



GROUP MENUS



\$95 PER PERSON (excluding taxes and gratuities):

• APPETIZERS •  
choose one

**MUSHROOM SOUP**

**SWEET GREENS SALAD**

Goat cheese, balsamic vinaigrette

**CALAMARI FRITTI**

Golden fried calamari, baby arugula, lemon, garlic aioli

• MAIN •  
choose one

**8OZ. NEW YORK STRIPLOIN**

Topped with an onion ring and cremini mushroom, broccolini

**CHICKEN SUPREME**

Whole breast with French trimmed wing, potato cake, lemon garlic pan jus

**ATLANTIC SALMON**

Parsnip purée, French green beans, sautéed oyster mushroom, champagne beurre blanc

**VEGETARIAN CHICCATELLI PASTA v**

Garlic, roasted shiitake mushroom, asparagus, cherry tomato, sun dried tomato, My Mother's Olive Oil, parmesan cheese, shredded basil

• DESSERTS •  
choose one

**NEW YORK STYLE CHEESECAKE**

Semi baked fluffed cheesecake, sour cream icing, rich graham crust

**DDH CHOCOLATE MOUSSE**

Chocolate cake with milk chocolate mousse, topped with ganache and brownie

VISIT US ONLINE



DavidDuncanHouse.com

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

GF GLUTEN FREE | v VEGETARIAN

Head Chef: Derrick Brampton  
May 2025

All prices are subject to applicable taxes. 20% gratuity added to parties of 8 or more.



# DAVID DUNCAN HOUSE

PRIME STEAK • SEAFOOD

## GROUP MENUS



**\$110 PER PERSON** (excluding taxes and gratuities):

### • APPETIZERS •

choose one

#### NEW ENGLAND CLAM CHOWDER

#### GREEK SALAD

Vine tomatoes, cucumbers, onions, green peppers, Kalamata olives, feta

#### CALAMARI FRITTI

Golden fried calamari, baby arugula, lemon, garlic aioli

### • MAIN •

choose one

#### 12OZ. NEW YORK STRIPLOIN

Topped with an onion ring and cremini mushroom, asparagus

#### CHICKEN SUPREME

Whole breast with French trimmed wing, potato cake, lemon garlic pan jus

#### PAN SEARED HALIBUT

Creamy crab sauce, asparagus, shallots, chives

#### VEGETARIAN CHICCATELLI PASTA **v**

Garlic, roasted shiitake mushroom, asparagus, cherry tomato, sun dried tomato, My Mother's Olive Oil, parmesan cheese, shredded basil

### • DESSERTS •

choose one

#### BAKLAVA CHEESECAKE

Home made cheesecake with walnuts and pistachios wrapped in filo pastry and drizzled with honey

#### EK MEK

Layers of katife, custard, infused with honey and topped with cream

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GROUP MENUS



\$125 PER PERSON (excluding taxes and gratuities):

• APPETIZERS •  
choose one

**DDH CLASSIC CAESAR SALAD**

**GARLIC SHRIMP**

3 jumbo shrimp, garlic, sherry and wine emulsion

**BAKED FETA**

Baked feta wrapped in filo pastry

• MAIN •  
choose one

**8OZ. FILET MIGNON (bacon wrapped)**

Topped with an onion ring and cremini mushroom

**PETER'S GRILLED LAMB CHOPS**

Lemon and herb marinated, oregano essence

**CHICKEN SUPREME**

Whole breast with French trimmed wing, potato cake, lemon garlic pan jus

**PAN SEARED HALIBUT**

Creamy crab sauce, asparagus, shallots, chives

**VEGETARIAN CHICCATELLI PASTA v**

Garlic, roasted shiitake mushroom, asparagus, cherry tomato, sun dried tomato, My Mother's Olive Oil, parmesan cheese, shredded basil

• DESSERTS •  
choose one

**BAKLAVA CHEESECAKE**

Home made cheesecake with walnuts and pistachios wrapped in filo pastry and drizzled with honey

**CREME BRÛLÉE**

Rich bourbon vanilla custard, fresh berries

**DDH CHOCOLATE MOUSSE**

Chocolate cake with milk chocolate mousse, topped with ganache

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