



Sunset Menu

3 Courses - \$39*

Sun. - Thurs. 4PM to 6PM

* Per person, in-dining only. Tax & gratuities not included

First Course

Steak Crostini

grilled filet medallions with blue cheese butter spread, arugula & cherry tomatoes with a balsamic drizzle

Prime NY Strip Egg Roll (2)

thin sliced with caramelized onions, black truffle mushrooms, cooper sharp american cheese & spicy cherry pepper ketchup

Sicilian Calamari

fresh squid, red onions, & hot cherry peppers breaded & fried. Sauces: marinara or white wine lemon butter, capers, black olives

Second Course

Signature House Salad

field greens with shaved carrots, tomatoes, dried cranberries & toasted almonds with a white balsamic vinaigrette

Classic Caesar

romaine hearts tossed in house-made caesar dressing topped with shaved parmesan & garlic croutons

Steakhouse Old-Fashion Wedge

iceberg lettuce with blue cheese dressing topped with red onion, cherry tomatoes, bacon bits & blue cheese crumble

Third Course

served with black truffle mashed potatoes & grilled asparagus

6oz Prime Filet Mignon

Sauces: au poivre • béarnaise • demi-glace • caramelized onions

Filet Tips & Pasta

filet tips sautéed with onions, mushrooms, cherry tomatoes in a blue cheese sauce with campanelle pasta

Pan Roasted Stuffed Chicken Breast

frenched chicken breast stuffed with boursin cheese, herb demi-glace sauce

Herb Crusted Salmon

mustard basted & crusted with parsley, rosemary & thyme; served with quinoa

Add House-Made Dessert ... \$5

daily chef selections

before placing your order, please inform your server if anyone in your party has a food allergy.

