

WELCOME TO LUNCH AT SUR!

A GREAT WAY TO BEGIN... SUR CHEESE BREAD

SUR'S CHEESE BREAD 6 PIECE - \$7.

Crusty ciabatta, prepared with white cheddar & parmesan cheese, white corn, jalapeno, savory herbs.

B&B (BACON & BREAD) \$9.

Two slices of SUR's famous applewood smoked bacon, with three slices of SUR's cheese bread.

APPETIZERS

SZECHUAN GREEN BEANS \$11.

Spicy Asian sauce glazed, cashew nut topping. (V)

JUMBO TEMPURA PRAWNS \$12.

Two large tempura dipped jumbo shrimp, mango-pineapple dipping sauce.

CALAMARI STRIPS \$14.

Panko-crusted, light & crispy, sriracha ranch sauce, sweet chili sauce.

TEMPURA ARTICHOKE \$12.

Sesame aioli.

SUR COMBINATION PLATTER (SERVES 4) \$36.

Tempura artichokes, Szechuan green beans, calamari, chilled prawns, Thai chili sauce, sesame aioli, cocktail sauce.

SOUP & SALADS

TODAY'S SOUP

CUP \$8. BOWL \$10.

SIMPLY SALAD \$8.50

Organic mixed greens, carrots, pickled red onion, watermelon radish, heirloom cherry tomatoes, cucumber, balsamic vinaigrette, croutons. (V)

CHINESE CHICKEN SALAD \$17

All natural chicken, shredded, with romaine, cabbage, red bell pepper, toasted almonds, sesame ginger dressing, fresh tomato, orange slices, crispy won tons.

SIGNATURE BEET SALAD \$16.

Marinated organic red beets, mixed greens, Fuji apple, toasted spiced pecans, crumbled goat & Point Reyes blue cheese, balsamic dressing. (GF)

BLT WEDGE \$16.

Crisp Salinas Valley iceberg lettuce, topped with house made Point Reyes blue cheese dressing, heirloom tomatoes, avocado, glazed applewood smoked bacon.

ASIAN LETTUCE WRAPS WITH TODAY'S SOUP \$16.50

Chinese chicken salad wrapped in butter lettuce, peanut sauce, spicy dipping sauce. (GF)

CLASSIC CAESAR SALAD \$12

Romaine hearts, parmesan croutons, imported caper berries, tomatoes, anchovy, white anchovy dressing.

SALAD TOPPERS:

Grilled Sliced Chicken Breast + \$6.
Three Jumbo Grilled Prawns + \$10.
Salmon Fillet (6-7oz) + \$14.
Soft Shell Crab + \$10.



LUNCHTIME DELICIOUSNESS

SEARED AHI SASHIMI WITH ASIAN SALAD \$19.

Sliced rare, #1 grade Ahi tuna, wasabi aioli, pickled ginger, soy sauce, Asian salad garnish.

VEGGIE FLATBREAD \$16.

Oven roasted portabella mushroom, grilled red pepper, zucchini, curry ginger chutney, olive oil, oven baked on naan bread, hummus.

SEABASS ALMONDINE \$19.75

Tender Australian Seabass fillet, egg dipped, pan-roasted, topped with almonds, served with basmati rice, Meyer lemon beurre blanc, fresh seasonal vegetables.

SUR'S FAMOUS FISH & CHIPS \$19.

Seabass fillets, light & crispy, citrus IPA beer tempura battered, French fries, malt cider vinegar, tartar sauce.

DELICATE & DELICIOUS CRISPY SANDDABS \$19.

Japanese panko-crusting, light & crispy, steamed basmati rice, Meyer's lemon-caper beurre blanc, fresh vegetables, toasted almonds, SUR tartar sauce.

FILET MIGNON PETITE SLIDER WITH SOUP OF THE DAY \$17.

Harris Ranch Certified Angus Filet Mignon medallion, charbroiled, onion marmalade, white cheddar cheese, side of creamed horseradish sauce, fresh fruit, and our delicious soup-of-the-day.
Make it a two slider plate...add \$8.

SUR BACON CHEESEBURGER \$18.

All-natural Angus beef, half pound, SUR's glazed applewood smoked bacon, white cheddar, lettuce, tomato, onion marmalade, SUR burger sauce, soft brioche style bun, French fries. (Gluten free bun add \$1.)

"COMMON GROUND" BURGER \$19.

Chef made with quinoa, brown rice, chick peas, beets, sweet herbs, cashew nuts, lentils, spices. Served on a whole grain seeded bun, tomato, wild baby arugula, avocado, spicy vegan aioli. Fresh fruit medley. (GF)-(Vegan)
Substitute French or sweet fries if you wish.

NEW YORK STEAK SANDWICH \$24.

Half pound Harris Ranch Certified Angus New York strip steak, marinated with sweet herbs, charbroiled, served open-faced on SUR Cheese bread, Heirloom tomato, onion rings, creamed horseradish on the side.

TURKEY, AVOCADO, & BACON SANDWICH \$17.

Oven roasted turkey breast, SUR's glazed applewood smoked bacon, avocado, fontina cheese, lettuce, red onion, sun-dried tomato aioli, soft brioche style bun, French fries.

SUR'S BACON GRILLED CHEESE, WITH TODAY'S SOUP & FRIES \$19.

SUR's glazed applewood smoked bacon, five cheeses, white cheddar, smoked gouda, fontina, mozzarella, shaved parmesan, sourdough bread, served with today's soup & French fries.

ASIAN RICE BOWLS FRESH & DELICIOUS \$19.

CHOICE OF...

SALMON FILLET
JUMBO GRILLED PRAWNS
CHICKEN BREAST
PORTABELLA MUSHROOM

Served over Basmati rice, shitake mushrooms, pineapple, broccoli & other assorted vegetables, sesame seeds, light mirin-teriyaki glaze.
peanut sauce, tempura artichoke garnish.

AHI TUNA POKE BOWL \$18.

Searred rare #1 grade Ahi tuna, diced, with tomato, cucumber, mirin, served over soft spicy rice noodles, sesame seeds, sesame oil, pickled ginger, seaweed salad. (GF) Soy sauce served on the side. (GF soy sauce available on request).

GRILLED SALMON TACOS \$17.

OR
CRISPY PANKO-CRUSTED SANDDAB TACOS \$16.

Soft flour tortillas, cabbage, mango salsa, guacamole, pico 'de gallo, habanero aioli. Corn tortillas available for gluten free option.

VEGGIE RATATOUILLE WITH SOFT POLENTA \$17.

Braised eggplant, zucchini, red & yellow bell peppers, heirloom tomato sauce, garlic, vegan cheese, fresh basil, oven-baked, gluten free bread. (V)(GF)

FISHERMAN'S BOUILLABAISSE \$27.

A bountiful Mediterranean fish soup, with mussels, clams, salmon, seabass, shrimp, saffron harissa butter lobster broth, potatoes, aioli drizzled grilled French roll. (GF without the roll)

SOFT SHELL CRAB SUB \$19.50

Panko-crusted crispy soft-shelled crab, in a soft steak roll filled with kick 'n slaw, saffron aioli, tomato, white cheddar cheese, soft steak roll, fresh fruit, sweet potato fries.

CARMEL "SUR BACON" OMELETTE \$18.

(OR VEGGIE OMELETTE)
Three fresh free-range eggs, SUR's applewood smoked bacon, pico d' gallo, spinach, portabella mushroom, goat cheese, avocado, fontina cheese topped, sweet potato fries.

MUSSELS HARISSA & POMMES FRITES \$19.50

Tender mussels sauteed in harissa butter (spicy French pepper), Chardonnay wine broth, leeks, garlic, green onion, heirloom tomatoes, shallots, served with pomme frites (or linguine pasta on request). (GF without the fries or pasta)

BIG SUR FORAGER CHICKEN BREAST \$22.

Fresh chicken breast (naturally raised), marinated in sweet & savory herbs, oven pan-roasted, wild mushrooms, garlic confit, kalamata olives, yukon gold potatoes, artichoke hearts, asparagus, oven-roasted tomato. (GF)

COCONUT CURRY VEGGIE STIR FRY \$18.

Assorted garden fresh vegetables, and assorted forager mushrooms, stir-fried in a coconut milk curry sauce, on rice noodles. (Vegan)(GF)

Add Chicken Breast \$6

Add Jumbo Grilled Prawns \$8.

Add Filet Mignon Medallions \$8

 **HERMAN HERNANDEZ** 
EXECUTIVE CHEF

Monterey Peninsula Water Conservation Rules Require Water To Be Served Only By Request.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 10/'18