

Duling-Kurtz House and Country Inn

Dinner Menu

Appetizers

Jumbo Shrimp Cocktail

served with cocktail sauce

\$13.00

Grilled Sea Scallops

*with horseradish bacon cream
and black caviar*

\$11.00

Escargots De Vienne

with garlic butter and white wine

\$10.00

Smoked Salmon

traditional garnishes with toast points

\$11.00

Portobella Mushroom Carpaccio

*with shaved prosciutto and roasted beets,
microgreens, and truffled vinaigrette*

\$10.00

Baked French Brie

*wrapped in puff pastry with
a strawberry-almond sauce*

\$9.50

Oysters on the Half Shell

*raw oysters on the half shell
with cocktail sauce and
and shallot vinegar*

\$14.00

Maryland Lump Crab Cake

*jumbo lump crab meat blended with herbs,
spices, and sauce verde*

\$12.00

Duck Foie Gras

*on toasted brioche with apple-
mango compote and
brandy sauce*

\$17.00

Crispy Vegetable Wontons

with sesame potatoes and spicy apricot glaze

\$9.00

Soups

Lobster Bisque

*finished with brandy and
crème fraîche*

\$8.50

Baked Sweet Onion

with three cheeses

\$7.50

Salads

Mozzarella Salad

*fresh mozzarella, tomatoes, and basil
with marinated onions and
balsamic vinaigrette*

\$9.50

Classic Caesar

*classically prepared,
served tableside*

\$9.00

Duling-Kurtz House Salad

mixed greens, choice of dressing

\$7.50

Arugula & Gorgonzola Salad

*baby arugula, strawberries, gorgonzola cheese
and toasted almonds with crunchy croutons
and strawberry-balsamic vinaigrette*

\$9.00