



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 21		
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	13	Oven-Baked Artichoke melted parm, pine nut piccata, tarragon aioli	16
Ahi Poke raw ahi, avocado, onion, oyster and sweet chili sauce, seaweed, sesame seeds, daikon sprouts, wonton chips	19	Braised Beef Sliders slow-cooked beef, wild mushrooms, roasted red bell, goat cheese, aioli	16
 Black Mussels with Saffron Cream* one pound of mussels, pancetta, sun dried tomatoes	20	Panko-Crusted Crispy Calamari calamari steak strips, mango curry aioli	17
Bacon-Wrapped Fresh Jumbo Scallops teriyaki glaze	19	Spinach and Artichoke Dip sun dried tomato, roasted red bell, parmesan, gouda, cream cheese, crostini and sliced baguette	13
Blue Corn Duck Taquitos housemade guacamole, sweet 'n sour dipping sauce	17	Roasted Brussels Sprouts asiago, extra virgin olive oil, sundried tomato dipping sauce	11

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	gls 9.5/ 1.5 gls 13.5
Marlborough New Zealand	
Grgich Hills Estate	gls 14/ 1.5 gls 20.5
Sauvignon Blanc Napa Valley	
*E. Guigal Cotes du Rhone	gls 13.5/ 1.5 gls 19.5
White Blend France	
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	gls 11.5/1.5 gls 16.5
Edna Valley	

*Wines available by the bottle 1/2 price on Tuesday after 4:30. Vintages subject to change (3-23)

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

ALL DAY MENU

DAILY SOUP CREATIONS cup 8 bowl 12

Monday Butternut Squash

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

Sunday Chef's Choice

SALADS & BOWLS

ADD: roasted shaved chicken 5; grilled chicken breast 6.50; salmon 8; ahi 10; peppered-mustard salmon 9; four jumbo shrimp 12; top sirloin* 8*

Chopped Salad 19

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

gf **San Juan Bowl** 19

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 16

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

Grilled Chicken Apple Salad 21

organic baby greens, gorgonzola, candied pecans, dijon vinaigrette

Dr. Rick's Salad *ENCORE* 19

warmed goat cheese wrapped in prosciutto over a bed of mushrooms, served over baby greens tossed with roma tomatoes, walnuts, balsamic vinegar, garlic-infused olive oil

gf **Prime Top Sirloin Steak Salad*** 25

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

Salad Sampler (tasting portions) 20

Chopped, Sundried Tomato Caesar, Roasted Shaved Chicken Apple

1/2 AND 1/2 choose any combination of two 19

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: 1.50**

Housemade Vegetable Burger 18

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

Honey-Cilantro Chicken Pesto Sandwich 16

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

French Dip Sandwich 19

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

1/2 lb. RQ's Lamb Cheeseburger* 19

gorgonzola, tomato, onion, lettuce, aioli, brioche

1/2 lb. Prime Angus Sirloin Cheeseburger* 19

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

1/2 lb. Openface Prime Sirloin Burger* 20

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

Filet of Beef Tacos 19

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

Beer Battered Halibut Tacos 19

two mini, blueberry salsa, goat cheese, cilantro aioli, housemade tortillas

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.

LARGE PLATES

ADD: organic baby greens 7.50; Signature Sundried Tomato Caesar Salad 7.50

gf **Pasta-less Vegetarian Lasagna** 23

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) 27

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

New Zealand Lamb* half rack 27

pomegranate glaze, roasted sweet potato, full rack 37

gf **Prime Filet Mignon*** 8 oz. 42

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

Root Beer-Marinated Baby Back Ribs half rack 25

chipotle barbecue sauce, house fries full rack 31

All Natural Prime Flat Iron Steak* 10 oz 31

cilantro-lime glaze, house fries

gf **Fresh Atlantic Salmon Filet** 6 oz 28

peppered mustard glaze, quinoa with vegetables

Sesame-Crusted Fresh Ahi Tuna* 34

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

gf **Fresh Baked Halibut** 34

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

Cioppino *NEW* 34

shrimp, black mussels, scallops, salmon, halibut, long grain rice, red bell-tomato broth

Fish 'n Chips 24

fresh halibut, housemade tartar, malt vinegar

Pan-Seared Stuffed Jumbo Shrimp 34

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

SIDES

Sautéed Asparagus 9

Quinoa with Vegetables 9

Mashed Potatoes 8

Brussels Sprouts 10

ADD: truffle oil 2.50

truffle oil, asiago, pancetta

Green Beans/Pancetta/Pine Nut Piccata 9

Sautéed Spinach 8

Roasted Sweet Potato 8

Sweet Potato Fries 8

House Fries 8

cilantro thai aioli

ADD: gorgonzola cream sauce drizzle 3.00

Gouda Mac 'n Cheese 9

PASTA

ADD: fresh vegetables 4; grilled chicken breast 6.50; salmon 8; four jumbo shrimp 12

gf **Gluten-Free Penne** 18

basil pesto, light cream sauce, parm

Vegan Penne 21

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

Angel Hair 18

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

Blackened Chicken over Bowtie 23

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

Sundried Tomato Penne 18

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

"It's all about the Soup!"

Signature Creamy Sundried Tomato Soup cup 8 bowl 12

"Comfort Combo" 19

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 2.50