

**DAVID DUNCAN
HOUSE**
PRIME STEAK • SEAFOOD

WELCOME



• RAW •

DDH SEAFOOD TOWER LARGE GF	255
Lobster, king crab, snow crab, 12 oysters, 4 tiger shrimp seafood salad, crab salad. smoked salmon, cocktail sauce, fresh horseradish, apple mignonette, hot sauce	
SMALL	130
JUMBO SHRIMP COCKTAIL GF	39
3 iced tiger shrimp, spicy cocktail sauce	
EAST COAST OYSTERS GF	(6pc)25 (12pcs)48
Horseradish, lemon, apple mignonette, hot sauce	
ARTISANAL MEAT & CHEESE BOARD	32
CHILLED SEAFOOD SALAD GF	26
lemon vinaigrette	

• APPETIZERS •

SEARED SCALLOPS GF	39
Deep sea scallops, parsnip puree, micro greens, beurre blanc	
GARLIC SHRIMP GF	39
3 pan seared jumbo shrimp, garlic & brandy emulsion	
CALAMARI FRITTI	23
Golden fried calamari, baby arugula, lemon garlic aioli	
BAKED FETA	21
Baked feta wrapped in filo pastry, honey drizzle	
CAULIFLOWER LOUKOUMADES	20
Tempura batter, kalbi dressing	
SAGANAKI	17
lightly pan fried vlahotiri cheese, lemon, oregano, served with pita	

• SOUPS & SALADS •

FRENCH ONION SOUP	18
DDH CLASSIC CAESAR SALAD	16
TABLE SIDE CAESAR SALAD FOR 2	38
SWEET GREENS SALAD GF, V	17
Goat cheese, baby gem lettuce, balsamic vinaigrette	
GREEK SALAD GF, V	20
Vine tomatoes, cucumbers, onions, yellow peppers, kalamata olives, feta, baby gem lettuce	
KALE & BRUSSEL SPROUTS SALAD GF	20
Green apple, parmigiano, dried cranberries, almonds, apple cider vinaigrette	

• DDH CLASSICS (FOR 2) •

CHATEAUBRIAND BOUQUETIERE 24oz GF	180
Broiled beef tenderloin, woodland mushrooms, seasonal vegetables, sauce bearnaise	
DDH RACK OF LAMB GF	120
Woodland mushrooms, potatoes, seasonal vegetables, extra virgin olive oil, lemon emulsion	
SEAFOOD PLATTER GF	230
Lobster tail, tiger shrimp, king crab, scallops, asparagus, broccolini	

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• LAND •

ROAST PRIME RIB AU JUS	(12oz) 48 (16oz) 62
NEW YORK STRIP STEAK 12oz GF	62
FILET MIGNON (bacon wrapped) 8oz GF	66
RIB EYE STEAK 16oz GF	68
PROVIMI VEAL CHOP (BONE IN) 16oz	66
Port Madeira mushroom sauce	
PETER'S GRILLED LAMB CHOPS 4pc GF	58
Grilled lemon and herb marinated lamb chop, oregano essence	
LIVER & ONIONS	40
Provimi liver with caramelized onions, crispy bacon	
CHICKEN SUPREME GF	37
Free range chicken, potato cake, lemon garlic olive oil oregano sauce	

• PASTA •

LINGUINE LOBSTER PASTA	46
Lobster, tomato sugo, chili, basil, My Mother's Olive Oil	
VEGETARIAN PENNE PASTA V	32
Red onion, julienne zucchini, fire roasted peppers, basil, olive oil	
SHRIMP TAGLIATELLE	42
concasse tomato, sea asparagus, tarragon, lemon butter emulsion	
*Gluten free pasta available	

• SEA •

GRILLED WHOLE BRANZINO	45
Lemon, fresh herbs, My Mother's Olive Oil	
ATLANTIC SALMON GF	42
Parsnip puree, french green beans, sautéed oyster mushroom, champagne beurre blanc	
LOBSTER TAILS GF	75
Broiled Atlantic lobster tails, clarified butter	
PAN-SEARED HALIBUT GF	55
With a light crab veloute & asparagus	
DDH FISH & CHIPS	35
6oz halibut, pea puree, malt vinegar, homemade tartar sauce	

• SIDES •

MUSHROOMS GF, V	16
Sautéed, thyme, Maldon	
ASPARAGUS GF, V	17
Grilled, roasted garlic, lemon butter	
STEAK HOUSE FRIES GF, V	12
Thick cut steakhouse style fries, lemon garlic aioli	
BAKED IDAHO POTATO GF	14
Baked russet potato, butter, sour cream, bacon, scallions	
GARLIC MASHED POTATO	13

Book your next event in one of our 5 Private Rooms.

DavidDuncanHouse.com

TAKEOUT • OFF-PREMISE CATERING

GF GLUTEN FREE | V VEGETARIAN

GIFT CARDS AVAILABLE



Manager: Rita Azouri | Head Chef: Derrick Brampton

Not all ingredients are listed. Please let us know of any allergies or food sensitivities.

All prices are subject to applicable taxes. 18% gratuity added to parties of 8 or more.

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Made with love
January 2024

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SPECIAL EVENT WITH US!**

5 EVENT SPACES TO CHOOSE FROM

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manager or email duncanhouse@bypnp.com

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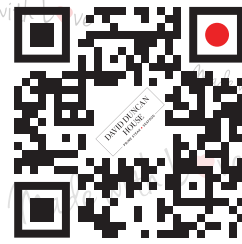
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