



APPETIZERS & LIGHT DINING

SUR's Famous Cheese bread

6 piece order Cheese Bread \$7.5

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

B & B (Bacon & Bread) \$9.5

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

House made Soup of the Day Cup \$8.5 Bowl \$10.5

Organic Red Beets \$14.

Marinated & served with wild arugula, goat cheese, pecans. (GF)

Szechuan Green Beans \$12.

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

Tender Calamari Strips \$14.5

Panko-crust, sriracha ranch, sweet chili sauce.

SUR Combination Platter (serves 4) \$38.

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

Brussels Sprouts \$13.

Salinas Valley grown, oven-roasted, tossed in lemon garlic butter, seasoned brioche croutons, pine nuts, topped with feta cheese, lemon wedge. (GF) without croutons.

Artichokes Hearts \$14.5

With sesame aioli.

Sashimi Won Tons \$15.

Sliced rare, #1 grade Ahi tuna, served on crispy won tons, drizzled with wasabi & sesame aioli, fresh avocado, sesame seeds.

Sand Dabs appetizer \$15.

Light & crispy panko-crust sand dabs, house made tartar sauce. Served in a cone.

Asian Nachos. \$14.

Crispy won tons, shredded chicken, melted cheese, wasabi & sesame aioli, green onions.

FAMOUS FRIED CHICKEN & WAFFLES

Chef Herman's Famous Southern Fried Chicken & Waffles \$26.

All-natural chicken breast & thigh, fried golden brown, syrup honey glazed, served over a savory fresh Belgium waffle, with whipped rosemary-lavender honey butter, syrup. (Substitute all chicken breast, add \$3.)

Fried Chicken Dinner \$26.

All-natural chicken breast & thigh, fried golden brown, syrup honey glazed, served with cole slaw, mashed potatoes & gravy. (Substitute all chicken breast... add \$3.)

CHICKEN PICCATA

Lemon Herb Chicken Piccata \$24.

Tender all-natural chicken breast, pounded, sauteed with white wine, shallots, capers, served over linguine pasta, topped with lemon beurre blanc, fresh seasonal vegetables.

BURGERS, SANDWICHES, SALADS, & TWO TACOS

Sur Bacon Cheese Burger \$19.5

8oz. all-natural, no hormones or antibiotics, 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.)

CHEF HERMAN'S VEGGIE BURGER \$19.5

Chef Herman's vegan burger is delicious! Made in-house with quinoa, brown rice, chic peas, portabella mushrooms, oats, sweet herbs, cashew nuts, lentils, garlic, spices. Served on a sweet island bun, tomato, wild baby arugula, avocado, spicy vegan aioli, sweet potato fries. Request cheese if you like, no charge. We suggest the Fontina. (GF bun add \$1.). Vegan & GF (with GF bun)

Filet Mignon Mini Slider \$19.

All-natural black angus filet mignon medallion, charbroiled, onion marmalade, white cheddar cheese, side of creamed horseradish, french fries. Add one more slider to the plate \$10.

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.

SUR's Famous French Dip \$23.

All-natural black angus beef, thinly sliced, served on a soft french roll with white cheddar cheese, onion rings, french fries, natural au jus & creamed horseradish for dipping your sandwich.

SCRUMPTIOUS SEAFOOD

Tempura Seabass Fish & Chips \$25.

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

Seafood Linguine \$27.

Assorted market fresh fish & shellfish, tomatoes, green onion, pesto alfredo, over linguine pasta.

Wild Caught Sand Dabs \$23.

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

Fresh Salmon Asian Rice Bowl \$28.

Fresh sustainable salmon, served over shitake mushrooms, pineapple, broccoli & other assorted vegetables, sesame seeds, light mirin-teriyaki glaze, sesame sauce, served over basmati rice, tempura artichoke.

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 \$23.

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

Parmesan & Ricotta Raviolis \$23.

Light alfredo cream sauce, Heirloom tomatoes, pinenuts, baby spinach, white corn. We can prepare with Bay Shrimp if you wish! Add \$2.

New York Steak Sandwich \$26.

All natural black angus new york strip steak, 8oz., marinated with sweet herbs, charbroiled, served open-faced on SUR's famous cheese bread, heirloom tomatoes, onion rings, side of creamed horseradish.

8oz. Charbroiled Filet Mignon \$37.

Tender, all-natural black angus filet, port wine sauce, topped with Point Reyes blue cheese, mashed potatoes, fresh seasonal vegetables. (GF)

Two Grilled Fresh Salmon Tacos or Two Crispy Sand Dab Tacos \$19.5

Served on soft flour tortillas, cabbage, habanero aioli, "street guac" (tomatoes, avocado, cilantro, onions), pico d' gallo, fruit. Corn tortillas available.

Simply Salad \$8.5

Organic mixed greens, carrots, pickled red onion, watermelon radish, heirloom cherry tomato, cucumbers, balsamic vinaigrette. (Vegan, GF without croutons).

Classic Caesar Salad \$13.

Romaine hearts, tomatoes, parmesan croutons, imported caper berries, white anchovy dressing. Add chicken breast \$7.

Jumbo grilled prawns/3pc.add \$10

Grilled salmon fillet add \$12.

BLT Wedge \$16.

Crisp Salinas valley iceberg lettuce, topped with house made Point Reyes blue cheese dressing, croutons, heirloom tomatoes, avocado, glazed apple wood 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.

Sashimi with Asian Salad \$23.

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

Chinese Chicken Salad \$17.5

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

Fresh Grilled Salmon \$29.

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

Mussels Harissa & Pommes Frites \$24.

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) (GF) without fries or pasta.

New Zealand Seabass \$27.

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

VEGETARIAN

Asian Rice Bowl \$19.

Shitake mushrooms, pineapple, broccoli & other assorted vegetables, sesame seeds, light mirin teriyaki glaze, sesame sauce, served over basmati rice, tempura artichoke.

Veggie Flatbread \$18.

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

STEAK ENTREES

12oz. New York Pepper Steak \$36.

All-natural black angus new york strip steak, charbroiled, cognac green peppercorn sauce, topped with a jumbo grilled prawns, onion rings, mashed potatoes, fresh seasonal vegetables. (GF) without the onion rings.

Beef Stroganoff \$26.5

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, SUR cheese bread, roasted tomato.

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

Sorry gift cards (except our own), are sometimes not compatible with many restaurant registers for redeeming.

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

Open Tues-Sun. This is our all day menu & is served from 11:30am - 9:00pm 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 & Patio. Tuesday Happy Hour...all evening 3:00pm - 9:00pm