

lunch

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

starters

GF ✨ **bruschetta** 10

Grilled baguette with herb infused whipped goat cheese, tomatoes and basil. Topped with fresh arugula leaves and drizzled with balsamic reduction.

✨ **crab cakes** 14

Pan-fried, golden brown, served over a sweet chili sauce and finished with a nappa cabbage slaw.

✨ **chicken quesadilla** 13

Tender chicken, spinach, chipotle cream, Wisconsin cheddar cheese and fresh sweet corn relish folded in a grilled whole wheat tortilla. Served with pico de gallo and sour cream.

GF ✨ **chef's selection of cheese** 18

A pairing of Wisconsin artisanal cheeses with grapes and fresh berries, served with homemade compote and assorted natural crackers.

GF ✨ **roasted garlic hummus** 12

Roasted garlic studded with kalamata olives and feta cheese. Served with tomato wedges, cucumber, carrot planks and toasted pita.

GF **chips and dips** 10

Organic blue corn tortilla chips with spa-made guacamole and fresh pico de gallo.

oven baked naan flatbread 14

Spicy chorizo – fresh pineapple, green onion and Wisconsin cheddar cheese

Margherita – fresh sliced tomatoes, basil, mozzarella and balsamic reduction

Pancetta – fontina, roasted mushrooms, arugula and truffle oil

Mediterranean – feta, red onion, grape tomatoes, black olive and finished with fresh spinach

soup and salads

GF **spa salad** 10

Fresh baby spinach tossed with avocado, strawberry, red onion, candied walnuts, lemon poppy seed vinaigrette and topped with crumbled goat cheese.

GF **cobb salad** 13

Field greens tossed with chive vinaigrette and topped with halved grape tomatoes, diced red onion, sliced avocado, hard boiled egg, crispy pancetta. Finished with your choice of grilled chicken or tofu.

GF ✨ **sundara caesar salad** 10

Traditional Caesar dressing flavored with anchovies, garlic, lemon and parmesan and a wedge of lemon.
add: grilled steak - 14 grilled chicken - 12 grilled tofu - 11

orzo salad 9

Orzo pasta with sweet bell peppers and roasted red onion. Mixed with balsamic dressing, grape tomatoes and fresh arugula.

GF **fresh fruit** 9

A delicious combination of fresh mixed melons and berries.

✨ **seasonal soup** 8

Chef's creation, utilizing the freshest ingredients reflective of the season.
cup 5 bowl 8

entrées

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

GF sundara lettuce wraps 14

Rice noodles, matchstick carrots, cucumbers and jicama tossed with a ginger vinaigrette. Finished with cilantro and your choice of grilled chicken, poached shrimp or tofu.

GF grilled fresh fish tacos 14

Warm corn tortillas with seasoned mahi-mahi, cilantro lime aioli, shredded cabbage, pico de gallo and a side of spicy guacamole.

GF 🌱 steak sandwich 14

Tender marinated steak with roasted red peppers, caramelized onions, sauteed wild mushrooms and avocado. Prepared on a toasted French baguette with sweet chipotle-honey sauce and finished with arugula.

GF 🌱 pulled pork sandwich 14

Applewood smoked and braised local pork served with napa cabbage and aged cheddar cheese on a toasted brioche bun.

GF 🌱 grilled salmon BLT 14

Grilled organic salmon on toasted honey whole-wheat bread with Neuske's bacon, sliced roma tomatoes, arugula and avocado mayo.

GF 🌱 vegetarian corn cakes 14

Warm cheesy polenta with fresh sweet corn served over black bean salsa. Finished with arugula salad tossed in honey jalapeño vinaigrette, topped with crème fraîche.

dessert

GF 🌱 vanilla crème brûlée 8

Delicate vanilla custard finished with caramelized sugar and fresh berries.

🌱 strawberry sableuse 8

Silky smooth loaf cake layered with organic whipped cream, fresh strawberries tossed in brown sugar, rum and a hint of mint. Drizzled with spa-made strawberry compote.

🌱 handmade local chocolates 10

Five seasonal farm-crafted chocolates created by Roots Chocolate.

GF 🌱 chocolate mousse 8

Smooth dark chocolate with hints of coffee and orange liqueur. Topped with shaved white chocolate, organic whipped cream and fresh raspberries.

GF organic banana split 8

Sliced organic bananas topped with local, fresh vanilla gelato. Finished with fresh strawberries, fresh pineapple, chocolate sauce, pecans, organic whipped cream and a cherry.

to order dial 2033

dinner

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

starters

GF 🌱 **bruschetta** 10

Grilled baguette with herb infused whipped goat cheese, tomatoes and basil. Topped with fresh arugula leaves and drizzled with balsamic reduction.

🌱 **crab cakes** 14

Pan-fried, golden brown, served over a sweet chili sauce and finished with a nappa cabbage slaw.

🌱 **chicken quesadilla** 13

Tender chicken, spinach, chipotle cream, Wisconsin cheddar cheese and fresh sweet corn relish folded in a grilled whole wheat tortilla. Served with pico de gallo and sour cream.

GF 🌱 **chef's selection of cheese** 18

A pairing of Wisconsin artisanal cheeses with grapes and fresh berries, served with homemade compote and assorted natural crackers.

GF 🌱 **roasted garlic hummus** 12

Roasted garlic studded with kalamata olives and feta cheese. Served with tomato wedges, cucumber, carrot planks and toasted pita.

oven baked naan flatbread 14

Spicy chorizo – fresh pineapple, green onion and Wisconsin cheddar cheese
Margherita – fresh sliced tomatoes, basil, mozzarella and balsamic reduction

Pancetta – fontina, roasted mushrooms, arugula and truffle oil

Mediterranean – feta, red onion, grape tomatoes, black olive and finished with fresh spinach

soup and salads

GF **spa salad** 10

Fresh baby spinach tossed with avocado, strawberry, red onion, candied walnuts, lemon poppy seed vinaigrette and topped with crumbled goat cheese.

GF **cobb salad** 13

Field greens tossed with chive vinaigrette and topped with halved grape tomatoes, diced red onion, sliced avocado, hard boiled egg, crispy pancetta.
Finished with your choice of grilled chicken or tofu.

GF 🌱 **sundara caesar salad** 10

Traditional Caesar dressing flavored with anchovies, garlic, lemon and parmesan and a wedge of lemon.
add: grilled steak - 14 grilled chicken - 12 grilled tofu - 11

seasonal soup 8

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

cup 5 **bowl** 8

entrées

GF caribbean mahi-mahi 29

Grilled mahi-mahi with coconut jasmine rice, mango salsa and seasonal vegetables.

grilled salmon 26

Grilled salmon, finished with lemon compound butter, toasted almond orzo with capers and seasonal vegetables.

GF 🌱 frenched chicken breast 24

Pan-seared free-range organic chicken breast with potato gnocchi, seasonal vegetables and pan jus.

GF 🌱 sweet and spicy rice noodles 20

Rice noodles with fresh sauteed vegetables and sweet chili sauce. Finished with grilled tofu.

Substitute grilled chicken **24** or poached shrimp **28**.

GF 🌱 petite filet mignon 42

6 oz. local grass-fed beef or 8 oz. Certified Black Angus grilled to order and served with garlic whipped potatoes, seasonal vegetables and house made demi-glace.

GF new york strip 44

14 oz. Certified Black Angus beef grilled to order and served with garlic whipped potatoes, seasonal vegetables and house made demi-glace.

dessert

GF 🌱 vanilla crème brûlée 8

Delicate vanilla custard finished with caramelized sugar and fresh berries.

🌱 strawberry sableuse 8

Silky smooth loaf cake layered with organic whipped cream, fresh strawberries tossed in brown sugar, rum and a hint of mint. Drizzled with spa-made strawberry compote.

🌱 handmade local chocolates 10

Five seasonal farm-crafted chocolates created by Roots Chocolate.

GF 🌱 chocolate mousse 8

Smooth dark chocolate with hints of coffee and orange liqueur. Topped with shaved white chocolate, organic whipped cream and fresh raspberries.

GF organic banana split 8

Sliced organic bananas topped with local, fresh vanilla gelato. Finished with fresh strawberries, fresh pineapple, chocolate sauce, pecans, organic whipped cream and a cherry.

to order dial 2033