

SUR

BY VITA BELLA

Dinner Menu

Starters

Bread 7

Demi Baguette, Whipped Herb Butter, Garlic Oil

House Salad 8

Mixed Greens, Marinated Grape Tomato, Pickled Shallots, Parmesan, Sourdough Crouton

Wedge Salad 19

Baby Iceberg, Heirloom Tomato, Stilton Cheese Dressing, Crispy Shallot, Egg, Duroc Lardons

Grilled Caesar Salad 12

Artisan Romaine Heart, Housemade Dressing, Shaved Parmesan, Focaccia Croutons, Egg

Duxelles Stuffed Mushrooms 10

Silver Dollar Mushrooms, Stuffed, Brandy Cream Sauce, Crispy Shallot

Tuna Tartare 17

Raw Tuna, Water Crackers

Fried Calamari 17

Romesco, Lemon

Pate 28

Pate de Campagne Brandy, Crostini, Spicy Brown Mustard, Cornichons

Soup Du Jour 7

Escargot 18

Parsley Butter, Crostini

Marrow Crostini 24

Roasted Marrow Bone, Crostini, Parsley Salad

Fried Soft Shell Crab 17

Siracha Butter, Lemon

Entreés

Seafood

Lobster Thermidor 75

Creamy Lobster Gratin

Scallop and Tomatoes 28

Pan Seared Scallops, Tomatoes, White Wine, Fresh Parsley, Beurre Monte

Salmon à la Plancha 25

Skin-on Salmon

Grilled Octopus 40

Gremolata, Lemon

Shrimp Embrochette 25

Bacon Wrapped Stuffed Shrimp

Market Fish Market Price

Beef (Blue, Rare, Pink, No-Pink) *Certified Angus Beef*

24oz Ribeye 52

16oz New York Strip 45

8oz Filet of Beef 70

Australian Wagyu Market Price

10oz Hanger 35

Teres Major 27

Pork

Compart Duroc Pork

12oz Dry-Aged Bone-in Pork Chop 32

14oz Porterhouse 35

Roasted Pork Belly 22

Cider Cream

Poultry

Statler Chicken Breast 25

Demi-Glace

Confit Chicken (Dark Meat) 23

◆ Entrée Salads ◆

Grilled Caesar Salad With Blackened Tuna 21

So-Rare Tuna Loin

Hanger Steak Salad 40

Arugula Salad Blend, Pickled Shallots, Grape Tomato, Shaved Parmesan, Balsamic Vinaigrette

Statler Chicken Salad 32

Arugula Salad Blend Pickled Shallots, Grape Tomato, Shaved Parmesan, Lemon Vinaigrette

◆ Sides ◆

Potato Puree 8

Potato Gratin 10

Potatoes, Garlic, Cream, Gruyere

Asparagus 9

Shaved Parmesan, Poached Egg

Haricot Vert with Lardons 9

French Green Beans, Duroc Bacon

Belgian Frites 9

Andalouse, Mayonnaise

Kennebec Steak Fries 8

Honey Balsamic Carrots 9

Coleslaw 8

Accompaniments

Béarnaise

Bordelaise

Au Poivre

Mushroom Demi-Glace

Oscar - +\$5

Béarnaise and Lump Crab

Desserts

SUR Chocolate Cake 12

Lemon Sabayon 11

Brown Cow Cheesecake 12

SUR Sundae 13

Carrot Cake 13

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