



Sundara Inn & Spa®

dinner

starters

bruschetta 8

Grilled baguette with whipped goat cheese and balsamic tomatoes.

sundara caesar salad 8

Tofu dressing with flavors of anchovy, garlic and lemon, tossed over Romaine lettuce with Stravecchio cheese and pita crisps.

add: **grilled steak - 14** **grilled chicken - 12** **grilled tofu - 11**

seasonal soup 7

Chef's creation, utilizing the freshest ingredients reflective of the season.

mona vie® salad 10

Spring mix tossed with red onions, blueberries, chèvre and walnuts, dressed with our signature mona vie® vinaigrette.

caprese plate 9

Fresh cow milk mozzarella, roasted Roma tomatoes and basil leaves drizzled with white balsamic vinaigrette.

hummus plate 8

Preserved feta cheese, cucumbers, olives, toasted pita and cucumber-yogurt sauce.

grilled flatbread 12

Fresh flatbread, grilled and topped with your choice of the following:

- spicy shrimp and chorizo, jalapeño cream, roasted peppers and mozzarella
- margherita-tomato, basil, mozzarella and balsamic drizzle
- pancetta, herbed goat cheese, roasted mushrooms, arugula and truffle oil

chef's selection of cheese 16

A pairing of artisanal cheeses with seasonal fresh fruit.

salads

asian chicken salad 14

Grilled antibiotic-free chicken with asian slaw, peppers, and crispy wonton strips in a lime vinaigrette.

beet salad 10

Oven-roasted red and golden beets with herbed goat cheese, pine nuts, chicory, asparagus and fig balsamic glaze.

entrées

jumbo lump crab cake 27

A classic crab cake presented with paprika roasted potatoes, charred sweet corn relish and spicy red pepper aioli.

butternut squash ravioli 18

Butternut squash ravioli with sundried cherries, sage, candied walnuts and brown butter.

duck breast 24

Seared Hudson Valley duck breast, Saigon cinnamon yam mash with a toasted pecan glaze.

australian lamb loin 32

Served with creamy risotto, figs and a red wine shallot demi glaze.

cornish game hen 18

Oven-roasted semi-boneless cornish game hen glazed with local honey and toasted cumin, served with warm fingerling potato salad.

seared scallop 20

Arugula, crisp red grapes, avocado, pine nuts, radish, and fingerling potatoes with a citrus poppy seed vinaigrette.

petite filet mignon* 39

Grilled to order and served with garlic whipped potato, spring vegetable and house made demi glaze.

new york strip* 42

Grilled to order and served with garlic whipped potato, fall vegetable and house made demi glaze.

served from 5:00 pm to 9:00 pm to order dial 2033





Sundara Inn & Spa®

dessert

vanilla crème brûlée 8

Delicate vanilla custard finished with caramelized sugar and fresh berries.

flourless chocolate torte 8

Decadent rich velvety chocolate torte topped with fresh juicy raspberries and cream.

pumpkin cheesecake 8

Light pumpkin cheesecake with spiced whipped cream.

apple tart 8

Crisp green apples with a date and walnut crust.

✿ handmade local chocolates 10

Lil chocolates, locally farm-raised ingredients.

non alcoholic beverages

soda 2

Coca-Cola, Diet Coke, Sprite

sundara water 2

fiji water 4

perrier 4

B12 magic coffee 5

organic grade B maple syrup, organic cocoa powder and coffee

sundara chai latte 7

organic chai tea, frothy skim milk

✿ NessAlla kombucha 4

Local and alive

raw pressed juices

apple mint coconut 5

carrot beet celery 5

apple lemon ginger 5

orange coconut water 5

wheatgrass shot 2

coconut water 4

smoothies

autumn 7

banana, probiotic yogurt, granola, orange juice

rythym 7

cranberry, raspberry, strawberry, probiotic yogurt

savory 7

organic pumpkin, milk, banana, granola, cinnamon

serenity 7

guava, mango, pineapple, probiotic yogurt

tropic 7

non-dairy, pineapple, coconut, banana

beauty 7

blackberry, blueberry, probiotic yogurt, Mona Vie®

bliss 7

non dairy, blueberry, strawberry, banana, Mona Vie®

earth 7

non dairy, blueberry, apple, banana, almond milk

