

DAVID DUNCAN
HOUSE

PRIME STEAK • SEAFOOD

WELCOME



• RAW •

DDH SEAFOOD TOWER LARGE GF 255

Lobster, king crab, snow crab, 12 oysters, 4 tiger shrimp seafood salad, 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)25 (12pcs)48

Horseradish, lemon, apple mignonette, hot sauce

ARTISANAL MEAT & CHEESE BOARD 32

CHILLED SEAFOOD SALAD GF 26

lemon vinaigrette

• APPETIZERS •

SEARED SCALLOPS GF 39

Deep sea scallops, parsnip puree, micro greens, beurre blanc

GARLIC SHRIMP GF 39

3 pan seared jumbo shrimp, garlic & brandy emulsion

CALAMARI FRITTI 23

Golden fried calamari, baby arugula, lemon garlic aioli

BAKED FETA 21

Baked feta wrapped in filo pastry, honey drizzle

CAULIFLOWER LOUKOUMADES 20

Tempura batter, kalbi dressing

SAGANAKI 17

lightly pan fried vlahotiri cheese, lemon, oregano, served with pita

• SOUPS & SALADS •

FRENCH ONION SOUP 18

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, yellow peppers, kalamata olives, feta, baby gem lettuce

KALE & BRUSSEL SPROUTS SALAD GF 20

Green apple, parmigiano, dried cranberries, almonds, apple cider vinaigrette

• DDH CLASSICS (FOR 2) •

CHATEAUBRIAND BOUQUETIERE 24oz GF 180

Broiled beef tenderloin, woodland mushrooms, seasonal vegetables, sauce bearnaise

DDH RACK OF LAMB GF 120

Woodland mushrooms, potatoes, seasonal vegetables, extra virgin olive oil, lemon emulsion

SEAFOOD PLATTER GF 230

Lobster tail, tiger shrimp, king crab, scallops, asparagus, broccolini

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• LAND •

ROAST PRIME RIB AU JUS (12oz) 48 (16oz)62

NEW YORK STRIP STEAK 12oz GF 62

FILET MIGNON (bacon wrapped) 8oz GF 66

RIB EYE STEAK 16oz GF 68

PROVIMI VEAL CHOP (BONE IN) 16oz 66

Port Madeira mushroom sauce

PETER'S GRILLED LAMB CHOPS 4pc GF 58

Grilled lemon and herb marinated lamb chop, oregano essence

LIVER & ONIONS 40

Provimi liver with caramelized onions, crispy bacon

CHICKEN SUPREME GF 37

Free range chicken, potato cake, lemon garlic olive oil oregano sauce

• PASTA •

LINGUINE LOBSTER PASTA 46

Lobster, tomato sugo, chili, basil, My Mother's Olive Oil

VEGETARIAN PENNE PASTA V 32

Red onion, julienne zucchini, fire roasted peppers, basil, olive oil

SHRIMP TAGLIATELLE 42

concasse tomato, sea asparagus, tarragon, lemon butter emulsion

*Gluten free pasta available

• SEA •

GRILLED WHOLE BRANZINO 45

Lemon, fresh herbs, My Mother's Olive Oil

ATLANTIC SALMON GF 42

Parsnip puree, french green beans, sautéed oyster mushroom, champagne beurre blanc

LOBSTER TAILS GF 75

Broiled Atlantic lobster tails, clarified butter

PAN-SEARED HALIBUT GF 55

With a light crab veloute & asparagus

DDH FISH & CHIPS 35

6oz halibut, pea puree, malt vinegar, homemade tartar sauce

• SIDES •

MUSHROOMS GF, V 16

Sautéed, thyme, Maldon

ASPARAGUS GF, V 17

Grilled, roasted garlic, lemon butter

STEAK HOUSE FRIES GF, V 12

Thick cut steakhouse style fries, lemon garlic aioli

BAKED IDAHO POTATO GF 14

Baked russet potato, butter, sour cream, bacon, scallions

GARLIC MASHED POTATO 13

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one of our 5 Private Rooms.

DavidDuncanHouse.com
TAKEOUT • OFF-PREMISE CATERING

GF GLUTEN FREE | V VEGETARIAN

Made with Love
January 2024

GIFT CARDS AVAILABLE

PETER & PAULS
hospitality group



Manager: Rita Azouri | Head Chef: Derrick Brampton

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.

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5 EVENT SPACES TO CHOOSE FROM

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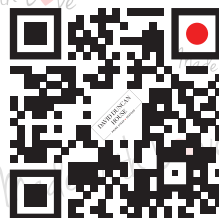
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