

# THE SUNDIAL

RESTAURANT, BAR & VIEW

all dinner entrees prices are accompanied by:  
selection of garden or soup  
iced tea and starbucks freshly brewed regular & decaffeinated coffee  
dessert selection

choose one of the following soup or garden options:

~soup or garden~

butternut squash bisque  
cranberry puree, pumpkin seed ancho chili pesto

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

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

choose one of the following main options:

~main~ (choose one for group)

beef tenderloin  
truffled spaghetti squash, rosemary garlic mashed potato  
mushrooms, herbs, cabernet demi glace \$65

roasted chicken breast  
sweet potato chorizo hash, granny smith apple, pan jus \$60

pan roasted salmon  
scottish salmon, crab hash, creamed black cabbage \$55

balsamic braised short rib  
roasted root vegetable, horseradish mashed potato, braising liquid,  
horseradish cream \$60

~finish~ (choose one for group)

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

please inform us if you have any specialty requests regarding items available on the menu or theme menu requests. Chef Christian specializes in customizing menus based on individual client needs

8% sales tax & 24% gratuity  
fall/winter group dinner menu  
dinner groups 40+  
all menus subject to change