

SUR

BY VITA BELLA

Dinner Menu

Starters

- Bread 7**
Demi Baguette, Whipped Herb Butter
- Escargot 15**
Parsley Garlic Butter, Crostini
- Mushrooms 10**
Roasted with Brandy Cream
- Calamari 17**
Lightly Dusted, Garlic Aioli
- Tuna Poke 17**
Ahi Tuna*, JP Sauce, Avocado, Water Crackers
- Pacific Mussels 17**
White Wine Garlic Cream Sauce, Crostini
- Short Rib Nachos 20**
Brazen Short Ribs, Asiago Sauce, Tomatoes, Scallion's
- Oysters 4**
Shucked to Order, Mignonette
- Meatballs 19**
Chuck and Brisket

Shareables

- Truffle Rustic Reds 12**
Roasted, Flash-Fried, Parmesan, Garlic Aioli
- Smashed Potatoes 13**
Asiago Cheese Sauce, Duroc Bacon, Scallions, Tomatoes
- Potato Au Gratin 12**
Garlic, Gruyère Sauce
- Crispy Brussels 10**
Roasted, Flash-Fried, Parmesan, Garlic Aioli
- Truffle Mac N Cheese 20**
Three Cheese Blend, Truffle
- Steak Fries 10**
Calabrian Aioli
- Sweet Potato Fries 10**
House Seasoned Sour Cream
- Satay MP**
Chef's Choice
- Asparagus 9**
Freshly Grilled

Entrée Salads

- Twisted Caesar**
Rare Tuna Loin 21 Grilled Chicken 21
Grilled Romain, House Caesar, Egg, Parmesan
- Steak Salad 25**
Mixed Greens, Red Onion, Sliced Roma, Shaved Parmesan, House Balsamic Dressing

Soups and Salads

- House Salad 8**
Mixed Greens, Sliced Roma, Red Onion, Parmesan
Choice of House, Ranch, Blue Cheese or French Dressing
- Caesar Salad 8**
Romaine, House Dressing, Parmesan, Croutons
- Wedge Salad 19**
Iceberg Lettuce, Roma Tomatoes, Duroc Lardons, Egg, Blue Cheese Dressing
- Soup Du Jour 9**

Entrees

- Beef
100% USDA Prime Certified Beef
- 16oz Ribeye 47**
- 14oz New York Strip 39**
- 10oz Hanger 35**
- 8oz Filet Mignon 70**
- Australian Wagyu MP**
- Hand Selected Cuts
- 10oz NY Strip 29**
Roasted Reds, Side Salad
- 10oz Sirloin 36**
Roasted Reds, Side Salad
- White Meat
- 12oz Dry Aged Compart Duroc Chop 32**
Flaming Apple Chutney
- Brick Pressed Half Chicken 25**
Roasted Reds, Arugula
- Seafood
- Scallops 28**
Seared, Creamy Saffron Sauce
- 8oz Salmon 25**
Chef's Selection
- 8oz Halibut 35**
Roasted Red Pepper Sauce
- Shrimp 17**
Fire Roasted or Traditional Prawns
- Lobster Tail MP**
Cold Water Tail, Butter, Lemon
- Crab Cake MP**
House Sauce
- Market Fish MP**

Enhancements

- Brandy Cream Sauce 4**
- Sautéed Mushrooms 4**
- Caramelized Onions 4**
- Seared Scallops (3) 20**
- Grilled Shrimp (3) 10**

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