

DINNER | 5PM - 9PM

Energizers

(V, GF) Kale & Apple Salad 14

Fresh Kale | Red Cabbage Shredded Carrot | Granny Smith Apple Walnuts Champagne Vinaigrette

(VG, GF) Spinach Salad 14

Fresh Spinach | Julienne Tomato Red Grape | Candied Pecans | Feta Balsamic Vinaigrette

(GF) Cobb Salad 14

Field Greens | Grilled Chicken Breast | Pancetta Grape Tomato | Onion | Egg | Avocado Balsamic Vinaigrette

(VG, GF) Caprese Salad 13

Heirloom Tomato | Burrata | Basil Aged Balsamic

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

(VG) Chef's Assorted Cheese Plate 18

Assorted Cheese | Crackers Seasonal Fruit | Berry Compote Add Assorted Salami 8

Firecracker Crab 16

Jumbo Cold Water Crab | Heirloom Tomato Scallion | Firecracker Aioli

(GF) Braised Beef Short Ribs 16

Potato Puree | Herbed Mushroom

(VG) Pan Seared Scallops 14

Truffled Pancetta | Gremolata

(VG) Roasted Garlic Hummus 14

Haricot Verts | Feta | Heirloom Carrot Green Bean | Saba

(VG) Margherita Flatbread 14

Tomato | Burrata | Basil | Balsamic Glaze

Spicy Chicken Flatbread 14

Pepper Jack | Chicken | Cherry Pepper Tomato | Arugula | Mushroom

Energize Your Soul

(V) - VEGAN | (VG) - VEGETARIAN | (GF) - GLUTEN FREE

*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.

Entrees

(GF) Petit Filet Mignon* 46

Certified Angus Beef | Potato Puree | Oven Roasted Tomato | Red Wine Bordelaise

(GF) Duroc Pork Tomahawk* 32

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

(GF) Pan Roasted Chicken 25

Potato Puree | Truffled Mushroom | Chicken Jus

Ravioli Florentine 18

Roasted Mushroom | Parmasean Tomato Cream

(GF) Pan Roasted Sea Bass 38

Cauliflower Puree | Bok Choy | Tomato Lobster Reduction

Marinated Halibut 34

Charred Edamame | Heirloom Peppers | Tempura Green Bean | Yuzu Mandarin Butter

Shrimp Scampi 30

Linguini | Garlic Butter & White Wine Sauce Crushed Red Pepper Flake | Shaved Parmesan

Seared Atlantic Salmon* 26

Thai Chili Glaze I Wok Fired Green Bean

Dessert

(VG, GF) Vanilla Crème Brulèe 10

Vanilla Custard | Caramelized Sugar | Berries

(VG, GF) Organic Banana Split 10

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

(VG, GF) Flourless Chocolate Cake 10

Chantilly Cream | Fresh Berries

(VG, GF) Chocolate Mousse 10

Dark Chocolate | Coffee Shaved White Chocolate | Whipped Cream

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