

Dunaway's Palazzo

Ossigeno

Appetizers

CROSTINI PLATTER	11
Goat Cheese, Marinara Dipping Sauce with Fresh Made Crostini	
CALAMARI FRITTI	11
Served with House made Marinara Sauce	
ADRIATIC CRABCAKE	13
Served on Bed of Fresh Field Greens with a Drizzle of Passion Fruit Coulis	
DUNAWAY'S SHRIMP COCKTAIL	16
Served with Famous House made Cocktail Sauce	

Salads/Soup

HOUSE SALAD	5
Mixed Greens, Roasted Red Peppers, Grape Tomatoes, Cucumbers, Bleu Cheese, and Balsamic Vinaigrette	
CÆSAR SALAD	7
Chopped Hearts of Romaine, Shaved Parmesan Cheese, Sourdough Croutons and Caesar Dressing	
THE REAL WEDGE	7
Baby Iceberg Lettuce Wedge, Crispy Applewood Smoked Bacon Bits, Cherry Tomatoes and House made Chunky Blue Cheese Dressing	
GOAT CHEESE SALAD	6
Arugula, Spring Mix, Goat Cheese, and Cabernet Poached Beets tossed in Sherry Wine Vinaigrette	
ZUPPA Del GIORNO	6

Desserts

SEASONAL CHEESECAKE	7
LEMON ZING CAKE	7
Moist Lemon Cake Iced with Tangy Lemon Cream Icing	
TIA MARIA CHOCOLATE CAKE	8
Chocolate Layers with Tia Maria Icing	
BANANNA PIE	8
Pistachio Tuile filled with Sliced Bananas, White Chocolate Infused Whipped Cream and Topped with Bruleéd Bananas	
DUNAWAY'S FAMOUS CHOCOLATE CHIP PISTACHIO CRÈME BRULEE	9

Chef Zachariah Rohn

20% gratuity may be added to parties of six or more

For your convenience Dunaway's accepts MasterCard and Visa

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Chops

BONE-IN RIBEYE-----

-----41

16oz served with Buttermilk Smashed Red Skin Potatoes and Broiled Asparagus

FILET MIGNON-----

-----42

With Buttermilk Smashed Red Skin Potatoes, seasoned Vegetable Jardinière and Balsamic Gastrique

KANSAS CITY STRIP STEAK-----

-----41

With Pan-fried Fingerling Potatoes, Crispy Applewood Smoked Bacon, Haricot Vert and Diced Tomatoes

VEAL CHOP-----

-----40

14oz Bone-in Veal Chop served with Au gratin Potatoes and Glazed Carrots with Wilted Beet Greens and Arugula

ANY STEAK al FORNO-----

-----7

Topped with Imported Parmesan Reggiano and Whole Sweet Cream Butter melted to perfection

ANY STEAK OSCAR STYLE-----

-----11

fresh Asparagus Topped with Creamy Hollandaise, Succulent Jumbo Lump Crab and

Our Specialties

CHEF'S FISH SELECTION OF THE DAY-----

-----Market

SEA SCALLOPS-----

-----35

With Wilted Spinach, Crispy Pancetta, Asparagus, and Lemon Beurre Blanc

NORTH ATLANTIC SALMON-----

-----29

With Field Green Salad, Cucumbers, Roasted Red and Yellow Peppers, Heirloom Tomatoes and Sherry Wine Vinagrette

LOBSTER RAVIOLI-----

-----29

Hand Pressed Ravioli, Crab, Tomatoes, Truffles and Herbed Cream Sauce

GOAT CHEESE MANICOTTI-----

-----26

Capriole Farms Goat Cheese, Wilted Spinach, Fresh Mushrooms, and Smoked Tomatoes

GRILLED PORK RIB-CHOP-----
-----30

Served with Seared Polenta Cakes, Spiced Apples and Crispy Pancetta

BRAISED CHICKEN THIGH-----
-----28

Slow Roasted Chicken Thighs, Braised with Fingerling Potatoes, Tomatoes, Kalamata Olives, and Capers in Savory Chicken Jus

Sides

Macaroni & Cheese with Black Truffles-----
-----8

Risotto A la Fromage-----
-----8

Creamed Spinach-----
-----8

Steamed Asparagus with Hollandaise Sauce-----
-----8