

Appetizers

The Dunes Soup of the Day

Ten

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 mild 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.

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

Fourteen

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

Island Crab Cakes

Fifteen

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

The Dunes Creamy Garlic Romaine Salad with Lobster Crostini

Nineteen

Fresh Romaine, Crunchy Croutons, and Crisp Walnuts tossed in our Classic Homemade Garlic Dressing, topped with Parmesan Cheese and a Delicious PEI Lobster Crostini.

Pecan and Smoked Pear Blue Cheese Salad (Gluten Free)

Seventeen

A Bouquet of Baby Greens tossed with a Maple Honey Dijon Vinaigrette, topped with Smoked Pears, Toasted Candied Pecans, and Blue Cheese.

Pan Seared Scallops (Gluten Free without the Bread)

Seventeen

Seared Scallops on a Grilled Baguette with Lemon Herb Goat Cheese, served with Grilled Vegetables, topped with Candied Smoked Bacon.

Our Legendary Brie and Pear Pizza

Sixteen

Cilantro Cashew Pistou with Pears, Brie, Vodka Infused Cranberries, and Toasted Cumin Seeds.

PEI Ploughman Board (Great Nibbler for 2)

Twenty Eight

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 with Old-Fashioned Banana Bread Crumbs and 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*
Halibut, Salmon, Shrimp, Scallops and Mussels bathed in a Rich, Creamy Lemon Tarragon Sauce, topped with a Julienne of Vegetables.
- Grilled Atlantic Salmon (Gluten Free)* *Thirty One*
Atlantic Salmon grilled to perfection, topped with a Thai Mango Salsa and Lemongrass Foam. Served with White Long Grain Rice and a Medley of Vegetables.
- Grilled Filet Mignon* *Forty Four*
Fire Grilled Beef Tenderloin topped with Braised Mushrooms in a Chianti Demi-Glace Sauce. Served with Potato of the Day and a Medley of Vegetables. *(Add Blue Cheese for \$3.00)*
- Chef's Chicken (Gluten Free)* *Twenty Nine*
Chicken Breast stuffed with a Creamy Applewood Smoked Cheese Blend, Apples, and Bacon, topped with a Smoked Tomato Jam. Served with Rice of the Day and a Medley of Vegetables.
- Lamb Shank Braised in a Massaman Curry* *Thirty Four*
Lamb Shank slow cooked to perfection. 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 tossed in a Spiced Coconut Curry Sauce, served with White Rice, topped with Marinated Grilled Portobello Mushroom. *(Add Poached Shrimp or Grilled Chicken for \$6.00)*
- Kid's Menu* *(*Served to Kids Under 12 Only)*
- Linguine Bolognese* *Thirteen*
Linguine Pasta topped with a Traditional Meat Sauce.
- Thin Crust Cheese Pizza* *Thirteen*
with 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.