

SUNSET GRILLE

STEAKS • SEAFOOD • PASTA



STARTERS

Lobster Bisque Puff Pastry, Touch of Brandy	15
Bruschetta Tradizionale Fresh Tomato, Basil	11
Shrimp Cocktail Horseradish Cocktail Sauce	18
Beef Carpaccio Arugula, Reggiano	15
Ahi Tuna Crudo Cured Ahi, Fennel, Citrus	16
Jumbo Lump Crab Cake Roasted Red Pepper Aioli	18
Organic Tomato Soup Fresh Basil, Extra Virgin Olive Oil	11

SALADS

Mixed Greens Shaved Carrots, Radishes, Tomatoes, Cucumber, Red Wine Vinaigrette	10
BLT Wedge Smoked Bacon, Roma Tomatoes, Chunky Gorgonzola Dressing	12
Burrata & Tomato Roma Tomato, Arugula, Basil	16
Caesar Salad Romaine, White Anchovies, Bacon, Ciabatta Croutons	12

Sunset Seafood Salad 28

Jumbo Lump Crab, Colossal Shrimp, Crumbled Bacon, Tomatoes, Sliced Egg, Avocado, Citrus Vinaigrette

STEAKS & CHOPS

*100% Certified Angus Beef
Fired on our Charcoal Grill*

Filet Mignon 8oz	38
Petit Filet Mignon 6oz	32
New York Strip* 12oz	44
Rib Eye* 14oz	45
Double Cut Lamb Chops*	46
Charred Eggplant Purée	

32oz Porterhouse for Two** 89**
Prepared Florentine Style Rosemary, Roasted Garlic, Extra Virgin Olive Oil, Lemon

Steak Sauces:

Peppercorn, Bearnaise, Red Wine, Chimichurri, Roasted Garlic Herb Butter

Surf & Turf

Add to any Steak or Chop

6 oz Maine Lobster Tail**	20
Jumbo Lump Crab Cake**	16
Grilled Shrimp*	14

FISH & SEAFOOD

Sea Bass	39
Salmon	29
Tuna	28
Dual Main Lobster Tail*	45

Grilled Snapper Fillet 36

Simply Prepared with Extra Virgin Olive Oil, Lemon, Fresh Herbs

PASTA

Short Rib Gnocchi Wild Mushrooms, Shaved Reggiano	27
Penne Primavera Spinach, Artichokes, Olives, Tomatoes, Squash, Fire-Roasted Tomato Sauce	24
<i>Add Chicken 10 or Shrimp 14</i>	
Linguini with Shrimp Scampi Butter, Gremolata	34

SUNSET GRILLE SIGNATURES

Brick Pressed Chicken 26
Sautéed Spinach, Classic Mashed Potatoes

Pork Chop Milanese 32
Arugula Salad, Penne Pomodoro

Maine Lobster Fra Diavolo** 79**
Linguini, Calabrese Peppers

SIDES

Classic Mashed Potatoes	7
Hand-Cut Fries	7
Sautéed Mixed Mushrooms	9
Sautéed Spinach	8
Grilled Asparagus	10
Green Beans	8

Loaded Jumbo Potato 8
Sea Salt Crusted Baked Potato



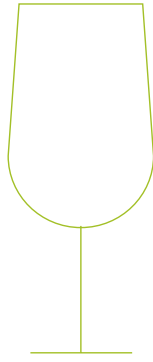
All prices are subject to 15% service charge and 3.5% sales tax

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Guests with food allergies or specific dietary requirements, please ask to speak to a manager.

Full Meal and Beverage plan includes an appetizer, a main course, a side and a dessert

NOTE: a surcharge of \$10 will be added for each * with star marked items.



CHAMPAGNE & SPARKLING WINES	GLASS	BTL
Veuve Clicquot, Yellow Label Brut, Reims NV		145
Moët & Chandon, Imperial Brut, Épernay NV		125
Moët & Chandon, Imperial Rosé, Épernay NV		165
Dom Perignon Moët & Chandon, Brut, Épernay 2004		350
La Grand Dame Veuve Clicquot, Reims 2004		390
Cristal Louis Roederer, Reims 2000		400
Prosecco, La Marca, IT	10	45

W H I T E W I N E S	GLASS	GLASS+1/2	BTL
Pinot Grigio, Santa Margherita, Italy	14	20	52
<i>bright, tart fruit -- WW90 pts.</i>			
Pinot Grigio, Santa Cristina Antinori, IT	12	17	44
<i>yellow apples, citrus peel.</i>			
Sauvignon Blanc, Montes, CL	11	16	40
<i>crisp, kiwi fruit</i>			
Sauvignon Blanc, Wente 'Louis Mel', CA			43
<i>flinty, crisp, citrus driven -- WE90 pts.</i>			
Sauvignon Blanc, Simi, Sonoma, CA			56
<i>green citrus, stone fruit, mineral</i>			
Sauvignon Blanc, Kim Crawford, Marlborough, NZ			63
<i>apricot, nectarine, passion fruit -- WS90 pts.</i>			
Sauvignon Blanc, Silverado 'Miller Ranch', CA			74
<i>crisp, stone fruit, lime zest -- WE90 pts.</i>			
Riesling Dry, Dr. Frank, Finger Lakes, NY	13	19	53
<i>peach, grapefruit, orange blossom -- WE90 pts.</i>			
Riesling, Chateau Ste. Michelle, WA	12	17	44
<i>green and yellow apple -- W&S90 pts.</i>			
Chardonnay, Tormaresca by Antinori, Puglia, IT			51
<i>apples, pineapple, white flowers.</i>			
Chardonnay, Kendall Jackson Reserve, CA	13	19	53
<i>rich pineapple, vanilla -- WE91 pts.</i>			
Chardonnay, Chateau St. Jean, Sonoma, CA	16	23	60
<i>delicate white peach, lemon-lime citrus.</i>			
Chardonnay, Wente 'Riva Ranch', Arroyo Seco, CA			64
<i>lively fruit, toasty, notes of vanilla -- TP91 pts.</i>			
Chablis, Louis Latour, Burgundy FR			66
<i>ample yellow fruits, almond</i>			
Chardonnay, Sonoma-Cutrer, Sonoma CA			68
<i>lemon drop, green apple, white peach -- WW90 pts.</i>			
Chardonnay, La Crema, Sonoma, CA			71
<i>lemon meringue, pear compote -- WE90 pts.</i>			
Chardonnay, Mer Soleil Silver Unoaked, CA			88
<i>layered ripe peach, nectarine -- WS90 pts.</i>			
Chardonnay, Cakebread Cellars, Napa, CA			110
<i>rich citrus, apple, tropical fruit.</i>			
Blend, Blindfold by The Prisoner, CA			86
<i>pineapple, orange marmalade, honeysuckle -- RP90 pts.</i>			

R O S É W I N E S	GLASS	GLASS+1/2	BTL
Miraval, Côtes de Provence, France	12	17	49
<i>citrus, red fruits and white flowers -- WE91 pts.</i>			
Whispering Angel, Côtes de Provence, France			59
<i>bing cherry, jasmine, papaya, lemon -- TP93 pts.</i>			

R E D W I N E S	GLASS	GLASS+1/2	BTL
Pinot Noir, Hob Nob, Pays d'Oc, FR	11	16	42
<i>cherry, medium-bodied, soft tannins</i>			
Pinot Noir, Rodney Strong, CA	16	23	60
<i>ripe raspberries, cherries, pomegranate -- WE90 pts.</i>			
Pinot Noir, Meiomi, CA	16	23	60
<i>boysenberry, blackberry, dark cherry</i>			
Pinot Noir, La Crema, Sonoma, CA			74
<i>lush, ripe cherry, candied strawberry -- WE91 pts.</i>			
Pinot Noir, Siduri, Willamette Valley, OR			81
<i>dark berry, currant, cherry, earth -- V91 pts.</i>			
Pinot Noir, Foley, Santa Barbara, CA			95
<i>red cherries, cola, tart cranberries</i>			
Merlot, Baron Philippe de Rothschild, Pays d'Oc, FR			40
<i>red fruit, violet, spice, pepper</i>			
Merlot, Wente 'Sandstone', CA	12	17	44
<i>black cherry, blackberry, plum</i>			
Merlot, Duckhorn, Napa, CA			115
<i>rich, soft, spicy, red fruit -- WE91 pts.</i>			
Primitivo, Tormaresca Torcicoda, Salento, IT			69
<i>complex, ripe, red fruit, spice -- RP90 pts.</i>			
Malbec, Reserva, Salentein, AR			49
<i>fresh plum, blackberry -- WW90 pts.</i>			
Malbec, Alpasion AR			54
<i>red fruit, dark fruit, vanilla</i>			
Malbec, Catena, Mendoza, AR	13	19	53
<i>fresh, violets, black cherries -- RP91 pts.</i>			
Barbera d' Asti, Michele Chiarlo, Piedmont, IT			54
<i>ripe cherries, earth -- WW91 pts.</i>			
Chianti Classico Riserva, Marchesi Antinori, IT			81
<i>black cherry, black currant, spice, graphite -- WS93 pts.</i>			
Cabernet Sauvignon, Josh CA	12	17	44
<i>juicy plum, blackberry, maple wood</i>			
Cabernet Sauvignon, Marques, CL	17	25	64
<i>dark plum, mulberry, mint, chocolate -- WS91 pts.</i>			
Cabernet Sauvignon, Simi, Napa, CA			75
<i>cherry, plum, black pepper spice -- W&S90 pts.</i>			
Cabernet Sauvignon, Silverado Napa, CA			106
<i>ripe plum, wet earth, tobacco, licorice -- JS92 pts.</i>			
Cabernet Sauvignon, Jordan, Alexander Valley, CA			126
<i>red fruit, sweet leafy tobacco -- W&S91 pts.</i>			
Cabernet Sauvignon, Duckhorn Napa, CA			144
<i>black currant, walnut shell, blueberries -- JS92 pts.</i>			
Blend, The Prisoner by The Prisoner, Napa, CA			109
<i>raspberry, cherry, cinnamon, pepper -- WS91 pts.</i>			
Brunello di Montalcino, Antinori Pian della Vigne, IT			136
<i>complex berry, light hazelnut -- JS94 pts.</i>			

WE = Wine Enthusiast, WS = Wine Spectator
 RP = Robert Parker, WW = Wilfred Wong of Wine.com,
 W&S = Wine & Spirits, V = Vinous,
 TP = Tasting Panel, JS = James Suckling