

Sundy House

Dinner Menu

STARTERS

Sundy House Tapas

Daily Chef Creations of Four Tapas 22

Crab Gazpacho

Florida Crab, Chives, Gazpacho Cold Soup 12

Crab Cake

Lump Crab Meat, Tartar Sauce, Mixed Greens,
Chive Oil 16

Grilled Octopus

Sweet Potato, Salsa Verde, Smoked Paprika, Spanish Chorizo
14

Hudson Valley Foie Gras

Asian Pears, Brioche French toast, Maple
Glaze 18

Korean BBQ Beef Skewers

Sweet Soy Glaze, Siracha Slaw 14

Charcuterie Board

Selection of Artisanal Meats & Cheeses 20

SALADS

Summer Salad

Quinoa, Radicchio, Kale, Red Onion, Shaved
Brussel Sprouts, Carrots, Arugula, Sweet Lime
Vinaigrette 11

Kale Salad

Frisee, Red Onion, Asparagus, Cranberry, Toasted
Almonds, Orange, Green Apple Vinaigrette 11

Traditional Caesar

Romaine Hearts, Crostini Crumbles, Chives,
Shaved Parmesan 9

Gem Cobb Salad

Bacon, Blue Cheese, Roasted Corn, Quail Eggs,
Avocado Ranch 11

MAINS

Grilled Portobello Steak

Baby Carrots, Asparagus, Roasted Shallot
Puree 27

Atlantic Salmon

Rainbow Baby Carrots, Shitake Mushrooms,
Orange Miso Glaze 29

Pan Seared Cod

Roasted Vegetable Medley, Citrus Fennel Greens,
English Pea Puree 36

Seared Duck Breast

Cauliflower Rice, Wilted Frisee, Pomegranate Reduction 32

Roasted Chicken Breast

Sautéed Swiss Chard, Au gratin Medallion,
Demi Glaze 28

Skirt Steak

Chimichurri, French Fries 35

Florida Catch

Mkt Price

ON THE SIDE - 7

Jumbo Asparagus

Sautéed Spinach

Sundy House Mac & Cheese

Cauliflower Rice

Maple Bacon Brussel Sprouts

Whipped Potato

Executive Chef David Innes

A 20% gratuity will be added for parties of five or more. A sharing charge of \$7.00 will be added to any entrée if split.
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.