



STARTERS

CANDIED BRUSCHETTA 12

Balsamic-glazed mushrooms and onions with melted Swiss cheese topped with fresh diced tomatoes

SUNSET'S SLAB BACON 14

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

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

STEAMED POT STICKERS 15

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

SHRIMP SHOOTER 18 ADD VODKA 24

Jumbo Shrimp served on the rim of double shot glasses filled with Sunset Kitchen Bloody Mary mix

ONEMANII SHRIMP 19

Lightly dusted and fried golden, 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

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

LOBSTER STUFFED CAESAR 14

Lobster stuffed roasted tomato served over a bed of wild rice, surrounded by Caesar salad and topped with parmesan cheese

SANDWICHES

ALL SANDWICHES SERVED WITH THICK CUT STEAK FRIES AND A JUICY PICKLE

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

PULLED PORK SANDWICH 15

Slow roasted pork, topped with house-made sweet BBQ sauce and topped with coleslaw

BUFFALO CHICKEN SANDWICH 15

Fire braised chicken shredded and tossed in our Sunset hot sauce and placed on a grilled hoagie. Served with your choice of ranch or bleu cheese dressing

WALLEYE FILLET SANDWICH 16

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

FROM THE BUTCHER

ALL ENTREES INCLUDE SEASONAL FRESH VEGETABLE AND YOUR CHOICE OF POTATO:
Baked potato, garlic mashed, loaded baked or jalapeno bacon au gratin
ADD LOADED GARLIC MASHED FOR \$2

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 brie cheese

TOMAHAWK RIBEYE 22oz 55

Try our Sunset Steakhouse signature bone-in ribeye

TOP SIRLOIN 8oz 26

TOP SIRLOIN 12oz 29

NEW YORK STRIP 12oz 35

RIBEYE 16oz 43

CENTER CUT FILET 8oz 48

CENTER CUT FILET 10oz 52

PORTERHOUSE 24oz 55

FISH AND SEAFOOD

COLOSSAL SHRIMP 28

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

PARMESAN CRUSTED HALIBUT 35

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

SEA SCALLOPS 37

Pan seared sea scallops, basted with lemon butter and nestled on a bed of wild rice

TWIN LOBSTER TAILS 59

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

KING CRAB LEGS MARKET PRICE

Jumbo King crab boiled. Served with drawn butter

CHEF'S SELECTIONS

NO CHOICE OF POTATO OR VEGETABLE UNLESS SPECIFIED

CAJUN ALFREDO 18

Sunset house made cajun seasoning mixed with our creamy alfredo sauce

ADD CHICKEN • 6 ADD SHRIMP • 8

BISON BOLOGNESE 22

Premium bison, mixed with spices, fresh garlic, tomatoes, onions and port wine, simmered and served over a pillow of Pappardelle pasta

VERMILION SCAMPI 24

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

SUNRISE CITRUS CHICKEN 24

Jalapeno-citrus marinated chicken, grilled, served over a bed of sautéed peppers and onions. Paired with garlic mashed potatoes

STEAKHOUSE STROGANOFF 26

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

CREOLE SHRIMP 29

Sautéed shrimp and Andouille sausage, blended with house creole spices, tomatoes, and white wine along with a crispy risotto cake

ENHANCEMENTS

ENTREE ADD ONS ONLY

MAYTAG BLUE CHEESE4

NETT LAKE WILD RICE.....5

SAUTEED MUSHROOM/ONION.....5

CHICKEN BREAST6

DIANE SAUCE.....7

THREE SHRIMP8

LOBSTER TAIL.....25

CRAB LEGS 1/2 LB.....27

20% GRATUITY AND/OR ONE CHECK FOR TABLES OF 7 GUEST OR MORE