



STARTERS

LOBSTER STUFFED MUSHROOMS 15 Stuffed with lobster, cream cheese, and topped with mushroom asiago béchamel sauce	FILET CROSTINIS 38 Grilled filet mignon medallions, served on crostini's, topped with Sunset bistro sauce
SUNSET'S SLAB BACON14 Hand cut, slow cooked, and brushed with a whiskey maple glaze	ONEMANII SHRIMP 19 Lightly dusted and fried golden, tossed in our creamy house made Bang Bang sauce
JUMBO SHRIMP COCKTAIL 19 Jumbo shrimp served with spicy house cocktail sauce	CANDIED BRUSCHETTA12 Balsamic-glazed mushrooms and onion along with melted Swiss cheese topped with fresh diced tomatoes

SOUPS & SALADS

CHICKEN WILD RICE 6 Our signature soup made with Nett Lake wild rice	CHOPPED Full 11 / Half 6 Cucumbers, tomatoes, sundried cranberries, bacon, bleu cheese crumbles, and a sweet tangy house dressing
LOBSTER BISQUE 7 A classic soup with lobster, cream, and brandy	ORIENTAL CHICKEN SALAD Full 11 / Half 6 Grilled chicken over chopped romaine topped with carrots, snow peas, water chestnuts, red onion, and dry roasted peanuts and served with our Thai peanut dressing
CAESAR Full 10 / Half 5 Creamy Caesar dressing, garlic croutons and shredded parmesan	
SUNSET ISLAND Full 11 / Half 6 Chopped romaine tossed with artichoke hearts, roasted red peppers, cucumbers, ripe olives and red onions, drizzled with Balsamic vinaigrette and topped with shredded parmesan cheese	

SANDWICHES

All Sandwiches served with thick cut seasoned potato wedges and a pickle

WALLEYE FILLET SANDWICH 16 Deep-fried walleye served on toasted ciabatta with lettuce and tomato	JERK CHICKEN SANDWICH 13 Grilled chicken tossed in our house made jerk seasoning, topped with pineapple salsa on a toasted brioche bun and a side of Sunset Jerk sauce
STEAK SANDWICH15 Slow roasted Top Sirloin grilled, topped with caramelized onion, placed on a blanket of provolone with a toasted asiago knot	PLT13 Crispy thick sliced pork belly paired with fresh lettuce, tomato and ancho mayo on a ciabatta bun

The Sunset Steakhouse has implemented protocols to help ensure the safety of our guests along with trying to maintain a memorable dining experience. Some of the changes you will see are bare tables upon arrival, single use menus, hand sanitizer stations, and spaced out seating.



FROM THE BUTCHER

STEAKS ARE DRY AGED FOR 21 DAYS • ALL ENTRÉES INCLUDE YOUR CHOICE OF:
 Brussel sprouts with bacon & onions • Carrots • Asparagus • Roasted corn and peppers
 Loaded baked potato • Smoked cream spinach • Smoked au gratins with jalapenos & slab bacon
 Garlic mashed potatoes

TOMAHAWK RIBEYE
 The Ultimate Bone-In Ribeye, a Sunset Steakhouse Signature
 22 oz.....55

- TOP SIRLOIN BRANDSTAKE..... 8oz 24 / 12oz 28
- PORTERHOUSE 24oz 65
- RIBEYE BRANDSTAKE..... 16oz 49
- NEW YORK STRIP BRANDSTAKE..... 12oz 39
- CENTER CUT FILET MIGNON BRANDSTAKE..... 8oz 50 / 10oz 55

- STEAK DIANE 16oz 52
 16oz ribeye pan-seared to perfection, topped with mushrooms and onions in a Jack Daniel's cream sauce
- COLD SMOKED RIBEYE 12oz 45
 Cold smoked and grilled to perfection

FISH AND SEAFOOD

- RED LAKE WALLEYE 36
 Traditional shore dinner with Nett Lake wild rice
 Served pan-fried, broiled, or deep-fried
- SEA SCALLOPS 37
 Pan-seared sea scallops nestled upon a bed of wild rice with a brush of fresh lemon butter
- TWIN LOBSTER TAILS 61
 Two 6 ounce cold water tails broiled to perfection
 Served with fresh lemon and drawn butter

- JUMBO KING CRAB LEGS MKT
 Boiled king crab & served with drawn butter
- COLOSSAL SHRIMP 28
 Grilled, broiled, or deep-fried on a bed of wild rice
- PARMESAN CRUSTED HALIBUT 32
 6oz halibut steak encrusted with a buttery Parmesan-Panko, topped with fresh lemon bruschetta

CHEF'S SELECTIONS

NO CHOICE OF POTATO OR VEGETABLE UNLESS SPECIFIED

- MONGOLIAN BEEF STIR-FRY 21
 Sliced top sirloin and crisp vegetables tossed in a thick house-made Mongolian stir-fry sauce, with a side of sticky rice
- CAJUN ALFREDO 18
 Sunset house made cajun seasoning mixed with our creamy Alfredo sauce
 Add Chicken \$6 Add Shrimp \$8
- CLASSIC CHICKEN OSCAR 22
 Grilled chicken breast smothered in lump crab meat and asparagus, topped with Hollandaise sauce & served with choice of potato

- THAI CHICKEN STIR-FRY 21
 Grilled chicken breast mixed with power blend vegetables and Thai peanut sauce alongside our perfectly seasoned power grains
- AGRODOLCE CHICKEN 19
 Charcoal grilled chicken breast topped with house made agrodolce sauce, a blend of bell peppers, onions, mild chilis, garlic and spices, along with fresh mixed greens
- VERMILION SCAMPI 24
 Lemon buttered walleye, served on fettucine that has been tossed in a light white wine garlic sauce

ENHANCEMENTS

ENTRÉE ADD ONS ONLY

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| MAYTAG BLUE CHEESE 4 | LOBSTER TAIL 25 |
| CLASSIC OSCAR 9 | THREE SHRIMP 14 |
| BÉARNAISE 3 | CHICKEN BREAST 6 |
| SAUTÉED MUSHROOM/ONION 3 | CRAB LEGS [1/2 POUND] 27 |
| AU POIVRE 5 | NETT LAKE WILD RICE 5 |