

THE SUN[☀]DIAL

RESTAURANT, BAR & VIEW

all dinner entrees are accompanied by:
selection of garden or soup
sodas, starbucks freshly brewed regular & decaffeinated coffee, tazo teas
dessert selection

choose one of the following starters:

~soup and garden~

chilled tomato consommé
basil scented sea salt

sweet corn bisque
dungeness crab, wild mushroom

heirloom tomato salad
pickled okra, red onion, maytag blue cheese dressing, baby field greens

caramelized georgia peach and goat cheese salad
belle chevre, candied pecans, baby field greens, truffle vinaigrette

enhancements

upgrade your dinner menu by adding one of the following starter selections

chilled tomato consommé
basil scented sea salt \$8 p/p

sweet corn and crab bisque
Dungeness crab, wild mushroom \$8 p/p

crawfish and grits
cornmeal crusted crawfish tails, logan turnpike cheese grits cake,
andouille, corn cream (served family style) \$8 p/p

shrimp and crab cocktail
cocktail sauce & lemon \$16.50 p/p

cheese plate
three american farmstead cheeses,
fig orange jam, spanish almonds \$7 p/p

fried green tomatoes
feta cheese, pimento cream, chow chow \$4 p/p

8% sales tax & 22% gratuity
summer group dinner menu
all menus subject to change

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~main~ selections (select one for group)

smoked tomato barbeque beef short rib \$60 p/p
goat cheese grits, butter bean and bacon succotash

7 oz tenderloin of beef \$65 p/p
Dauphinoise potato, summer vegetable, burgundy blue cheese butter
veal reduction

bacon and horseradish salmon \$60 p/p
bacon horseradish crust, Scottish salmon, baby spinach,
herb roasted marble potato, warm bacon vinaigrette, egg crumbs

australian lamb half rack \$65 p/p
Vidalia onion and roasted garlic glaze, merguez sausage "dirty" rice,
local peas, lamb reduction

ashley farms pecan smoked chicken \$60 p/p
10 oz Ashley farms chicken breast, fried grits, pablano cheddar corn cream
baby arugula

~finish~

chef khoi's dessert trio
valrhona chocolate "volcano", fruit tart, creamy new york style cheesecake

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