



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*

Whole Grain Mustard Buerre Blanc / 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

GELATO & SORBET

Please Ask Server for Today's Flavor

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

Ferraro-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)*