

THE SUN[★]DIAL

RESTAURANT, BAR & VIEW

soup

butternut squash bisque
cranberry purée, pumpkin seed ancho chili pesto

sandwich

turkey melt
oven roasted turkey breast, bacon onion jam, gruyère cheese, roasted garlic aioli,
grilled sourdough bread

cranberry chicken salad wrap
chicken salad, cranberry, spiced pecans, baby greens, honey wheat wrap

grilled more than just cheese
thick sliced nine grain bread, white cheddar, muenster cheeses, avocado, bacon

~choice of side~

french fries, homemade parmesan potato chips, tomato cucumber salad

\$21 p/p++

addition of dessert course \$6 p/p

~finish~

(choose one for group)

mint chocolate fudge cake with vanilla bean cream
or
cheesecake with balsamic marinated strawberries

iced tea and coffee included

*vegetarian options available upon request

8% sales tax & 24% gratuity
fall/winter group lunch menus
for groups of 20-40 people
all menus subject to change

THE SUNDIAL

RESTAURANT, BAR & VIEW

~beginning~

butternut squash bisque
cranberry purée, pumpkin seed ancho chile pesto

caesar salad
petite romaine hearts, parmesan, crouton, oven dried tomatoes

sundial cranberry salad
cranberry, crumbled chèvre, candied pecans, baby field greens,
cranberry vinaigrette

~main~

pan seared trout
fried oysters, hollandaise, jalapeño corn bread, wilted garlic spinach

herb roasted chicken breast
parmesan oven dried tomato stuffed portobello mushrooms, wilted baby spinach,
mashed potato, chicken jus

~finish~

(choose one for group)

mint chocolate fudge cake with vanilla bean cream
or
cheesecake with balsamic marinated strawberries

\$35 p/p++

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~beginning~

butternut squash bisque
cranberry purée, pumpkin seed ancho chile pesto

grilled caesar salad
romaine hearts, pancetta, oven dried tomato, foccacia crouton, caesar dressing, parmesan cheese

sundial cranberry salad
cranberry, crumbled chèvre, candied pecans, baby field greens, cranberry vinaigrette

~main~

char broiled flat iron steak
parmesan oven dried tomato stuffed Portobello mushroom, wilted baby spinach, mashed potato, cabernet sauce

~finish~

(choose one for group)

mint chocolate fudge cake with vanilla bean cream
or
cheesecake with balsamic marinated strawberries

iced tea and coffee included

\$40 p/p++

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