



Sunset Dinner Menu

Sunday thru Thursday 4:00-6:00pm

Reservations Required

– Choose one item from each of the three courses –

\$24 dollars per person

(does not include tax, beverages, or gratuity)

1st Course

Steak House Wedge

Iceberg smothered in Roquefort dressing, applewood, bacon, basil rubbed tomato, foccacia croutons

Artichoke – Boursin Stuffed Mushrooms

Roasted garlic, gruyere – boursin – white cheddar cheeses, garlic herb butter

Paper Thin Lavosh Pizza

Tomato – basil puree, shaved manchego cheese, fresh basil, caramelized shallots, porcini oil

Baked French Onion Soup

Traditionally prepared, creatively served

Caesar Julienne

Garlic – peppercorn dressing, herbed foccacia croutons, basil rubbed tomato, black olive, crispy parmesan tuile

Chef's Seasonal Soup of the Day

Check with your server for today's selection

Guacamole

Cucumber, sweet corn, lime, chiles, and cilantro
Cumin dusted white corn tortilla chips

Simple Salad

Field greens, basil, carrot julienne, olives, seedless cucumber, plum tomato, foccacia croutons

Cobb Style Chopped Salad

Sweet corn, avocado, tomato, bacon and gorgonzola, poached eggs, tossed with crème fraiche – peppercorn ranch dressing

Grilled or Tempura Fried "California Style" Fish Tacos

(seared ahi tuna tacos - add 8)

Napa cabbage – basil salad, yuzu citrus, sliced avocado

2nd Course

House Made Mascarpone – Basil Ravioli

Slow roasted tomato basil sauce, shaved parmiggiano, basil scented organic E.V.O.O.

Free Range – Chicken Scaloppini

Thyme roasted wild mushrooms, baby spinach roasted fingerling potato, marsala infused pan sauce

Seared "Prime" Beef Tenderloin Tips

Wild mushrooms, apple wood bacon, roasted shallot cabernet infused bordelaise sauce

Sautéed Mini Penne Pasta

Italian sausage, caramelized onions, sweet peas shitake mushroom, red chile, porcini oil, shaved manchego

Pan Fried – Maryland Lump Crab Cakes

Charred sweet corn succotash, crème fraiche, arugula pesto
French fries

Herb Basted Grilled Salmon Filet

Yukon gold whipped potato, garlic baby spinach meyer lemon beurre blanc

3rd Course

Montarra Berries

Vanilla bean gelato, smothered with fresh strawberries, blueberries, and blackberries, black raspberry coulis

Trio of Sorbet

Passion fruit, fresh raspberry, blood orange sorbet mixed summer berries, and strawberry coulis

Banana Brulee "Fosters Style"

Caramelized bananas, brandied fosters sauce praline coated vanilla bean ice cream,

Dark Chocolate Flourless Torte

Chocolate fondue topping
Fresh wild berry coulis, chantilly cream

***** This offer may not be combined with other coupons or offers, not valid on holidays**

