

# lunch

served from 11 a.m. to 5 p.m. daily.

## starters

### ahi tuna bites 16

Napa Slaw | Sriracha Aioli | Avocado | Sesame Crackers

### ❖ spicy beef dumplings 14

Watercress Kimchi Salad | Ginger Soy Sauce

### pan seared scallops 14

Truffled Pancetta | Gremolata

### tuna poke 15

Sesame | Scallion | Wonton

### chips and dips 11

Guacamole | Pico de Gallo

### roasted garlic hummus 12

Tomato | Cucumber | Carrot | Feta | Kalamata | Toasted Pita

### ❖ chef's assorted cheese plate 18

Seasonal Fruits | Assorted Crackers | Berry Compote

## soup and salads

### sundara spa salad 12

Field Greens | Goat Cheese | Artichoke | Basil Vinaigrette

### caesar 11

Romain Hearts | Garlic Croutons | Anchovy | Shaved Parmesan

### caprese 13

Heirloom Tomatoes | Burrata | Basil | Aged Balsamic

### cobb salad 14

Field Greens | Grape Tomatoes | Onion | Pancetta | Egg | Avocado | Balsamic Vinaigrette

### ❖ grilled steak salad 16

Pickled Bean Sprouts | Marinated Skirt Steak | Julienne Tomato | Scallion | Wonton | Thai Vinaigrette

### soup du jour 8

Chef's Choice

## to order dial 2033

Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We are proud to serve certified sustainable seafood.

Tax and 20% gratuity will be added to all orders. Sundara is proud to participate in the local Orange Cat Farms CSA program. ❖ This symbol indicates items which feature ingredients sourced locally.

## entrées

All entrées are served with your choice of flavored kettle chips, fresh fruit or orzo salad.

✿ **marinated steak sandwich** 16

Grilled Sirloin | Horseradish Aioli | Tomato | Arugula | Gorgonzola

**ahi tuna sandwich** 14

Watercress | Tomato | Togarashi | Lime Wasabi Aioli

**mahi fish tacos** 14

Napa Cabbage | Pico de Gallo | Cilantro Lime Aioli

**margarita flatbread** 14

Tomato | Burrata | Basil

✿ **spicy chicken flatbread** 14

Pepperjack | Chicken | Cherry Peppers | Tomato | Arugula | Mushrooms

✿ **california chicken sandwich** 14

Butter Lettuce | Tomato | Guacamole | Burrata | Red Pepper Aioli

## dessert

**vanilla crème brûlée** 10

Vanilla Custard | Caramelized Sugar | Berries

**organic banana split** 10

Organic Bananas | Vanilla Gelato | Strawberries | Pineapple | Chocolate Sauce | Whipped Cream

**chocolate mousse** 10

Dark Chocolate | Coffee | Orange Liqueur | Shaved White Chocolate | Whipped Cream

✿ **handmade local chocolates** 10

Farm-crafted by Roots Chocolate

**fresh seasonal gelato** 10

Seasonal Fresh Fruit

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# dinner

served from 5 p.m. to 9 p.m. daily.

## starters

### pepper crusted ahi tuna 18

Wakame Salad | Pickled Cucumbers | Tobiko | Jalapeño and Red Pepper Vinaigrette

### ✿ spicy beef dumplings 14

Watercress Kimchi Salad | Ginger Soy Sauce

### pan seared scallops 14

Truffled Pancetta | Gremolata

### ✿ braised short ribs 16

Potato Pureé | Herbed Mushrooms

### margarita flatbread 14

Tomato | Burrata | Basil

### ✿ spicy chicken flatbread 14

Pepperjack | Chicken | Cherry Peppers | Tomato | Arugula | Mushrooms

## soup and salads

### sundara spa salad 12

Field Greens | Goat Cheese | Artichoke | Basil Vinaigrette

### caesar 11

Romain Hearts | Garlic Croutons | Anchovy | Shaved Parmesan

### caprese 13

Heirloom Tomatoes | Burrata | Basil | Aged Balsamic

### cobb salad 14

Field Greens | Grape Tomatoes | Onion | Pancetta | Egg | Avocado | Balsamic Vinaigrette

### ✿ grilled steak salad 16

Pickled Bean Sprouts | Marinated Skirt Steak | Julienne Tomato | Scallion | Wonton | Thai Vinaigrette

### soup du jour 8

Chef's Choice

## to order dial 2033

## entrées

### white wine poached shrimp 32

Soba Noodles | Bok Choy | Peppers | Garlic Ginger Cream

### ✿ braised veal osso bucco 32

Rosemary Asparagus Risotto | Veal Succo

### ✿ petit filet mignon 42

Certified Angus Beef | Potato Purée | Oven Roasted Tomatoes

### ✿ frenched chicken breast 26

Saffron Cous Cous | Beech Mushrooms | White Wine Reduction

### pan roasted sea bass 36

Cauliflower Purée | Bok Choy | Tomato Lobster Reduction

### ravioli florentine 18

Roasted Mushrooms | White Wine Reduction

### ✿ seared pork tenderloin 24

Himalayan Red Rice | Pear Jicama Slaw | Fabri Demi

## dessert

### vanilla crème brûlée 10

Vanilla Custard | Caramelized Sugar | Berries

### organic banana split 10

Organic Bananas | Vanilla Gelato | Strawberries | Pineapple | Chocolate Sauce | Whipped Cream

### chocolate mousse 10

Dark Chocolate | Coffee | Orange Liqueur | Shaved White Chocolate | Whipped Cream

### ✿ handmade local chocolates 10

Farm-crafted by Roots Chocolate

### fresh seasonal gelato 10

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