

Sun Singer Graduation '24

SMALL PLATES

Today's Soups *cup 5 bowl 9.5*

Cheese Fondue 19
fresh apple, grapes & crusty baguette

Hummus Plate 13
cucumber, carrot, celery & warm pita rounds

Mediterranean Olives 9
Conserrolea, Kalamata & Chalkidiki,
drizzled with herb extra virgin olive oil

Garlic Goat Cheese Dip 13
house-seasoned pita chips

Burrata & Serrano Plate 15
olive oil roasted red grapes, serrano,
fresh basil, salt & pepper & crusty baguette

Spreads Plate 15
choose a trio of house-made cheese spreads:
artichoke parmesan, bleu cheese, feisty feta,
mixed cheese, pesto, smoked salmon,
sun-dried tomato with bread & fruit

Soft Pretzel Sticks 9
two pretzels with warm, cheesy onion dip
(add more +\$2 each)

Truffle Fries 10
white truffle oil, parmesan & garlic aioli

Caprese Plate 14
heirloom tomatoes, fresh mozzarella,
EVOO, fresh basil & balsamic drizzle

FLATBREADS

White Truffle 19
roasted garlic oil, avocado,
halved grape tomatoes & parmesan,
topped with white truffle rocket salad
& balsamic drizzle

Margherita 19
pesto, sliced fresh mozzarella &
tomato, topped with fresh basil
& balsamic drizzle

SALADS

Small Salads Available / Add Protein Available

Almond Crusted Goat Cheese 19
mixed greens, grapes, strawberries,
roasted red pepper vinaigrette & balsamic glaze

Caesar 15.5
crisp romaine, house-made Caesar dressing,
lemon, parmesan & croutons

Cobb 19.5 (whole only)
grilled chicken breast, romaine lettuce, bacon crumble,
red onion, diced tomato, hard boiled egg, sliced avocado,
bleu cheese crumbles or shredded cheddar,
ranch or bleu cheese dressing

***Rare Seared Ahi Tuna 19.5 (whole only)**
rare seared Ahi tuna, mesclun greens, spinach,
charred pineapple, avocado, grape tomatoes,
pickled red onions & raspberry vinaigrette

Grilled Chicken & Cranberry 18.5
mixed greens, dried cranberries, feta,
candied walnuts & balsamic vinaigrette

Thai Chicken 19
grilled chicken breast, mixed greens, Thai rice noodles,
green onion, cucumber, carrot, roasted peanuts & lime vinaigrette

SANDWICHES

Sandwiches include one (1) side choice. 1/2 & 1/2 Combos available-pricing will vary.

Maine-Style Lobster Roll
(1) 19 / (2) 33
poached lobster claw and
knuckle meat lightly dressed, packed a-top
baby greens in a griddled New England roll,
truffle fries, garlic aioli & lemon wedges

Grilled Cheese Supreme 18.5
Danish fontina, white cheddar, fig jam,
Granny Smith apple, griddled challah

Bavarian Pretzel 17
honey ham, Swiss, honey mustard,
warm pretzel roll

Grilled Chicken Club 19 (whole only)
grilled chicken breast, bacon, avocado,
provolone, lettuce, tomato, sun-dried
tomato aioli, brioche bun

Shrimp Wrap 19 (whole only)
crispy fried shrimp, Adobo aioli, diced tomato,
avocado, lettuce, red onion, flour tortilla wrap

Jamaican Jerk Chicken Salad Wrap 16.5
house-made chicken salad with
dried cranberries, sliced almonds,
mild Jamaican jerk spice, mayonnaise,
mixed greens, flour tortilla

Reuben 19
thin sliced corned beef, sauerkraut,
Swiss, 1000 Island dressing,
toasted marbled rye bread

Country Chicken Salad 16.5
house-made chicken salad with apple,
celery, walnuts, onion, mayonnaise,
lettuce, toasted multigrain bread

Sun Burger 21 (whole only)
8 oz. prime chuck-brisket blend,
grilled to order, roasted wild mushrooms,
Gruyere, garlic aioli, brioche bun

The 'Wimpy' Burger 18 (whole only)
1/4 pound smash burger:
prime chuck-brisket blend,
sautéed onion, cheddar,
1950's burger sauce, brioche bun

Tuna Salad Wrap 16.5
house-made albacore tuna salad with caper,
onion, mayonnaise, dill, mixed greens,
flour tortilla

Bean Burger 18 (whole only)
provolone cheese, tomato, lettuce,
peppadew peppers, Adobo aioli, brioche bun

Side Choices: french fries, roasted beets, fresh fruit salad +2, baked potato salad, sweet potato fries, caprese +2, cole slaw, house salad, truffle fries +2

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BRUNCH

Saturday & Sunday 10—2pm

*Steak & Eggs 25

5 oz. marinated Hanger steak, two eggs, fresh fruit, hash browns or veggie hash & toast, hollandaise sauce on the side
- upgrade to 10 oz. hanger +\$10 -

Sun Singer Breakfast 18 choice of bacon or sausage

two eggs cooked to order & toast, hash browns or veggie hash / add two buttermilk pancakes +\$5

Biscuits & Gravy

Half 10 / Full 16

buttermilk biscuits with sausage gravy

Benedict-able

*Traditional 18

two poached eggs, Canadian bacon, toasted English muffin, hash browns or veggie hash, hollandaise sauce

*Crab Cake 23

griddled crab cakes, two poached eggs, toasted English muffin, hash browns or veggie hash & hollandaise sauce

*Veggie 19

sautéed cremini mushrooms, two poached eggs, avocado, spinach & Roma tomato, toasted English muffin, hash browns or veggie hash & hollandaise sauce

Omelets

5 Little Pigs 23

ham, bacon, Canadian bacon, chorizo, black pepper sausage, Monterey Jack, hash browns or veggie hash & toast

Lobster 24

poached lobster claw & knuckle, bacon, mushroom, tomato, spinach, hollandaise sauce, hash browns or veggie hash & toast

Garden 19

mushrooms, zucchini, red peppers, spinach, sweet onions, tomato, goat cheese, hollandaise sauce, hash browns or veggie hash & toast

Steak 24

filet tips, mushrooms, sweet onions, Swiss, hash browns or veggie hash & toast

Indulge

Buttermilk Pancakes

Short (3) 11 / Tall (5) 15

house-made whipped cinnamon butter & syrup

Challah French Toast 16

two slices Challah bread dipped in a rich egg batter & deep fried, strawberry-vanilla mascarpone, fresh strawberries & syrup

DINNER

Friday, Saturday & Sunday 4—Close

*Prime Rib of Beef 38

10 oz. hand-cut to order Stonehouse® U.S.D.A. prime rib, oven roasted in our unique blend of herbs & spices, roasted garlic mashed potatoes, served with hearty red wine demi-glace

*Black Angus Filet Mignon 4 oz. 34 / 8 oz. 46
grilled to order, roasted garlic mashed potatoes, grilled asparagus & hearty red wine demi-glace or Roquefort butter (+\$2)

Rare Seared Ahi Tuna* 31

pink peppercorn crusted tuna, miso mashed potatoes, wasabi emulsion & togarashi saupoudrer

Jumbo Lump Crab Cakes 34

two 4 oz. handmade jumbo lump crab cakes, remoulade, garlic-infused mashed potatoes & grilled asparagus

Fried Shrimp 25

seven Tiger Shrimp, breaded and deep fried, house-made cocktail sauce, roasted garlic-infused mashed potatoes & steamed broccoli

Seared Sea Scallops 37

mushroom risotto, bacon jam, grilled asparagus & black truffle zest

*Grilled North Road Salmon 33

wild rice pilaf, grilled asparagus & mango salsa

Chicken Piccata 29

lightly breaded chicken breast, lemon caper butter sauce, grilled asparagus & white rice pilaf

Linguine Alfredo 23

house-made Alfredo sauce with linguine, parmesan cheese & parsley, served with garlic bread

Mushroom Risotto 28

roasted mushrooms, seared Brussels sprouts, parmesan, fresh oregano & pine nuts

- Add a Protein -

chicken 6 Tiger shrimp 8 crab cake 11

*seared Ahi tuna 8 *scallops 13 *salmon 11

*4 oz. filet 19 *5 oz. hanger steak 11

ALLERGEN NOTICE: Before placing your order, please inform your server if a person in your party has a food allergy.

*Eggs are cooked to order. Chocolate mousse contains raw egg. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.