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

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

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GF GLUTEN FREE | V VEGETARIAN

PETER&PAULS hospitality group

July 2026

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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

I AM POPULAR

Manager: Rita Azouri

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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