



STARTERS

SUNSET'S SLAB BACON 15

Hand cut, slow-cooked bacon lightly brushed with a whiskey maple glaze

LOBSTER STUFFED MUSHROOMS 15

Lobster stuffed with cream cheese and topped with mushroom asiago béchamel sauce

STEAMED POT STICKERS 15

Lightly seasoned pork wrapped and steamed, served with Sunset dipping sauce

FORTUNE FLATBREAD 16

Creamy queso atop a crispy flatbread, with caramelized onions, slow roasted NY strip, topped with chimichurri and tomato bruschetta

DUCK WONTONS 17

Duck with lightly fried cream cheese and flame-roasted sweet corn wrapped in a tender wonton. This classic is served with our Sunset orange sauce

JUMBO SHRIMP COCKTAIL 18

Five jumbo shrimp served martini style with cocktail sauce & lemon

ONEMANII SHRIMP 19

Golden fried shrimp lightly dusted and tossed in our creamy house-made bang bang sauce

FILET CROSTINIS 36

Grilled filet mignon medallions, served on crostinis and topped with house-made bistro sauce

PB&J WINGS 17

“New” Sunset staple! One pound of golden fried chicken wings tossed in a Sunset Steakhouse secret PB&J sauce

SOUPS & SALADS

CHICKEN WILD RICE 6

Our signature soup made with Nett Lake Wild Rice and tender chicken

LOBSTER BISQUE 7

A classic soup with lobster, cream and brandy

CAESAR FULL 10 HALF 5

Romaine with parmesan cheese, croutons and creamy Caesar dressing.

CHOPPED FULL 11 HALF 6

Cucumbers, tomatoes, sundried cranberries, bacon, bleu cheese crumbles, and a sweet tangy house dressing

WEDGE SALAD FULL 11 HALF 6

Romaine heart topped with chopped bacon, julienne red onions, diced tomatoes and house bleu cheese dressing

SUNSET STEAK SALAD 14

Slow roasted sirloin, grilled and placed atop a bed of romaine with red onions, and banana peppers. Dressed with smoky ancho dressing and flavorful chimichurri

SESAME GARLIC CHICKEN SALAD 14

Crisp chopped romaine, blanketed with red onions, bell peppers, raisins and slivered almonds, topped with tempura chicken and drizzled with honey sesame dressing

SANDWICHES

ALL SANDWICHES SERVED WITH THICK CUT STEAK FRIES

STEAK SANDWICH 15

Top Sirloin slow roasted then grilled, topped with caramelized onions and placed on a blanket of provolone with a toasted asiago knot

CHICKEN BAHN MI 15

Tempura fried chicken breast, Asian dressed vegetable and fresh cilantro, all pocketed in a French Baguette

WALLEYE FILLET SANDWICH 16

Deep-fried walleye, served on toasted French Baguette with lettuce and tomato

SMOKEHOUSE BRISKET BURGER 18

A premium 7oz beef patty layered with smoked sliced brisket, pepper jack cheese, bbq aioli and fresh jalapeno garnishment

ONE CHECK FOR TABLES OF 7 GUESTS OR MORE



FROM THE BUTCHER

ALL ENTREES INCLUDE SEASONAL FRESH VEGETABLE AND YOUR CHOICE OF POTATO:
Baked potato, garlic mashed, loaded baked, smokehouse au gratin or loaded garlic mashed

COLD SMOKED RIBEYE 12oz **45**

Cold smoked and grilled to perfection

STEAK DIANE 16oz **48**

Ribeye pan-seared to perfection, topped with mushroom and onions in a Jameson Irish cream sauce

FRENCH FILET 8oz **50** 10oz **55**

Center cut tenderloin topped with a special blend of onion and seasoning, covered with melted provolone

TOMAHAWK RIBEYE 22oz **55**

Our Sunset Steakhouse signature bone-in ribeye is a mouth-watering feast for the true carnivore!

TOP SIRLOIN 8oz **26** - 12oz **29**

NEW YORK STRIP 12oz **35**

RIBEYE 16oz **43**

CENTER CUT FILET 8oz **48** - 10oz **52**

PORTERHOUSE 24oz **55**

ENCRUSTED \$4

GARLIC, BLEU CHEESE, PARMESAN

TOPPINGS \$5

MAYTAG BLEU, CHIMICHURRI, MUSHROOMS & ONIONS, DIANE SAUCE

SHRIMP SCAMPI STYLE \$10

FISH AND SEAFOOD

COLOSSAL SHRIMP 28

Grilled, broiled, or deep-fried on a bed of wild rice

PARMESAN CRUSTED HALIBUT 38

6oz halibut steak encrusted with a buttery parmesan panko, topped with fresh lemon bruschetta

SUNSET WALLEYE 36

Traditional shore dinner with Nett Lake Wild Rice. Served pan-fried, broiled or deep-fried

LOBSTER STUFFED SALMON 28

8oz grilled salmon fillet, filled with shredded lobster and cream cheese, topped with asiago béchamel over cheddar grits

TWIN LOBSTER TAILS 59

Two, 6oz cold water tails broiled to perfection. Served with fresh lemon and drawn butter

CHEF'S SELECTIONS

NO CHOICE OF POTATO OR VEGETABLE

CAJUN ALFREDO 18

Sunset house made cajun seasoning mixed with our creamy alfredo sauce

ADD CHICKEN • 6 ADD SHRIMP • 8

GNOCCHI POMODORO 22

Tender gnocchi's tossed with roasted garlic, crushed tomatoes and fresh basil, topped with parmesan

VERMILION SCAMPI 24

Lemon buttered walleye, served with sauteed onions and peppers, tossed in a white wine garlic sauce

CHICKEN CARBONARA 24

Sautéed garlic, bacon, onions and mushrooms, mixed together with tender penne pasta and tossed in a light cream sauce

STEAKHOUSE STROGANOFF 26

Prime beef sautéed and simmered with mushrooms, onions, brandy cream tossed with fettuccine

THAI STIR FRY 28

Fresh cut vegetables lightly sautéed, tossed in chili sauce and topped with tempura fried chicken

ENHANCEMENTS

ENTREE ADD ONS ONLY

NETT LAKE WILD RICE.....	5
CHICKEN BREAST	6
THREE SHRIMP	8
LOBSTER TAIL.....	25