

❧ DINNER PRESENTATION ❧

Please Select One Appetizer, Entrée and Dessert for your guests
- served by our professional staff

❧ APPETIZERS ❧

- Roasted squash soup**, drizzled with Duffy's rooftop lavender honey and pumpkin seed oil
Duffy's "famous" Seafood Chowder
Duffy's House Salad, organic mesclun and micro greens, seasonal vegetable garnish and a balsamic dressing
Belle River Rock Crabcakes served with sauerkraut and grainy mustard cream
Spinach Salad with cranberries, toasted almonds, goat cheese, tossed in Duffy's classic creamy bacon dressing, topped with Parmesan cheese.

❧ ENTREES ❧

All Entrees include your choice of potato or rice and seasonal vegetables .
House baked rolls and butter

Pork loin stuffed with wild mushrooms and bacon served with red wine demi glaze
\$37.00 per person

Pan seared chicken with pearl onions, boar bacon, and Truffle jus
\$37.00 per person

Wild Pacific Salmon in a shrimp bisque sauce
\$37.00 per person

Vegetable Strudel, soy and ginger marinated vegetables sautéed with sesame oil,
with goat cheese wrapped in phyllo pastry and served with jasmine rice and
herb crème fraiche \$39.00 per person

Traditional roast turkey with apple cranberry stuffing in white wine cream sauce
\$36.00 per person

Veal saltim bocca with sage, prosciutto and artichokes
\$38.00 per person

Slow roasted prime rib au jus, Yorkshire pudding and sautéed onions
\$45.00 per person

❧ DESSERTS ❧

Mini cheesecake
Warm apple strudel
Homemade ice cream

Freshly brewed Coffee or Tea

All menus are subject to change, harmonized sales tax and 17% gratuities will be added.



RYAN | DUFFY'S

