



Lunch Menu

sundy HOUSE

Appetizers

Fried Green Tomatoes <i>panko fried, barbecue tomato fondue, manchego cheese, basil emulsion</i>	7
Chef Inspired Soup of the Day	8
Kessler Calamari with Moroccan Aioli <i>toasted coriander, tomatoes, parmesan, kalamata & green olives</i>	10
Baby Iceberg Wedge <i>chopped smoked bacon, roasted golden beets, red beet coulis, grapes blue cheese vinaigrette, candied walnuts</i>	8

Entrees

Pan Seared Crab Cake <i>grilled corn & jicama salad, mustard remoulade, mixed baby greens</i>	8/15
Sundy House Pesto Chicken Salad <i>green leaf lettuce, walnuts, apples, celery, dried cranberries, house vinaigrette</i>	14
Reuben Sandwich on Toasted Marble Rye <i>corned beef, gruyere cheese, sauerkraut braised in beer & caraway house thousand island. Choice of tropical fruit or french fries</i>	13
Fifteen Spiced "Sundy Burger" on Toasted Brioche <i>ground brisket & chuck, sesame brioche bun, lettuce, tomato, onion Choice of tropical fruit or french fries cheddar, blue cheese, swiss cheese, smoked bacon.</i>	12 2
Tuna Nicoise Salad <i>pepper seared tuna, haricot verts, fingerling potatoes, olives white anchovy, egg, lemon dijon vinaigrette</i>	16
Chef Inspired Pasta of the day	<i>market price</i>
Pressed Ham & Brie "Cuban Sandwich" <i>brown sugar glazed ham, caramelized apples & onions ground mustard aioli, pickles. Choice of tropical fruit or french fries</i>	12
Blackened Seared Salmon <i>yukon gold potato salad, mango coleslaw, papaya sweet chili vinaigrette</i>	18
Grilled Vegetarian Flatbread <i>roma tomatoes, oregano, trugole cheese, baby arugula, lemon infused oil</i>	11

Desserts

Chocolate Lava Cake 6 ~ Orange Crème Brulee 6 ~ Key Lime Pie 6
Ice Creams or Sorbet 7
Served with whipped cream and fresh berries

Executive Chef Daniel Ramos ~ Executive Sous Chef JP Van Houten

"We proudly support Florida and its local farmers"

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