



## SUNSET MENU

THREE COURSE DINNER....\$29

4:30 PM - 5:30 PM

### CHOICE OF FIRST COURSE

#### ARTISAN GREEN SALAD

*Cherry Tomatoes / Cucumber / Red Onion / Balsamic Vinaigrette*

#### LOBSTER BISQUE

*Brandy Double Cream*

OR RELISH TRAY FOR THE TABLE

### CHOICE OF SECOND COURSE

#### SALMON\*

*Spicy Lemon Butter / Mashed Potatoes / Green Beans Almondine*

#### 10oz NEW YORK STEAK\*

*Mashed Potatoes / Green Beans Almondine*

(ADD \$5)

#### SHRIMP SCAMPI

*Jumbo Prawns / Garlic Butter / Oregano / Marsala / Angel Hair Pasta*

#### MARY'S CHICKEN

*Airline Chicken Breast / Mashed Potatoes / Green Beans Almondine / Natural Pan Jus*

#### SHRIMP RISOTTO

*Jumbo Prawns / Balsamic Reduction*

### CHOICE OF DESSERT

#### CHOCOLATE POT DE CREME

*Warm Peanut Butter Cookies*

#### VANILLA CREME BRULEE

*Classic French Custard / Bruleed Sugar*

#### ICE CREAM SUNDAE

*Vanilla Bean Ice Cream / Fudge Sauce / Candied Nuts*

### SUNSET PREMIUM WINES BY THE GLASS

#### WHITE WINE

*Ferrari-Carano Chardonnay \$10*

*Rombauer Chardonnay \$20*

*Duckhorn Sauvignon Blanc \$15*

#### RED WINE

*Ferrari-Carano Cabernet Sauvignon \$10*

*The Prisoner Red Blend \$15*

*Decoy Pinot Noir \$10*

*All Dinners come with Complimentary*

*Warm Sourdough Bread & Butter*

*(\*Substitutions for Mashed Potatoes or Rice....add \$2)*

\* The Washoe County District Health Department advises that eating raw, undercooked animal foods or animal foods that are not otherwise processed to eliminate pathogens, (such as meat, poultry, eggs, milk, seafood or shellfish) poses a potential health risk to everyone, especially the elderly, young children under the age of 14 years, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces the risk of illness.