



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

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)*

* 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.