




**SUNDRIED TOMATO**  
AMERICAN BISTROS & CATERING

**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**

	<b>SAMPLER PLATTER 17.25</b>	
<b>Crispy Blackened Chicken Spring Rolls</b> honey cilantro pesto	<b>Blue Corn Duck Taquitos</b> housemade guacamole, sweet n' sour dipping sauce	<b>Root Beer Marinated Baby Back Ribs</b> chipotle barbecue sauce
 <b>Crispy Blackened Chicken Spring Rolls</b> honey-cilantro pesto 10.25		<b>Grilled Bacon and Dates Pizza</b> 15.25 bleu cheese, sun dried tomatoes, chicken, truffle arugula, chardonnay cream sauce
<b>Ahi Poke*</b> 16.25 raw ahi, avocado, onion, oyster and sweet chili sauce, seaweed, sesame seeds, daikon sprouts, wonton chips		<b>Grilled Sweet Italian Sausage Parmesan Pizza</b> 15.25 provolone, tomato, basil
 <b>Black Mussels with Saffron Cream*</b> 17.25 one pound of mussels, pancetta, sun dried tomatoes		<b>Panko-Crusted Crispy Calamari</b> 14.25 calamari steak strips, mango curry aioli
<b>Bacon-Wrapped Fresh Jumbo Scallops</b> 16.25 teriyaki glaze	 <b>Filet of Beef Tacos</b> 13.25 two mini tacos, blueberry-radish salsa, goat cheese	
<b>Blue Corn Duck Taquitos</b> 14.25 housemade guacamole, sweet 'n sour dipping sauce	<b>Braised Beef Sliders</b> 13.25 slow-cooked beef, wild mushrooms, roasted red bell, goat cheese, aioli	
<b>Oven-Baked Artichoke</b> 13.25 melted parm, pine nut piccata, tarragon aioli	<b>Housemade Potato Chips</b> 9.25 drizzled with a gorgonzola cream sauce	
<b>Roasted Brussels Sprouts</b> 9.25 asiago, extra virgin olive oil, sundried tomato dipping sauce	<b>Spinach and Artichoke Dip <b>NEW</b></b> 10.25 sun dried tomato, roasted red bell, parmesan, gouda, cream cheese, crostini and sliced baguette	

**WINES BY THE GLASS**



<b>CHAMPAGNE &amp; SPARKLING WINES</b>	
<b>Mumm Brut Prestige</b> melon, spice, toasty vanilla, crisp finish	split 14
<b>Le Grand Courtage Grand Cuvee Brut Rose France NV</b> smooth, versatile, balanced, hint of fruit, floral finish	gls 11
<b>J. Roget</b> apple and pear flavors	gls 8
<b>Avissi, Prosecco</b> Fresh, clean, ripe lemon, green apple, grapefruit, minerals	split 10
<b>CABERNET</b>	
<b>Bianchi "Estate" Paso Robles</b>	gls 12 / 1.5 gls 17.5
<b>Bonanza by Caymus Lot 3 California</b>	gls 11 / 1.5 gls 16
<b>Pacific Bay Chile</b>	gls 7.5 / 1.5 gls 10.5
<b>Silver Oak Alexander Valley</b>	gls 23 / 1.5 gls 33
<b>CHARDONNAY</b>	
<b>Sonoma Cutrer Russian River</b>	gls 12.5 / 1.5 gls 18
<b>Bianchi Santa Barbara</b>	gls 11 / 1.5 gls 16
<b>Pacific Bay Chile</b>	gls 7.5 / 1.5 gls 10.5
<b>La Crema Sonoma Coast</b>	gls 13.5 / 1.5 gls 19.5
<b>Joel Gott Monterey</b>	gls 10 / 1.5 gls 14
<b>*Rombauer Carneros</b>	gls 18 / 1.5 gls 26.5
<b>Grgich Hills Estate Napa Valley</b>	gls 17 / 1.5 gls 25.50

<b>INTERESTING WHITE WINES</b>	
<b>Seaglass Riesling Santa Barbara</b>	gls 8.5 / 1.5 gls 12
<b>Giesen Sauvignon Blanc</b>	gls 8.5 / 1.5 gls 12
<b>Marlborough New Zealand</b>	
<b>Grgich Hills Estate</b>	gls 13 / 1.5 gls 19
<b>Sauvignon Blanc Napa Valley</b>	
<b>*E. Guigal Cotes du Rhone</b>	gls 12.5 / 1.5 gls 18
<b>White Blend France</b>	
<b>Montevina Pinot Grigio California</b>	gls 8.5 / 1.5 gls 12
<b>Triennes Rose France</b>	gls 10.5 / 1.5 gls 15

<b>INTERESTING RED WINES</b>	
<b>Murphy Goode Red Blend California</b>	gls 8.5 / 1.5 gls 12
<b>*Morgan Cotes du Crow's Monterey</b>	gls 10.5 / 1.5 gls 15
<b>Indaba Merlot South Africa</b>	gls 10.5 / 1.5 gls 15
<b>Mossback Pinot Noir Russian River</b>	gls 13.5 / 1.5 gls 19.5
<b>Terra d'Oro Zinfandel Amador County</b>	gls 9.5 / 1.5 gls 13.5
<b>The Show Malbec Mendoza</b>	gls 9.5 / 1.5 gls 13.5
<b>*Joel Gott "Alakai" Grenache California</b>	gls 10.5 / 1.5 gls 15
<b>Four Vines The Maverick Pinot Noir</b>	gls 10.5 / 1.5 gls 15
<b>Edna Valley</b>	

\*Wines available by the bottle 1/2 price on Tuesday after 4:30. Vintages subject to change (3-21)

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

 **Sundried Tomato Signature Dish**  **Gluten-Free** All substitutions are subject to upcharge \$5 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.

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**ALL DAY MENU**
**DAILY SOUP CREATIONS** cup 7.25 bowl 10.25

**Monday** Housemade Chicken Noodle

*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; grilled chicken breast 5; salmon 6; ahi\* 8; peppered-mustard salmon 7; four jumbo shrimp 9; top sirloin\* 6*

- GF* Chopped Salad** 16.25  
 organic baby greens, dried cranberries, pine nuts, gorgonzola, golden beets, red onions, cilantro-caper vinaigrette
- GF* **San Juan Bowl** 16.25  
 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** 13.25  
 romaine, kale, parm, garlic croutons, baby heirloom tomatoes, Sundried Tomato Caesar Dressing
- GF* **Organic Baby Greens** 10.25  
 tomatoes, hearts of palm, mandarin oranges, cucumber, cilantro-caper vinaigrette
- Grilled Chicken Apple Salad** 17.25  
 organic baby greens, gorgonzola, candied pecans, dijon vinaigrette
- GF* **Prime Top Sirloin Steak Salad\*** 20.25  
 seared medium rare, organic arugula, kale, asiago, pine nuts, garlic-lemon vinaigrette, balsamic drizzle, creamed horseradish
- Salad Sampler** (tasting portions) 17.25  
 Chopped, Sundried Tomato Caesar, Roasted Shaved Chicken Apple

**1/2 AND 1/2** choose any combination of two 16.25

**SALADS**

 Chopped, Sundried Tomato Caesar  
 OR Roasted Shaved Chicken Apple

**SANDWICHES**

 Honey-Cilantro Chicken Pesto, Comfort Combo Grilled Cheese,  
 OR Teriyaki Chicken Thai

**SOUPS**

Daily Soup Creation OR Signature Creamy Sundried Tomato Soup

**SANDWICHES & BURGERS**
*CHOICE OF: organic baby greens salad or shoestring pommes frites*  
*SUBSTITUTE: sweet potato pommes frites or pommes frites with truffle oil or spicy sriracha gorgonzola ADD: 1*

- Teriyaki Chicken Thai Sandwich** 13.25  
 gorgonzola, spicy sriracha, cilantro, baguette
- Housemade Vegetable Burger** 15.25  
 provolone, tomato, spinach, onion, avocado, 1000 island, brioche
- Honey-Cilantro Chicken Pesto Sandwich** 13.25  
 brie, baguette (so fresh it's green!)
- French Dip Sandwich** 16.25  
 tri tip, havarti, au jus, baguette *ADD: grilled onion 1*
- 1/2 lb. RQ's Lamb Cheeseburger\*** 17.25  
 gorgonzola, tomato, onion, lettuce, aioli, brioche
- 1/2 lb. Prime Angus Sirloin Cheeseburger\*** 16.25  
 provolone, tomato, lettuce, pickles, onion, 1000 island, brioche
- 1/2 lb. Openface Prime Sirloin Burger\*** 17.25  
 bacon, avocado, havarti, fried egg, kosher pickle, 1000 island, brioche

**Sundried Tomato Signature Dish** *GF* **Gluten-Free** All substitutions are subject to upcharge \$5 charge for split large plates. Water and straws upon request.  
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**LARGE PLATES**
*ADD: organic baby greens 6; Signature Sundried Tomato Caesar Salad 6*

- GF* **Pasta-less Vegetarian Lasagna** 19.25  
 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) 22.50  
 marinated with preserved lemons, garlic, rosemary, beurre blanc, green beans/pancetta/pine nut piccata, mashed potatoes, pan auju
- GF* **All Natural Grilled Chicken Breast** 19.25  
 sautéed apples, chardonnay cream sauce, roasted sweet potatoes, green beans
- New Zealand Lamb Chops\*** (2) 22.50  
 pomegranate glaze, roasted sweet potatoes, green beans/pancetta/pine nut piccata *ADD: chop 6*
- GF* **Prime Filet Mignon\*** 8 oz 35.50  
 choice of herb butter or pomegranate glaze, garlic mashed potatoes, asparagus
- Root Beer-Marinated Baby Back Ribs** half rack 20.25 full rack 26.50  
 chipotle barbecue sauce, shoestring pommes frites
- All Natural Prime Flat Iron Steak\*** 10 oz 25.50  
 cilantro-lime glaze, shoestring pommes frites
- GF* **Fresh Atlantic Salmon Filet** 6 oz 24.50  
 peppered-mustard glaze, quinoa with vegetables
- Sesame-Crusted Fresh Ahi Tuna\*** 28.50  
 seared rare, soy citrus glaze, avocado, sautéed spinach, mashed potatoes
- GF* **Fresh Baked Halibut** 27.50  
 heirloom tomato, basil, asiago cheese, lemon caper buerré blanc, grilled asparagus, garlic mashed potatoes
- Fish 'n Chips** 20.25  
 fresh halibut, housemade tartar, malt vinegar

**SIDES**

- GF* **Sautéed Asparagus** 7.25 *GF* **Quinoa with Vegetables** 7.25
- GF* **Mashed Potatoes** 6.25 *GF* **Brussels Sprouts** 8.25  
*ADD: truffle oil 2* truffle oil, asiago, pancetta
- Green Beans/Pancetta/Pine Nut Piccata** 7.25
- GF* **Sautéed Spinach** 6.25 *GF* **Roasted Sweet Potato** 6.25
- Sweet Potato Fries** 6.25 **Shoestring Pommes Frites** 6.25  
 cilantro thai aioli *ADD: truffle oil or spicy sriracha gorgonzola 2*
- Gouda Mac 'n Cheese** 7.25

**PASTA**
*ADD: fresh vegetables 3; grilled chicken breast 5; salmon 6; four jumbo shrimp 9*

- GF* **Gluten-Free Penne** 15.25  
 basil pesto, light cream sauce, parm
- Vegan Penne** 18.25  
 sautéed asparagus, red bell, squash, carrots, spinach, dates, brussels sprouts, sundried tomatoes, pecans, pine nuts, almond milk, bread crumbs
- Angel Hair** 15.25  
 capers, garlic, tomatoes, white wine, olive oil, parm
- Blackened Chicken over Bowtie** 19.25  
 whole roasted garlic, red bell, sundried tomato puree, olive oil gorgonzola, asiago, parmesan (spicy and no sauce)

*"It's all about the Soup!"*

- Signature Creamy Sundried Tomato Soup** cup 7.25 bowl 10.25
- "Comfort Combo"** 16.25  
 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*