	• PASTA •	
*wine pairing, Submission Cabernet Sauvignon 40		LOBSTER PASTA	40
<b>DDH RACK OF LAMB</b> Woodland mushrooms, potatoes, vegetables, red wine reduction, house made garlic focaccia	95	Lobster, tomato sugo, chili, basil, My Mother's Olive Oil, house made garlic focaccia	

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



\*wine pairing, Two Sisters Estate Reserve 40





## WINE MENU

SUBMISSION CABERNET SAUVIGNON	40	CAPOSOLDO PINOT GRIGIO	35
TWO SISTERS ESTATE RESERVE	40	ST. FRANCIS SAUVIGNON BLANC	45
BLAZON PINOT NOIR	40	GNARLED VINE CHARDONNAY	40
ANTICA VIGNA VALPOLICELLA RIPASSO	40	POUILLY FUISSE BOUCHARD PERE & FILS	60
FARINA AMARONE DELLA VALPOLICELLA	75		

The David Duncan House has always maintained the highest standards of hygiene and cleanliness in our kitchens. In response to COVID-19 we have introduced enhanced procedures that take those standards even further. We have introduced social distancing guidelines for all our employees, they continue to use gloves when handling food, hairnets, and ensure fresh clean uniforms daily. Antibacterial soap, and hand sanitizer is available at all hand washing stations, and they are encouraged to wash hands regularly. If an employee feels ill, they are asked to stay home regardless of type of symptoms and self-quarantine.

Your safety and our employees is our top priority as food delivery is essential.

