

APPETIZERS

COCONUT SHRIMP

Coconut crusted prawns fried golden brown served with sweet chile sauce \$16

CRAB CAKES

Topped with tartar sauce and green onions \$20

STEAK BITES

Tender bites of steak with mushrooms in a rich Demi Glace served over mashed potatoes \$18

CALAMARI

Crispy calamari served with house made cocktail and tartar sauce \$17

BRUSSEL SPROUTS

Sautéed with bacon and topped with feta cheese, candied pecans and Poblano aioli \$18

STEAMED MUSSELS

Served in a white wine & lemon butter sauce with garlic & onions served with toasted bread \$18

TEMPURA ARTICHOKE HEARTS

House Battered and fried golden brown served with Sriracha Aioli \$17

CHICKEN "LOLLIPOPS"

Frenched drumsticks fried crisp, tossed in and served with a side of Asian inspired BBQ sauce \$18

BRUSCHETTA

Onion & tomato sauteed with garlic piled on sourdough topped with mozzarella & fresh basil \$16



SALADS & SOUP

Add chicken \$8 Add prawns \$14 Add Cajun tofu \$7

CAESAR

Romaine lettuce, crisp croutons and roasted garlic Caesar dressing \$16 Half \$10

ROASTED BEET SALAD

Mixed greens with house roasted beets, feta cheese, candied pecans with a balsamic vinaigrette \$18 Half \$12

SUNSET COBB SALAD

Romaine lettuce with chicken, bacon, tomato, bleu cheese, egg, avocado and green onion \$22

CAJUN AHI & MANDARIN SALAD

Cajun seared Ahi atop mixed greens with sweet mandarins served with vinaigrette \$21

HOUSE SALAD \$9

HOMEMADE NEW ENGLAND CLAM CHOWDER

Cup \$7 Bowl \$11

ENTRÉES

RIBEYE 16oz*

Served with choice of topping, roasted asparagus and choice of potato \$55

NEW YORK 14oz*

Served with choice of topping, seasonal vegetables and choice of potato \$40

STEAK TOPPINGS

Mushrooms in demi-glace • Caramelized onion & bleu cheese • Herbed butter

Buttery crab \$5

BRAISED SHORT RIBS

Served with polenta and seasonal vegetables \$34

BAKED BBQ CHICKEN

Airline chicken breast BBQ seasoned & topped with BBQ sauce served with wild rice & green beans \$31

GLAZED PORK LOIN*

Served with creamy polenta and roasted asparagus \$32

PRAWN DINNER

Scampi style or Fried and served with choice of potato & seasonal vegetables \$32

SUNSET CIOPPINO

Prawns, scallops, hard shell clams, snapper in a lemony white wine garlic butter sauce served with toasted sourdough \$36

PAN SEARED KING SALMON*

Topped with smokey sweet n spicy butter served with seasonal risotto and roasted asparagus \$39

SEAFOOD FETTUCCINE

Prawns, scallops and crab in a creamy garlic sauce with a parmesan crisp \$38 Half \$24

PAN SEARED SNAPPER*

Seasoned and pan seared served with wild rice and green beans \$32

BOLOGNESE

Rich creamy tomato meat sauce served with Campanelle pasta \$29

FLORENTINE FETTUCCINE (Vegetarian)

Spinach, mushrooms and tomato in a creamy garlic sauce \$31

VEGETABLE RISOTTO (Vegan upon request)

Mushroom, asparagus, artichoke hearts and squash sauteed with garlic and onion served over risotto \$24

CAJUN TOFU (Vegan)

Slightly spicy seared tofu 'steak' served with risotto and roasted asparagus \$26

