

Appetizers

The Dunes Soup of the Day

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

Ten

Atlantic Water Seafood Stew (Gluten Free, Dairy Free)

A steaming array of Fish and Shellfish stewed in a mild spiced Tomato Broth with Fresh Herbs.

Fourteen

Chef Norman Day's "Award Winning" Seafood Chowder

Fresh Poached Island Seafood in a Rich and Creamy Broth.

Fourteen

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

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.

Fourteen

Island Crab Cakes

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

Fifteen

The Dunes Creamy Garlic Romaine Salad

Fresh Romaine, Crunchy Croutons, and Crisp Walnuts, tossed in our Classic Homemade Garlic Dressing, topped with Fresh Island Gouda Cheese.

Fourteen

Pecan and Smoked Pear Blue Cheese Salad

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

Sixteen

Pan Seared Scallops (Gluten Free without the Bread)

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

Seventeen

Our Legendary Brie and Pear Pizza

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

Sixteen

PEI Ploughman Board (Great Nibbler for 2)

Exciting smorgasbord of Handcrafted Meats and Cheeses, served with Bread and Homemade Condiments. Ask you server about tonight's Culinary Delights.

Twenty Seven

Entrées

Banana Bread Crumb Crusted Halibut

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

Thirty

Halibut, Salmon, Shrimp, Scallops and Mussels bathed in a Rich, Creamy Lemon Tarragon Sauce, topped with a Julienne of Vegetables.

Atlantic Salmon in a Yellow Curry Sauce (Gluten Free)

Thirty

Atlantic Salmon braised in a Yellow Curry Sauce. 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

Roasted Chicken Breast stuffed with a Creamy Goat Cheese blend, Sautéed Apples, and Bacon, topped with a Cranberry Cream Sauce. Served with Rice of the Day and a Medley of Vegetables.

Lamb Shank Braised in a Massaman Curry

Thirty Three

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, and topped with Marinated Grilled Portobello Mushrooms. (Add Poached Shrimp or Grilled Chicken for \$6.00)

Kid's Menu

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.*