

# Lunch

## *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*

*Seventeen*

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*

*Seventeen*

Lamb Burger Grilled Medium with Feta Cheese, Red Onions, and a Red Pepper Lentil Spread, on a featured Daily Bun. Served with Fresh Island Greens.

## *Balinese Pork and Pineapple Nasi Goreng (Gluten Free, Dairy Free, Vegan-Friendly without the Pork)*

*Eighteen*

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*

*Seventeen*

A Tortilla stuffed with Grilled Chicken Breast, Spiced Corn Mayo, Tomatoes, Bacon, and Havarti Cheese. Served with Fresh Island Greens.

## *Beef Brisket Baguette*

*Seventeen*

A baked Open-Faced Sandwich topped with Pulled Beef Brisket, Provolone Cheese, and Dunes Salsa, with a drizzle of Honey BBQ sauce, with Fresh Island Greens.

<i>Dunes Summer Salad (Vegetarian, Gluten Free, Dairy Free without the Goat Cheese)</i>	<i>Sixteen</i>
<i>Fresh Island Greens tossed in a Maple Dijon Vinaigrette, topped with Seasonal Berries, Carrots, Red Onions, Tomatoes, Cucumber, Goat Cheese, and Candied Walnuts.</i>	
<i>PEI Lobster Asparagus Quiche</i>	<i>Eighteen</i>
<i>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.</i>	
<i>Thai Garden Salad with Grilled Shrimp (Dairy Free, Gluten Free, Vegan-Friendly without the Shrimp)</i>	<i>Seventeen</i>
<i>Island Garden Vegetables and Greens tossed in a Sweet and Sour Lime Vinaigrette, topped with Grilled Shrimp and Watermelon, finished with Crushed Peanuts.</i>	
<i>Daily Pizza Creation</i>	<i>Seventeen</i>
<i>A tasty Pizza created daily by our imaginative chef!</i>	
<i>Blue Elephant Pad Thai (Gluten Free, Vegan-Friendly without the Chicken and Egg)</i>	<i>Eighteen</i>
<i>Stir Fried Rice Noodles, Marinated Grilled Chicken, Egg, and Vegetables tossed in a Spiced Tamarind Sauce garnished with Bean Sprouts, Fresh Cilantro and Peanuts.</i>	
<i>Poached Salmon Salad (Gluten Free, Vegetarian without the Salmon)</i>	<i>Eighteen</i>
<i>Fresh Island Greens tossed in a Maple Dijon Greek Yogurt Dressing, topped with Herb Poached Salmon, Orange Infused Quinoa, Roasted Corn, Black Beans, Cucumber, Red Onion, Carrots, and Pickled Grapes.</i>	
<i>Thai Pork(Larb) Buddha Bowl (Dairy Free, Gluten Free, Vegan without the Pork and Egg)</i>	<i>Seventeen</i>
<i>Buddha Bowl consisting of Spicy Ground Pork, Vermicelli Rice Noodles, Cucumber, Bean Sprouts, Peanuts, Tomatoes, Carrots, Red Onions, Mango, Thai Pickled Egg, and Cilantro, drizzled with a Creamy Coconut Vinaigrette.</i>	

## *Kid's Menu*

(\*Served to Kids Under 12 Only)

<i>Linguine Bolognese</i>	<i>Thirteen</i>
<i>Linguine topped with a Traditional Meat Sauce</i>	
<i>Thin Crust Cheese Pizza</i>	<i>Thirteen</i>
<i>with Tomato Sauce and Mozzarella Cheese. Served with a Green Salad.</i>	

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