DAVID DUNCAN HOUSE

PRIME STEAK • SEAFOOD

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**

August 2026

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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DAVID DUNCAN HOUSE

PRIME STEAK • SEAFOOD

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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