

~ beginning ~

**carpaccio 13.95**

bison carpaccio, baby arugula, parmesan  
horseradish cream, crostini

**chilled shrimp and yellow tomato gazpacho 14.95**

avocado salsa

**shrimp cakes 15.95**

fried green tomato, watermelon salsa

**short rib ravioli 15.95**

chasseur sauce, julienne kale

**scallops oscar 16.95**

crab cakes, seared scallops, asparagus, hollandaise sauce

~ soup & garden ~

**sweet corn bisque 8.95**

bacon, fried corn

**caesar b.l.t. 8.95**

baby romaine lettuce, pancetta crisp, oven dried tomatoes,  
focaccia crouton

**georgia peach salad 8.95**

artisan field greens, fresh peaches, chèvre, candied pecans,  
truffle peach vinaigrette

**european cucumber and tomato salad 8.95**

roasted vidalia onion vinaigrette

~ our service dictum ~

essential to a complete dining experience, we bring your food to the table at a pace that is comfortable and not hurried. if you wish to speed up or slow down please let us know. we are here for your enjoyment and will strive in every way to graciously serve you. be sure to visit us frequently, as our menu changes often to highlight the best of the current season

christian messier executive chef

~ main ~

**stuffed lamb 36.95**

figs, spinach, and blue cheese stuffed lamb loin, vegetable cous cous,  
fig demi-glace

**key west snapper 33.95**

gnocchi, fennel, artichoke, charred tomato vinaigrette

**char grilled ashley farms chicken breast 29.95**

tomato spaetzle, greens, basil purée

**chef's seasonal creation**

to include the freshest local and seasonal ingredients specially prepared by our culinary team  
MARKET PRICE

**blue cheese, mushroom and bacon crusted filet 40.95**

hasselback potatoes, kale, port wine sauce

**peach glazed salmon 31.95**

sautéed collard greens, corn fritters,  
sweet and spicy peach salsa

**broiled ribeye 48.95**

sautéed cremini mushroom, buttermilk mashed potato, grilled vidalia onion,  
smashed garlic butter, port wine sauce

**butter roasted lobster tails 46.95**

2 maine lobster tails, fennel, kalamata olives, tomato,  
orzo, tomato fennel sauce

~ our cuisine ~

the sun dial restaurant, bar & view serves seasonally influenced contemporary american cuisine, featuring classic american fare and inventive new dishes sure to stimulate your palate. chef christian messier and his culinary team work extensively to source the freshest ingredients of the season and then bring them to you in inventive ways. the emphasis on freshness, combined with classic culinary technique, provides a unique dining experience as you sit high atop atlanta.

**christian messier executive chef**

18% gratuity will be added to parties of 6 or more and split checks

\* consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness .