

# Lunch

## *The Dunes Soup of the Day*

*Ten*

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

## *Atlantic Water 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 and 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*

*Sixteen*

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

## *PEI Lamb Burger*

*Sixteen*

Lamb Burger Grilled Medium with Feta Cheese, Red Onions, and a Lemon Herb Cucumber Yogurt Sauce, on a featured Daily Bun. Served with Fresh Island Greens.

## *Balinese Pork and Pineapple Nasi Goreng (Gluten Free, Dairy Free)*

*Seventeen*

Braised Pork tossed with Fried Rice, Fresh Pineapple and a Spicy Asian Sauce, garnished with Bean Sprouts, Roasted Peanuts, Green Onions, and Cilantro.

## *Grilled Chicken Bacon Wrap*

*Sixteen*

A Tortilla stuffed with Grilled Chicken Breast, Island Moonshine BBQ Sauce, Herb Mayo, Tomatoes, Bacon, and Havarti Cheese. Served with Fresh Island Greens.

## *Beef Brisket Baguette*

*Sixteen*

A baked Open-Faced Baguette topped with Pulled Beef Brisket, Provolone Cheese, and Asian Red Slaw, with a light drizzle of Sambal Mayo. Served with Fresh Island Greens.

*Dunes Summer Salad (Vegetarian, Gluten Free, Dairy Free without the Goat Cheese)* *Sixteen*  
Fresh Island Greens tossed in a Maple Dijon Vinaigrette, topped with Seasonal Berries, Carrots, Tomatoes, Cucumber, Goat Cheese, and Candied Walnuts.

*PEI Lobster Asparagus Quiche* *Eighteen*  
Loads of Lobster Meat with Asparagus baked in a Flaky Crust, finished with a drizzle of Lemon and Garlic Aioli. Served with Fresh Island Greens.

*Blue Elephant Pad Thai (Gluten Free, Vegetarian without the Chicken)* *Seventeen*  
Stir Fried Rice Noodles, Marinated Grilled Chicken, Egg, and Vegetables tossed in a Spiced Tamarind Sauce garnished with Bean Sprouts, Fresh Cilantro and Peanuts.

*Daily Pizza Creation* *Sixteen*  
A tasty Pizza created daily by our imaginative chef!

*Vegetarian Chili with Sweet Potato (Gluten Free, Vegan Friendly and Dairy Free without the Sour Cream)* *Seventeen*  
Hearty Vegetarian Chili with Fresh Tomatoes and Red Kidney Beans topped with Mashed Sweet Potatoes, finished with a dollop of Cilantro Sour Cream.

## *Kid's Menu*

*Linguine Bolognese* *Thirteen*  
Linguine 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.