



# sundy house

## Starters

### Roasted Winter Squash & Sweet Potato Soup

pumpkin oil, vanilla cream, pumpkin beignets 10

### Pan Seared Scallops

fennel pollen, chanterelle mushrooms, corn broth, truffle oil  
prosciutto crisp 15

### Baby Greens & Endive

orange segments, grape tomatoes, toasted almonds  
fig balsamic reduction, basil vinaigrette 8

### Walnut Crusted Goat Cheese

baby arugula, radicchio, gold beets, grapes, garlic toast  
roasted beet vinaigrette 9

### Flatbread Tart

cipollini onion puree, asparagus, roma tomato, trugole cheese  
baby arugula, micro meirpoix salad 9

### Jumbo Lump Crab Cakes

sweet & sour jicama-apple-celeriac coleslaw, grain mustard cream 14

### Kessler Calamari with Moroccan Aioli

toasted coriander, cilantro, tomato concasse, parmesan  
kalamata & green olives 12

### Sundy House Garden "Tapas" Plate

taru garden inspired special selections of the day 16



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### Entrées

#### Sundy Spiced Grilled Filet Mignon

truffled fingerling potatoes, asparagus, crimini mushrooms  
roasted shallots, demi glace 36

#### Slightly Smoked Grilled Salmon

tempura sweet potato, balsamic honey glaze, heirloom baby carrots  
spiced apple chutney 28

#### Dijon Horseradish Herb Crusted Rack of Lamb

gruyere potato soufflé, buttered vegetables, port wine sauce 36

#### Jumbo Shrimp with Middle Neck Clams

trenne pasta, oven dried tomatoes, snow peas, artichoke hearts  
roasted garlic white wine herb butter 29

#### Pan Braised Chicken Breast

golden chanterelle mushrooms, carrots, asparagus, shiitake chips  
whipped potatoes, natural pan sauce 27

#### Crispy Skin Mediterranean Branzini

gazpacho water, olive tapenade, saffron basmati rice  
sauté of gazpacho vegetables 26

#### Grilled Angus Ribeye Steak

spinach & cheddar potato gratin, bacon brussels sprouts  
cabernet reduction 34

#### Achiote Grilled NY Strip Steak

chimichurri, yucca shoestrings, mashed potatoes, baby zucchini  
caramelized cipollini onions 36

#### Truffled Cheese Tortellini with Wild Mushroom Ragout

shitake, crimini & oyster mushrooms, asparagus 24

*We proudly Brew Starbucks Coffee  
A 20% gratuity will be added to parties of five or more*

**Chef Daniel Ramos ~ Sous Chef J.P. Van Houten  
Sommelier Marco Pistella ~ Sommelier Zoltan Toth**

*Consuming raw or undercooked meats or seafood may increase your risk of food borne illness.*