

**DAVID DUNCAN
HOUSE**
PRIME STEAK • SEAFOOD

WELCOME



• RAW •

DDH SEAFOOD TOWER LARGE GF	255
Lobster, crab claws, 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) 27 (12pcs) 53
Horseradish, lemon, apple mignonette, hot sauce	
ARTISANAL MEAT & CHEESE BOARD	32
CHILLED SEAFOOD SALAD GF	26
lemon vinaigrette	

• APPETIZERS •

SEARED SCALLOPS GF	42
Deep sea scallops, parsnip puree, micro greens, beurre blanc	
GARLIC SHRIMP GF	39
3 pan seared jumbo shrimp, garlic & brandy emulsion	
CALAMARI FRITTI	25
Golden fried calamari, baby arugula, lemon garlic aioli	
BAKED FETA	22
Baked feta wrapped in filo pastry, honey drizzle	
CAULIFLOWER LOUKOUMADES	22
Tempura batter, kalbi dressing	
SAGANAKI	18
lightly pan fried vlahotiri cheese, lemon, oregano, served with pita	
GARLIC FOCACCIA	COMPLIMENTARY
SECOND SERVING	4

• SOUPS & SALADS •

FRENCH ONION SOUP	20
DDH CLASSIC CAESAR SALAD	18
TABLE SIDE CAESAR SALAD FOR 2	38
SWEET GREENS SALAD GF, V	18
Goat cheese, baby gem lettuce, balsamic vinaigrette	
GREEK SALAD GF, V	22
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	200
Broiled beef tenderloin, woodland mushrooms, seasonal vegetables, sauce bearnaise, truffle potato cakes	
DDH RACK OF LAMB GF	129
Woodland mushrooms, truffle potato cakes, seasonal vegetables, extra virgin olive oil, lemon emulsion	
SEAFOOD PLATTER GF	220
Lobster tail, tiger shrimp, crab claws, scallops, asparagus, broccolini	

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• LAND •

ROAST PRIME RIB AU JUS	(12oz) 53 (16oz) 69
NEW YORK STRIP STEAK 12oz GF	64
FILET MIGNON (BACON WRAPPED) 8oz GF	70
RIB EYE STEAK 16oz GF	74
PROVIMI VEAL CHOP (BONE IN) 16oz	68
Port Madeira mushroom sauce	
PETER'S GRILLED LAMB CHOPS 3pc GF	58
Grilled lemon and herb marinated lamb chop, oregano essence	
LIVER & ONIONS	44
Provimi liver with caramelized onions, crispy bacon, french green beans	
CHICKEN SUPREME GF	39
Free range chicken, potato cake, lemon garlic olive oil oregano sauce	

• PASTA •

LINGUINE LOBSTER PASTA	48
Lobster, tomato sugo, chili, basil, My Mother's Olive Oil	
VEGETARIAN CHICCATELLI PASTA V	36
Garlic, roasted shiitake mushroom, asparagus, cherry tomato, sun dried tomato, My Mother's Olive Oil, parmesan cheese, shredded basil	

*Gluten free pasta available

• SEA •

GRILLED WHOLE BRANZINO GF	49
Lemon, fresh herbs, My Mother's Olive Oil	
ATLANTIC SALMON GF	48
Parsnip puree, french green beans, sautéed oyster mushroom, champagne beurre blanc	
LOBSTER TAILS GF	75
Broiled Atlantic lobster tails, clarified butter	
PAN-SEARED HALIBUT	57
With a light crab veloute & asparagus	
DDH FISH & CHIPS	42
6oz halibut, pea puree, malt vinegar, homemade tartar sauce	

• SIDES •

MUSHROOMS GF, V	16
Sautéed, thyme, Maldon	
ASPARAGUS GF, V	18
Grilled, roasted garlic, lemon butter	
STEAK HOUSE FRIES GF, V	12
Thick cut steakhouse style fries	
BAKED IDAHO POTATO GF	14
Baked russet potato, butter, sour cream, bacon, scallions, chives	
GARLIC MASHED POTATO	13

• SAUCES •

PEPPERCORN	7
BERNAISE	7
AU JUS	5
CHIMICHURRI	5

Book your next event in one of our 5 Private Rooms.

Made with love
May 2025

DavidDuncanHouse.com
TAKEOUT • OFF-PREMISE CATERING

GIFT CARDS AVAILABLE

GF GLUTEN FREE | V VEGETARIAN



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. 20% gratuity added to parties of 8 or more. Set menus required for parties of 10 people or more.

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OUR HISTORY

At one time, the farms at the corner of Don Mills and York Mills Road were owned by two brothers, David and Henry Duncan, and the intersection was known as Duncan's Corners. David Duncan operated a prosperous dairy farm here and bred the first Jersey cows in the province of Ontario, then known as Canada West.

David and his family also operated a water-powered sawmill on the Don River north of York Mills Road. About 1865, David Duncan commissioned a new farm house to be located at the site of the present Pan Pacific Toronto.

He called his new home "Moatfield". The house is a fine example of the Gothic-revival style. The original plan was L-shaped and featured an angled bay window and elaborate "gingerbread". In technical terms the "gingerbread" consists of eaves decorated with bargeboards in the drop tracery style and porch and the bay window elaborated with lacey turned wood and fretwork. The result is whimsical and charming.

"Moatfield" was relocated to its present location in 1986 and an addition was added to facilitate its new function. In its new setting it is evocative of North York's rural way of life in the prosperous days just prior to Confederation when Ontario was young and Toronto's urban homes ended south of College Street.

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