

# lunch

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



## all day energizers

**GF pan seared scallops\*** 14  
Truffled Pancetta | Gremolata

**v banana avocado smoothie bowl** 10  
Bananas | Avocado | Fresh Berries | Granola

**Veg GF gold medal smoothie bowl** 10  
Carrot | Orange Juice | Protein Powder

**Veg GF sundara spa salad** 13  
Field Greens | Goat Cheese | Artichoke | Basil Vinaigrette

**v GF sundara detox salad** 14  
Kale | Red Cabbage | Granny Smith Apple | Craisin  
Toasted Almonds | Strawberry | Tofu  
Carrot Ginger Vinaigrette

**Veg GF caprese** 13  
Heirloom Tomatoes | Burrata | Basil | Aged Balsamic

**GF cobb salad** 14  
Field Greens | Chicken | Grape Tomatoes | Onion | Pancetta | Egg  
Avocado | Balsamic Vinaigrette

**grilled steak salad\*** 16  
Pickled Bean Sprouts | Marinated Skirt Steak | Julienne Tomato  
Scallion | Wonton | Thai Vinaigrette

**french onion soup** 8  
4 Onion | Baguette | Emmenthaler Cheese

## sharables

**GF ahi tuna bites\*** 16  
Napa Slaw | Sriracha Aioli | Avocado | Sesame Crackers

**firecracker crab** 16  
Jumbo Cold Water Crab | Heirloom Tomato  
Scallion | Firecracker Aioli

**spicy beef dumplings\*** 14  
Watercress Kimchi Salad | Ginger Soy Sauce

**charcuterie board** 26  
Salumi | Prosciutto | Capicola | Soppressata  
Marinated Olives | Quince Paste | Cherry Peppers  
Merlot Bellavitano | Maytag Blue Cheese | Toast Points

**v GF chips and dips** 11  
Guacamole | Pico de Gallo

**Veg roasted garlic hummus** 12  
Haricot Verts | Feta | Heirloom Carrots | Saba

**veg chef's assorted cheese plate** 18  
Seasonal Fruits | Assorted Crackers | Berry Compote

**spicy chicken flatbread** 14  
Pepperjack | Chicken | Cherry Peppers  
Tomato | Arugula | Mushrooms

**veg margherita flatbread** 14  
Tomato | Burrata | Basil

**veg pan seared falafel cakes** 14  
Spiced Garbanzo Puree | Mint Quinoa | Mixed Greens  
Cucumber Yogurt



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. **Veg - Vegetarian, GF - Gluten Free, V - Vegan**  
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

### open faced steak sandwich\* 16

Grilled Sirloin | Horseradish Aioli | Tomato | Arugula | Gorgonzola | Toasted French Baguette

### ahi tuna sandwich\* 16

Watercress | Tomato | Togarashi | Lime Wasabi Aioli

### GF mahi fish tacos 15

Red Cabbage | Napa Cabbage | Pico de Gallo | Guacamole | Cilantro Lime

### V GF vegan burger 14

Beet + Vegetable Protein | Butter Lettuce | Heirloom Tomato | Onion | Tarragon Aquafaba Aioli

### GF coconut curry bowl 18

Vermicelli Rice Noodles | Baby Corn | Bamboo Shoots | Micro Peppers | Coconut Red Curry  
choice of Tofu, Shrimp or Chicken

### veg grilled vegetable wrap 14

Seasonal Local Vegetables | Cilantro Pesto Aioli | Alfalfa Sprouts



## dessert

### Veg GF vanilla crème brûlée 10

Vanilla Custard | Caramelized Sugar | Berries


### Veg GF organic banana split 10

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

### Veg GF chocolate mousse 10

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

### handmade local chocolates 10

 Farm-crafted by Roots Chocolate

### Veg GF flourless chocolate cake 10

Chantilly Cream | Fresh Berries

### Veg GF fresh seasonal gelato 10

Seasonal Fresh Fruit

# dinner

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

## starters

### charcuterie board 26

Salumi | Prosciutto | Capicola | Soppressata  
Marinated Olives | Quince Paste | Cherry Peppers  
Merlot Bellavitano | Maytag Blue Cheese | Toast Points

### veg chef's assorted cheese plate 18

Seasonal Fruits | Assorted Crackers  
Berry Compote

### firecracker crab 16

Jumbo Cold Water Crab | Heirloom Tomato  
Scallion | Firecracker Aioli

### spicy beef dumplings\* 14

Watercress Kimchi Salad | Ginger Soy Sauce

### GF pan seared scallops\* 14

Truffled Pancetta | Gremolata

### GF braised beef short ribs 16

Potato Pureé | Herbed Mushrooms

### veg roasted garlic hummus 12

Haricot Verts | Feta | Heirloom Carrots | Saba

### fried calamari 16

Micro Peppers | Olive Pepperoncini Tapenade

### margherita flatbread 14

Tomato | Burrata | Basil

### spicy chicken flatbread 14

Pepperjack | Chicken | Cherry Peppers | Tomato | Arugula  
Mushrooms

## soup and salads

### veg GF sundara spa salad 13

Field Greens | Goat Cheese | Artichoke | Basil Vinaigrette

### v sundara detox salad 14

Kale | Red Cabbage | Granny Smith Apple | Craisin | Toasted Almonds | Strawberry | Tofu | Carrot Ginger Vinaigrette

### veg GF caprese 13

Heirloom Tomatoes | Burrata | Basil | Aged Balsamic

### GF cobb salad 14

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

### grilled steak salad\* 16

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

### veg GF beet and blue cheese 12

Pickled Shallot | Frisee | Candied Pecans | Champagne Vinaigrette


### french onion soup 8

4 Onion | Baguette | Emmenthaler Cheese

### lobster bisque 10

Brandy Infused | Chive

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## entrées



GF **sundara brick chicken for two** 32

Garlic Broccolini | Smoked Paprika | Oreganatto

GF **petit filet mignon\*** 42

Certified Angus Beef | Potato Purée | Oven Roasted Tomatoes

veg **ravioli florentine** 18

Roasted Mushrooms | Parmesan Tomato Cream

GF **duroc pork tomahawk\*** 31

Nueske's Bacon | Brussels Sprouts | Little Man Maple Syrup  
Fabri Cherry Bordelaise

veg **pan seared falafel cakes** 18

Spiced Garbanzo Puree | Mint Quinoa | Mixed Greens  
Cucumber Yogurt

**lamb ragu** 25

Lamb Shoulder | Seared Potato Gnocci | Spring Peas | Creme  
de Menthe Succo

**white wine poached shrimp** 32

Soba Noodles | Bok Choy | Peppers | Garlic Ginger Cream

**seared atlantic salmon\*** 26

Thai Chili Glaze | Wok Fired Green Beans

**pan roasted sea bass** 36

Cauliflower Purée | Bok Choy | Tomato Lobster Reduction

**marinated sablefish** 38

Miso Black Cod | Charred Edamame | Heirloom Peppers  
Tempura Green Beans | Yuzu Mandarin Butter

**zuppa di mare\*** 30

Shrimp | Mussels | Clams | Scallop  
Saffron Fennel Brodo | Linguini

## dessert

veg GF **vanilla crème brûlée** 10

Vanilla Custard | Caramelized Sugar | Berries

veg GF **organic banana split** 10

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

veg GF **chocolate mousse** 10

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

 **handmade local chocolates** 10

Farm-crafted by Roots Chocolate


veg GF **flourless chocolate cake** 10

Chantilly Cream | Fresh Berries

veg GF **fresh seasonal gelato** 10

Seasonal Fresh Fruit

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