



Est. 1933

## Sunset Menu

3 Courses - \$33\*

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*

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#### Add House-Made Dessert ... \$3

*daily chef selections*

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

