

Appetizers

The Dunes Soup of the Day

Eleven

Made fresh daily featuring the finest seasonal ingredients. Ask your server about our Daily creation

Atlantic Seafood Stew (Gluten Free, Dairy Free)

Fourteen

A steaming array of Fish and Shellfish stewed in a mildly spiced Tomato Broth With Fresh Herbs

Chef Norman Day's "Award Winning" Seafood Chowder

Fourteen

A Rich, Creamy Broth loaded with plenty of Island Seafood

Thai Style Steamed Island Mussels (Gluten Free, Dairy Free)

Fourteen

A large portion of Island Blue Mussels steamed in a Broth of Coconut Milk, Kaffir Lime Leaf and Fresh Thai Herbs, finished with Fresh Lime and Cilantro

Island Crab Cakes

Sixteen

Topped with a Tomato Chutney and a drizzle of Spicy Lemon Aioli. Served with Fresh Island Greens tossed in our House Vinaigrette

The Dunes Hot & Cold Creamy Garlic Romaine Salad

Sixteen

Traditional Garlic Romaine Salad tossed in our Classic Homemade Garlic Dressing, topped with Smokey Grilled Fresh Romaine, Crunchy Croutons, Walnuts and Parmesan

Prince Edward Island Lobster Dip

Twenty

Island Lobster, featuring International Award winning Cows Avonlea Cheddar Cheese Blend and Roasted Red Pepper, topped with Sweet Caramel Onion, served with Grilled Garlic Pita

Pecan and Smoked Pear Blue Cheese Salad (Gluten Free)

Seventeen

A Bouquet of Baby Greens tossed in Maple Honey Dijon Vinaigrette, topped with House Smoked Pears, Candied Pecans and Crumbled Blue Cheese

Pan Seared Scallops (Gluten Free)

Nineteen

Seared Scallops sitting in a Butternut Squash Puree, served with Duck Confit, Fennel-Apple Slaw and an Apple-Orange Gastrique

Our Legendary Brie and Pear Pizza

Sixteen

Cilantro Cashew Pistou, Pears, Brie, Grand Marnier Infused Cranberries, and Toasted Cumin

PEI Ploughman Board (Great Nibbler for 2)

Thirty

An Exciting smorgasbord of Handcrafted Meats and Cheeses, served with Bread and Homemade Condiments. Ask Your Server about Tonight's Culinary Delights

Entrées

- Banana Bread Crumb Crusted Halibut** (*Gluten Free without the Banana Bread Crumbs*) **Forty Two**
Halibut Coated in Old-Fashioned Banana Bread Crumbs, drizzled with a Sweet Curried Granny Smith Apple Cream Sauce. Served with Rice of the Day and a Vegetable Medley
- Seafood Linguine** (*Gluten Free when substituted with Rice Noodles*) **Thirty One**
Halibut, Salmon, Shrimp, Scallops and Mussels bathed in a Rich and Creamy Lemon Tarragon Sauce, topped with a Julienne of Vegetables
- Grilled Atlantic Salmon** (*Gluten Free*) **Thirty Two**
Atlantic Salmon grilled to perfection, topped with a Lemongrass Foam and Thai Mango Salsa. Served with White Long Grain Rice and a Medley of Vegetables
- Flame Grilled Filet Mignon** **Forty Four**
Grilled Island Beef Tenderloin, Chianti Demi-Glace and Truffled Mushroom Herb Butter. Served with Potato of the Day and a Medley of Vegetables (*Add Blue Cheese for \$3.00*)
- Chef's Chicken** (*Gluten Free*) **Thirty**
Chicken Breast stuffed with an Applewood Smoked Cheese Blend, Bacon and Roasted Corn, topped with an Apricot Sauce. Served with Rice of the Day and a Medley of Vegetables
- Rack of Lamb** **Thirty Six**
Lemongrass, Ginger and Cashew Crusted Lamb Rack, cooked to Medium-Rare, drizzled with a Coconut Red Curry Sauce. Served with White Long Grain Rice and a Medley of Vegetables
- Thai Panang Curry** (*Vegan-Friendly, Gluten Free, Dairy Free*) **Thirty Three**
Stir Fried Vegetables, Panang Coconut Curry Sauce, Grilled Vegetables and Grilled Tofu, tossed in a Thai Peanut Sauce. Served with White Rice, Crushed Peanuts, and Bean Sprouts (*Add Grilled Shrimp or Grilled Chicken for \$6.00*)

Kid's Menu

(*Served to Kids Under 12 Only)

- Linguine Bolognese** **Fourteen**
Linguine Pasta topped with a Traditional Meat Sauce
- Thin Crust Cheese Pizza** **Fourteen**
Tomato Sauce and Mozzarella Cheese. Served with a Green Salad

***Please inform your server of any food allergies before ordering and we will do our best to accommodate