



TAKIN' IT EASY

SUR'S FAMOUS CHEESE BREAD

6 piece order Cheese Bread \$7

Crispy ciabatta, white cheddar & parmesan cheeses, white corn, jalapeno, savory herbs.

B & B (Bacon & Bread) \$9.

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

House made Soup of the Day Cup \$8. Bowl \$10.

Two Grilled

Salmon Street Tacos \$18. ...or...

Two Crispy Sanddab Tacos \$18.

Soft flour tortilla, cabbage, mango salsa, pico de gallo, habanero aioli, guacamole.

Organic Red Beets \$13.

Marinated & topped with wild arugula, goat cheese, pecans.

Filet Mignon Mini Slider \$17.

Harris Ranch Certified Angus Filet Mignon medallion, charbroiled, onion marmalade, white cheddar cheese, side of creamed horseradish, French fries.

Make it a two slider plate, add \$8.

Szechuan Green Beans \$11.

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

Tender Calamari Strips \$14.

Panko-crusted, sriracha ranch, sweet chili sauce.

SUR Combination Platter

(serves 4) \$36.

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

Asian Lettuce Wraps \$16.

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

Light & Crispy

Sanddabs In-a-Cone \$15.

Panko-crusted, golden brown, SUR tartar sauce.

Tempura Artichokes \$14.

With sesame aioli.

Tempura Prawn appetizer \$16.

or Dinner Entree \$24.

AS AN APPETIZER...Two jumbo tempura prawns, sweet chili dipping sauce, French fries.

AS A DINNER ENTREE...Four prawns, served with fresh vegetables & French fries, sweet chili dipping sauce.

Bacon Grilled Cheese with Today's Soup & Fries \$19.5

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

Ahi Tuna Poke Bowl \$18.

Seared 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.

GREENS

Simply Salad \$8.5

Organic mixed greens, carrots, pickled red onion, watermelon radish, heirloom cherry tomato, cucumbers, balsamic vinaigrette. (Vegan)

Classic Caesar Salad \$12.

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

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.

BLT Wedge \$16.

Crisp Salinas Valley iceberg lettuce, topped with housemade Point Reyes blue cheese dressing, croutons, heirloom tomato, avocado, glazed applewood smoked bacon.

Signature Beet Salad \$16.

Marinated organic red beets, mixed greens, Fuji apple, pecans, crumbled Point Reyes blue cheese, goat cheese, balsamic dressing. (GF) \$16.

Ahi Sashimi with Asian Salad \$22.

Sliced rare, #1 grade ahi tuna, wasabi aioli, pickled ginger, soy sauce, Asian salad

FARM

Fried Chicken Dinner \$25.

All-natural, organic, Mary's Chicken breast & thigh, fried golden brown, topped with SUR honey glaze & whipped rosemary-lavender honey butter, served with cole slaw, corn on the cob, mashed potatoes & gravy.

(Substitute all chicken breast add \$2.75.)

Big SUR Forager

Chicken Breast \$26.

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

(GF)

"Best Fried Chicken & Waffles"

Voted by 2017 Monterey Weekly Readers
Featuring Fresh Mary's Free Range Chicken.
Hormone free, all natural, organic, air-chilled.

Chef Herman's Famous Southern Fried Chicken & Waffles \$25

All-natural, organic, Mary's Chicken breast & thigh, fried golden brown, topped with SUR honey glaze & whipped rosemary-lavender honey butter, served over a savory fresh Belgium waffle.

(Substitute all chicken breast add \$2.75.)

OCEAN

Tempura Seabass Fish & Chips \$24.

Delicious tender moist seabass, IPA beer tempura dipped, housemade tartar sauce, lemon wedge, malt vinegar, and SUR's great fries.

Fresh Grilled Salmon \$28.

Fresh sustainable salmon, jumbo grilled prawn, sun-dried tomato aioli, steamed rice, fresh veggies. (GF)

Seafood Linguine \$26.

Assorted market fresh fish & shellfish, tomatoes, green onion, pesto alfredo, over linguine pasta (GF when made with rice noodles, on request).

Soft Shell Crab \$27.

Two whole panko-crusted crabs, corn-on-the-cob, fruit garnish, saffron aioli, sweet chili sauce, French fries.

Wild Caught Sanddabs \$22.

Always a favorite! Japanese panko-crusted, crispy & delicious! Topped with lemon caper beurre blanc, Basmati rice, veggies, toasted almonds, homemade tartar sauce.

Seared Ahi Tuna \$27.

Sesame crusted fresh ahi, seared rare, cool center, sesame aioli, wasabi & soy sauce, basmati rice, tempura fried artichoke.

Fisherman's Bouillabaisse \$34.

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

Mussels Harissa

& Pommes Frites \$23.

Tender mussels sauteed in harissa butter (spicy French pepper butter), chardonnay wine broth, leeks, garlic, green onion, heirloom tomatoes, shallots, served with pomme frites (or linguine pasta on request)

New Zealand Seabass \$26.

Delicious tender moist seabass, pan-sauteed, served with a light coconut milk curry sauce with bay shrimp, steamed basmati rice, asparagus, green beans, carrots.

VEGETARIAN

Veggie Ratatouille

with Soft Polenta \$19.5

Braised eggplant, zucchini, red & yellow bell peppers, heirloom tomato sauce, garlic, fontina cheese, fresh basil, oven-baked. (GF)

Eggplant Parmigiana \$22.

Fresh eggplant slices, panko-crusted, fried & layered with marinara, fresh basil, baked with parmesan & mozzarella cheese, served with sauteed linguine in garlic butter.

Veggie Flatbread \$17.

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

Coconut Curry Veggie Stir Fry \$18.

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

Add Chicken Breast \$6

Add jumbo grilled prawns \$8.

Add filet mignon medallions \$8

Common Ground Burger \$19.

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

RANCH

Sur Bacon Cheese Burger \$19.

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

Beef Stroganoff \$25.

Nostalgic recipe of filet mignon & New York steak cubes, sauteed in Tito's vodka, fresh mushrooms, sour cream dijon demi-glaze, pappardelle pasta, topped with green onions, grilled French roll, roasted tomato.

Hoisin Glazed Skirt Steak \$28.

Choice Certified Angus Beef, char-grilled, sliced grilled pineapple, basmati rice, green beans, carrots, asparagus.

8oz. Charbroiled Filet Mignon \$35.

Harris Ranch Certified Black Angus filet, grass fed, port wine sauce, topped with shaved Italian black truffle pecorino cheese, mashed potatoes, fresh seasonal vegetables.

12oz. New York Pepper Steak \$35.

Grass fed Harris Ranch Certified Black Angus New York steak, Cognac sauce with green peppercorns, onion rings, mashed potatoes, fresh seasonal vegetables.

Add to any of the 3 steaks above

Sauteed organic mushrooms (GF) \$7

Soft shell crab \$10.

Three Jumbo Grilled Prawns \$12.



EXECUTIVE CHEF:
HERMAN HERNANDEZ



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

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Open Tues-Sun. Lunch 11:30 - 3:00pm Dinner at 5:00pm Reservations 831-250-7188 :::: 3601 The Barnyard, Ste. A21, Carmel, CA 93923

Join us for Happy Hour 3:00pm - 6:00pm & 8:00pm - 9:00pm in the SUR Lounge. Tuesdays...all evening 3:00pm - 9:00pm