



MENU AVAILABLE 11AM - 9PM

ENERGIZERS

Available protein to add:
Steak, Chicken, Shrimp, Salmon, Ahi Tuna or Tofu.

Signature
(VG, GF, N) **Sundara Antioxidant Salad** 20
Fresh Arugula | Blackberries | Raspberries | Red Onion
Candied Pecans | Bleu Cheese
Wild Berry Vinaigrette

(VG, GF, N) **Honey Dew Salad** 18
Mixed Greens | Honeydew Melon | Burrata
Cucumber | Avocado | Sunflower Seeds
Champagne Vinaigrette

(VG, GF) **Beet & Watermelon Salad** 18
Roasted Red and Pickled Beets | Fresh Watermelon
Fresh Spinach | Honey Crisp Apple | Feta
Balsamic Vinaigrette
VEGAN OPTION - SUBSTITUE FETA WITH CANDIED PECANS

(DF) **Grilled Steak Salad*** 22
Mixed Greens | Grilled Sirloin | Julienne Tomato
Pickled Bean Sprouts | Scallion | Wonton Strips
Thai Vinaigrette

(GF, DF) **Cobb Salad** 20
Field Greens | Grilled Chicken Breast | Chopped Bacon
Heirloom Grape Tomato | Red Onion | Egg | Avocado
Balsamic Vinaigrette

(VG, GF) **Caprese Salad** 18
Roma Tomato | Heirloom Grape Tomato | Burrata
Olive Oil | Balsamic Glaze | Micro Basil

(SF) **Wedge Style Caesar Salad** 18
Fresh Heart of Romaine | Creamy Caesar Dressing
Shaved Parmesan | Croutons

French Onion Soup 13
Four Onion | Baguette | Emmenthaler Cheese

Soup of the Day 10

SHAREABLES

(GF) **Housemade Potato Crisps** 8 / 16
Housemade truffle aioli

(VG) **Chef's Assorted Cheese Plate** 28
Assorted Wisconsin Cheese | Crackers
Fresh Berries | Berry Compote
Add Assorted Gourmet Salami 10

(SF) **Tuna Tartare*** 20
Marinated Ahi Tuna | Fresh Avocado | Sweet Chili Aioli
Wasabi Oil | Hawaiian Seaweed Salad | Sesame Rice Crackers

(SF) **Crab Cake (2)** 22
Lump Crabmeat | Corn Relish
Remoulade Sauce

(V, DF) **Roasted Garlic Hummus** 16
Cucumber | Carrot | Warm Pita | Smoked Paprika

(VG) **Classic Bruschetta Bowl** 16
House Made Bruschetta Mix | Toasted Artisan Baguette
Balsamic Glaze | Shaved Parmesan

(VG) **Black Bean Quesadilla** 16
Black Bean Corn Salsa | Cheddar & Pepper Jack Cheese
Chipotle Mayo | Pico de Gallo
Whole Grain Tortilla

(V, GF, DF) **Chips & Dip** 14
Guacamole | Housemade Salsa

(VG) **Margherita Flatbread** 19
Tomato | Fresh Mozzarella | Balsamic Glaze | Micro Basil

(VG) **Wild Mushroom & Goat Cheese Flatbread** 19
Wild Mushrooms | Mozzarella | Local Goat Cheese | Arugula

(VG) **Roasted Beet and Goat Cheese Flatbread** 19
Roasted Beets | Local Goat Cheese | Mozzarella Cheese
Citrus Vinaigrette | Micro Basil

Steak & Bleu Cheese Flatbread 19
Sliced Sirloin | Bleu Cheese Crumbles
Sliced Red Onion | Balsamic Glaze

Buffalo Chicken Flatbread 19
Chicken | Pepper Jack | Bleu Cheese Crumbles
Buffalo Hot Sauce | Creamy Ranch Dressing | Green Onion

SF - CONTAINS FISH OR SEAFOOD | N - CONTAINS NUTS/TREE NUTS | V - VEGAN | VG - VEGETARIAN | GF - GLUTEN FRIENDLY | DF - DAIRY FREE

*Tax & 20% service charge will be added to all orders.
*Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness. We are proud to serve certified sustainable seafood.*