

# Sunset Dinner

## Menu

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### Starters

#### Soup Du Jour:

Cup \$6.95

Crock \$7.95

#### French Onion Crock

\$9.95

#### PW Side Salads

House Salad \$5.95

Caesar Salad \$6.95

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### Shareables

#### Pork Pot Stickers \$12.95

6 Pan Fried Dumplings  
with Dipping Sauce

#### Spicy Vodka Mussels \$15.95

Mussels in Spicy Vodka Sauce  
Served with Garlic Toast

#### Jumbo Shrimp Cocktail

\$14.95

6 Jumbo Shrimp  
& Spicy Cocktail Sauce

#### Honey BBQ Chicken Tenders

\$12.95

Tossed in Honey BBQ Sauce

#### Italian Charcuterie Board \$23.95

Genoa Salami, Prosciutto,  
Pepperjack, Cheddar, Walnuts,  
Fresh Mozzarella, Red Peppers,  
Seedless Grapes, Marinated  
Artichokes, Olives, Hot Honey &  
Garlic Bread

#### Bang Bang or Sesame Shrimp \$14.95

Crispy Shrimp  
Tossed in Choice of Sauce

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### Salads

#### Beet & Goat Cheese Salad \$14.95

Mixed Greens, Diced Tomatoes, Candied Pecans,  
Crumbled Goat Cheese, Sliced Beets  
& Choice of Dressing

#### Country Club Wedge Salad \$14.95

Iceberg Wedge, Buttermilk Blue Cheese Crumbles,  
Tomatoes, Chopped Applewood Smoked Bacon, Onion  
Rings & Choice of Dressing

#### Santa Fe Salad \$14.95

Mixed Greens, Black Beans, Grilled Corn,  
Diced Tomatoes, Avocados, Mixed Cheese, Crispy Tortilla  
Straws & Choice of Dressing

#### Classic Caesar Salad \$13.95

Romaine Lettuce, House Made Caesar Dressing &  
Croutons with Shaved Parmesan

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### Additional Proteins

Marinated Grilled Chicken \$7

½ Dozen Grilled Shrimp \$10

Grilled Fresh Mahi \$9

4oz. Grilled Filet Mignon \$16

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# Menu

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## Entrees

### **Grilled Bourbon Pork Chops \$23.95**

Tender Boneless Pork Chops Served with Cheddar Chive Smashed Potatoes & Fresh Vegetables

### **Penne Alla Vodka with Butter Poached Shrimp \$24.95**

Jumbo Shrimp over Penne Pasta with Vodka Sauce

### **Panko Crusted Northern Haddock \$25.95**

Crispy Panko Fried Haddock Served with Tartar Sauce, Yellow Rice Pilaf & Fresh Vegetables

### **Beef Stroganoff \$24.95**

Slow Braised Angus Beef with Onions & Mushrooms Finished with Sour Cream over Buttered Noodles

### **Lamb Loin Chops \$31.95**

Grilled & Served with Mint Jelly, Rice Pilaf & Fresh Vegetables

### **Baked Seafood Trio \$28.95**

Shrimp, Scallops & Northern Haddock with Butter, White Wine & Seasoned Butter Crumbs  
Served with Yellow Rice Pilaf & Fresh Vegetables

### **Chicken Parmesan with Vodka Sauce \$24.95**

Crispy Chicken Cutlet with Melted Mozzarella & Romano Cheese over Penne Pasta

### **Rigatoni with Fennel Sausage Bolognese \$22.95**

Rigatoni topped with Chefs Homemade Italian Fennel Sausage Bolognese Sauce with Ricotta & Fresh Basil

### **Filet Mignon with Cognac au Poivre \$37.95**

Chargrilled 8oz. Aged Black Angus Filet Mignon with Side of Creamy Cognac au Poivre Sauce  
Served with Fresh Vegetables & Cheddar Chive Smashed Potatoes

**Upgrades: Sauteed Mushrooms \$4 Baked Potato with Butter & Sour Cream \$3**

### **Queso Cheese Burger \$19.95**

Black Angus Beef with Melted Queso Cheese, Onion Rings & Jalapenos  
on Toasted Brioche Roll

Served with LTO & French Fries

**Add: Bacon \$2**

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## Dessert

### **Crème Brulee Cheese Cake \$7.75**

### **Chocolate Mousse \$7.75**

\*Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Foodborne Illness

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