

# THE SUN DIAL

RESTAURANT, BAR & VIEW

~soup or garden~

sweet potato bisque  
chorizo, roasted shallot cranberry purée

caesar b.l.t.  
romaine hearts, pancetta, oven dried tomatoes, caesar dressing, focaccia crouton

pear salad  
pear, maytag blue cheese, baby arugula frisée, candied pecans, sun dried cranberry,  
port wine vinaigrette

~main~

roasted airline breast of chicken  
chorizo arancini, garlic creamed spinach, roasted chicken jus

pan seared salmon  
risotto style potato, garlic cream, chimichurri

broiled pork chop  
tasso cheese grits, bacon braised collard greens, rosemary jus

~finish~

dessert trio  
fried apple pie, baked chocolate fudge,  
cheesecake with balsamic macerated strawberries

Iced tea and coffee included

\$60 p/p ++

\*vegetarian option available upon request

8% sales tax & 22% gratuity  
fall/winter group dinner menus  
for groups of 20-40  
all menus subject to change

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romaine hearts, pancetta, oven dried tomatoes, caesar dressing, focaccia crouton

pear salad  
pear, maytag blue cheese, baby arugula frisée, candied pecans, sun dried cranberry,  
port wine vinaigrette

~main~

beef tenderloin  
blue cheese and leek bread pudding, baby carrot, sautéed tuscan kale,  
wild mushroom, merlot demi-glace

plus choice of 2 other selections

roasted airline breast of chicken  
chorizo arancini, garlic creamed spinach, roasted chicken jus

pan seared salmon  
risotto style potato, garlic cream, chimichurri

broiled pork chop  
tasso cheese grits, bacon braised collard greens, rosemary jus

~finish~

dessert trio  
fried apple pie, baked chocolate fudge,  
cheesecake with balsamic macerated strawberries

Iced tea and coffee included

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# THE SUN<sup>★</sup>DIAL

RESTAURANT, BAR & VIEW

~soup~

sweet potato bisque  
chorizo, roasted shallot cranberry purée

~garden~

caesar b.l.t.  
romaine hearts, pancetta, oven dried tomatoes, caesar dressing, focaccia crouton

pear salad  
pear, maytag blue cheese, baby arugula frisée, candied pecans, sun dried cranberry,  
port wine vinaigrette

~main~

beef tenderloin  
blue cheese and leek bread pudding, baby carrot, sautéed tuscan kale,  
wild mushroom, merlot demi-glace

plus choice of 2 other selections

roasted airline breast of chicken  
chorizo arancini, garlic creamed spinach, roasted chicken jus

pan seared salmon  
risotto style potato, garlic cream, chimichurri

broiled pork chop  
tasso cheese grits, bacon braised collard greens, rosemary jus

~finish~

dessert trio  
fried apple pie, baked chocolate fudge,  
cheesecake with balsamic macerated strawberries

Iced tea and coffee included

\$70 p/p ++

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