


ALL DAY MENU

Our name comes from a sun dried tomato marinade that we originally developed and now use as the base for our Signature Creamy Sundried Tomato Soup. After you taste it, you'll know why our restaurant and catering company was named after it! We are committed to offer fresh quality ingredients with unique dishes made from scratch, varying with the seasons and regions. We strive to excite our guests through the food and services that we provide, and we work hard to accomplish this mission!

Rob Quest and the Sundried Tomato Team

STARTERS & SMALL PLATES

	SAMPLER PLATTER 20.90		
Crispy Blackened Chicken Spring Rolls honey-cilantro pesto	Blue Corn Duck Taquitos housemade guacamole, sweet n' sour dipping sauce		Root Beer Marinated Baby Back Ribs chipotle barbecue sauce
 Crispy Blackened Chicken Spring Rolls honey-cilantro pesto	12.65	Oven-Baked Artichoke melted parm, pine nut piccata, tarragon aioli	15.40
Ahi Poke raw ahi, avocado, onion, oyster and sweet chili sauce, seaweed, sesame seeds, daikon sprouts, wonton chips	18.98	Braised Beef Sliders slow-cooked beef, wild mushrooms, roasted red bell, goat cheese, aioli	15.40
 Black Mussels with Saffron Cream* one pound of mussels, pancetta, sun dried tomatoes	20.08	<i>gf</i> Panko-Crusted Crispy Calamari calamari steak strips, mango curry aioli	16.50
Bacon-Wrapped Fresh Jumbo Scallops teriyaki glaze	18.98	Spinach and Artichoke Dip sun dried tomato, roasted red bell, parmesan, gouda, cream cheese, crostini and sliced baguette	12.10
Blue Corn Duck Taquitos housemade guacamole, sweet 'n sour dipping sauce	16.50	Roasted Brussels Sprouts asiago, extra virgin olive oil, sundried tomato dipping sauce	11.25

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINES

Le Grand Courtage Grand Cuvee Brut Rose France NV	gls 12
smooth, versatile, balanced, hint of fruit, floral finish	
J. Roget	gls 9
apple and pear flavors	
Avissi Prosecco	split 11
fresh, clean, ripe lemon, green apple, grapefruit, minerals	

CABERNET

Bianchi "Estate" Paso Robles	gls 13/1.5 gls 19
Bonanza by Caymus Lot 3 California	gls 12/1.5 gls 17.5
Sycamore Lane NV	gls 8.5/1.5 gls 12
Silver Oak Alexander Valley	gls 24/1.5 gls 34.5

CHARDONNAY

Sonoma Cutrer Russian River	gls 13/1.5 gls 19.5
Bianchi Santa Barbara	gls 12/1.5 gls 17.5
Sycamore Lane NV	gls 8.5/1.5 gls 12
La Crema Sonoma Coast	gls 14.5/1.5 gls 21
Joel Gott Monterey	gls 11/1.5 gls 15.5
*Rombauer Carneros	gls 23/1.5 gls 34
Grgich Hills Estate Napa Valley	gls 18/1.5 gls 27

INTERESTING WHITE WINES

Seaglass Riesling Santa Barbara	gls 9.5 / 1.5 gls 13.5
Giesen Sauvignon Blanc Marlborough New Zealand	gls 9.5 / 1.5 gls 13.5
Grgich Hills Estate Sauvignon Blanc Napa Valley	gls 14 / 1.5 gls 20.5
*E. Guigal Cotes du Rhone White Blend France	gls 13.5 / 1.5 gls 19.5
Seaglass Pinot Grigio Central Coast 2018	gls 9.5 / 1.5 gls 13.5
Triennes Rose France	gls 11.5 / 1.5 gls 16.5

INTERESTING RED WINES

Murphy Goode Red Blend California	gls 9.5/1.5 gls 13.5
Indaba Merlot South Africa	gls 11.5/1.5 gls 16.5
Mossback Pinot Noir Russian River	gls 14.5/1.5 gls 21
Terra d'Oro Zinfandel Amador County	gls 10.5/1.5 gls 14.5
The Show Malbec Mendoza	gls 10.5/1.5 gls 15
Bieler "La Jassine" Cotes du Rhone 2019	gls 10.5/1.5 gls 16.5
Four Vines The Maverick Pinot Noir Edna Valley	gls 11.5/1.5 gls 16.5

*Wines available by the bottle 1/2 price on Tuesday after 4:30. Vintages subject to change (3-22)

Our Experienced Catering Team can fulfill all your catering needs. Full Service. Pick-Up. Delivery.

ALL DAY MENU

DAILY SOUP CREATIONS cup 7.98 bowl 11.28

Monday Potato Leek with Pancetta

gf **Tuesday** Chicken Tortilla

gf **Wednesday** Creamy Lemon, Chicken and Risotto

gf **Thursday** Cream of Jalapeño

gf **Friday** New England Clam Chowder with Pancetta

gf **Saturday** Lobster Bisque topped with Arugula Pesto

Sunday Chef's Choice

SALADS & BOWLS

ADD: roasted shaved chicken 4.95; roasted chicken breast 6.05; salmon 7.43; ahi 9.90; peppered-mustard salmon 8.53; four jumbo shrimp 11.00; top sirloin* 7.43*

Chopped Salad 18.15

organic baby greens, dried cranberries, pine nuts, gorgonzola, golden beets, red onions, cilantro-caper vinaigrette

gf **San Juan Bowl** 18.15

spinach, strawberries, blueberries, dried cranberries, candied pecans, cucumber, asiago, avocado, quinoa, hearts of palm, "We Olive" meyer lemon organic olive oil and balsamic vinaigrette

Sundried Tomato Caesar Salad 15.40

romaine, kale, parm, garlic croutons, baby heirloom tomatoes, Sundried Tomato Caesar Dressing

Organic Baby Greens 12.65

tomatoes, hearts of palm, mandarin oranges, cucumber, cilantro-caper vinaigrette

Grilled Chicken Apple Salad 20.90

organic baby greens, gorgonzola, candied pecans, dijon vinaigrette

gf **Prime Top Sirloin Steak Salad*** 24.20

seared medium rare, organic arugula, kale, asiago, pine nuts, garlic-lemon vinaigrette, balsamic drizzle, creamed horseradish

Salad Sampler (tasting portions) 19.80

Chopped, Sundried Tomato Caesar, Roasted Shaved Chicken Apple

1/2 AND 1/2 choose any combination of two 18.70

SALADS

Chopped, Sundried Tomato Caesar OR Roasted Shaved Chicken Apple

SANDWICHES

Honey-Cilantro Chicken Pesto OR Comfort Combo Grilled Cheese

SOUPS

Daily Soup Creation OR Signature Creamy Sundried Tomato Soup

SANDWICHES - BURGERS - TACOS

CHOICE OF: organic baby greens salad or house fries

SUBSTITUTE: sweet potato fries or house fries with truffle oil or spicy sriracha gorgonzola ADD: 1.38

Housemade Vegetable Burger 17.60

provolone, tomato, spinach, onion, avocado, 1000 island, brioche

Honey-Cilantro Chicken Pesto Sandwich 15.40

brie, baguette (so fresh it's green!)

French Dip Sandwich 18.70

tri tip, havarti, au jus, baguette *ADD: grilled onion 1.93*

1/2 lb. RQ's Lamb Cheeseburger* 19.25

gorgonzola, tomato, onion, lettuce, aioli, brioche

1/2 lb. Prime Angus Sirloin Cheeseburger* 18.70

provolone, tomato, lettuce, pickles, onion, 1000 island, brioche

1/2 lb. Openface Prime Sirloin Burger* 19.80

bacon, avocado, havarti, fried egg, kosher pickle, 1000 island, brioche

Filet of Beef Tacos 18.90

two mini, blueberry-radish salsa, goat cheese, housemade tortillas

Beer Battered Halibut Tacos NEW 18.90

two mini, blueberry salsa, queso fresco, cilantro aioli, housemade tortillas

LARGE PLATES

ADD: organic baby greens 7.43; Signature Sundried Tomato Caesar Salad 7.43

gf **Pasta-less Vegetarian Lasagna** 23.10

layers of parm, goat cheese, eggplant, zucchini, yellow squash, carrots, red bell, spinach, topped with fresh tomato sauce

Mary's Natural Half-Chicken (available after 4:30) 26.40

marinated with preserved lemons, garlic, rosemary, beurre blanc, green beans/pancetta/pine nut piccata, mashed potatoes, pan au jus

New Zealand Lamb Chops* (2) 26.40

pomegranate glaze, roasted sweet potato, green beans/pancetta/pine nut piccata *ADD: chop 7.43*

gf **Prime Filet Mignon*** 8 oz. 41.80

choice of herb butter or pomegranate glaze, garlic mashed potatoes, asparagus

Root Beer-Marinated Baby Back Ribs half rack 24.20

chipotle barbecue sauce, house fries full rack 30.80

All Natural Prime Flat Iron Steak* 10 oz 30.80

cilantro-lime glaze, house fries

gf **Fresh Atlantic Salmon Filet 6 oz** 27.50

peppered mustard glaze, quinoa with vegetables

Sesame-Crusted Fresh Ahi Tuna* 33.00

seared rare, soy-citrus glaze, avocado, sauteed spinach, mashed potatoes

gf **Fresh Baked Halibut** 33.00

heirloom tomato, basil, asiago cheese, lemon caper buerre blanc, grilled asparagus, garlic mashed potatoes

Fish 'n Chips 23.10

fresh halibut, housemade tartar, malt vinegar

Pan-Seared Stuffed Jumbo Shrimp NEW 33.40

stuffed with herb goat cheese, wrapped in applewood bacon, orange-ginger glaze, garlic mashed potatoes, sauteed asparagus

SIDES

Sautéed Asparagus 8.80

Quinoa with Vegetables 8.80

Mashed Potatoes 7.70

Brussels Sprouts 9.90

ADD: truffle oil 2.48

truffle oil, asiago, pancetta

Green Beans/Pancetta/Pine Nut Piccata 8.80

Sautéed Spinach 7.70

Roasted Sweet Potato 7.70

Sweet Potato Fries 7.70

House Fries 7.70 **NEW**

cilantro thai aioli

ADD: gorgonzola cream sauce drizzle 3.00

Gouda Mac 'n Cheese 8.80

PASTA

ADD: fresh vegetables 3.85; grilled chicken breast 6.05; salmon 7.43;

four jumbo shrimp 11.00

gf **Gluten-Free Penne** 17.60

basil pesto, light cream sauce, parm

Vegan Penne 20.90

sautéed asparagus, red bell, squash, carrots, spinach, dates, brussels sprouts, sundried tomatoes, pecans, pine nuts, almond milk, bread crumbs

Angel Hair 17.60

capers, garlic, tomatoes, white wine, olive oil, parm

Blackened Chicken over Bowtie 22.00

whole roasted garlic, red bell, sundried tomato puree, olive oil gorgonzola, asiago, parmesan (spicy, no sauce)

Sundried Tomato Penne NEW 17.60

Sundried Tomato cream sauce, sun dried tomatoes, pine nut piccata, goat cheese

"It's all about the Soup!"

Signature Creamy Sundried Tomato Soup cup 7.98 bowl 11.28

"Comfort Combo" 18.70

grilled creamy havarti, parm, asiago, fresh basil, tomato, sun dried tomato country bread and cup of Creamy Sundried Tomato Soup

ADD: smoked applewood bacon or avocado 2.20

Sundried Tomato Signature Dish *gf* Gluten-Free All substitutions are subject to upcharge \$5.50 charge for split large plates. Water and straws upon request.

Our chicken is free range organic. *Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.