




STARTERS

LOBSTER STUFFED MUSHROOMS 15	GOOKOOSH-WIYAAS 14
Stuffed with lobster, cream cheese, and topped with mushroom asiago béchamel sauce	Slow roasted pork belly, basted with Asian spices and topped with candied jalapeños and crushed peanuts
SUNSET'S SLAB BACON 14	DUCK TACOS  15
Hand cut, slow cooked, and brushed with a whiskey maple glaze	Marinated duck tenders sautéed to perfection, laid on a bed of cilantro salad and Ancho Sambal crème, on warm tortillas
JUMBO SHRIMP COCKTAIL 19	ONEMANII SHRIMP 19
Jumbo shrimp served with spicy house cocktail sauce	Lightly dusted and fried golden, tossed in our creamy house made Bang Bang sauce
FILET CROSTINIS 25	SCALLOPS BENEDICT 18
Grilled filet mignon medallions, served on crostinis, topped with Sunset bistro sauce	Three pan-seared sea scallops over thick cut bacon and grilled crostini, topped with maple hollandaise
LOBSTER LOLLIPOPS 18	
Two lobster tails rolled in Panko crumbs and flaked coconut fried to golden, served with Pina Crème	

SOUPS & SALADS

CHICKEN WILD RICE 6	CHOPPED 11 / 6
Our signature soup made with Nett Lake wild rice	Cucumbers, tomatoes, sundried cranberries, bacon, bleu cheese crumbles, and a sweet tangy house dressing
LOBSTER BISQUE 7	CAESAR 10 / 5
A classic soup with lobster, cream, and brandy	Romaine with tomatoes, parmesan cheese, and creamy Caesar dressing. Served with garlic parmesan chips
SOUP OF THE DAY 6	ORIENTAL CHICKEN SALAD 11 / 6
Ever-changing plethora of ingredients and Ideas. Please make sure to ask your server "what's today's!"	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

SANDWICHES

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

SUNSET BURGER 13	BBQ GRILLED CLT 13
7oz patty grilled to your liking, topped with lettuce, tomatoes, slab bacon, cheddar cheese and garlic aioli	Coal-grilled chicken breast, topped with lettuce and tomato, on a crispy ciabatta hoagie, melted cheddar and pepper jack, drizzled with sweet and spicy BBQ
PRIME RIB SANDWICH 13	ASIAN PORK BELLY 13
Served on grilled sour dough bread, mushrooms, onions, pepper jack cheese, cheddar cheese and chipotle horseradish sauce	Slow roasted pork belly glazed with our Secret Weapon sauce, topped with Thai slaw served on a Ciabatta hoagie
WALLEYE FILLET SANDWICH 13	
Deep-fried walleye. Served on toasted ciabatta with lettuce and tomato	



FROM THE BUTCHER

STEAKS ARE DRY AGED FOR 21 DAYS • ALL ENTRÉES INCLUDE YOUR CHOICE OF:

Brussel Sprouts, Bacon & Onions • Carrots • Asparagus • Roasted Corn and Peppers
 Loaded Baked Potato • Smoked Cream Spinach • Three Cheese Au Gratins with Slab Bacon
 Garlic Mashed Potatoes • Nett Lake Wild Rice

TOMAHAWK RIBEYE
 The Ultimate Bone-In Ribeye, a Sunset Steakhouse Signature
 22 oz.....40

- TOP SIRLOIN 8oz 19 / 12oz 25
- PORTERHOUSE..... 24oz 55
- RIBEYE 16oz 37
- NEW YORK STRIP 12oz 35
- CENTER CUT FILET MIGNON .. 8oz 33 / 10oz 37
- COLD SMOKED RIBEYE 16oz 35
Cold smoked and grilled to perfection ribeye
- FILET MEDALLIONS..... 8oz 35
8oz tenderloin sliced into medallions, pan-seared
in a port demi-glaze

- STEAK DIANE 16oz 39
16oz ribeye pan-seared to perfection, topped with
mushroom and onions in a Jack Daniel's cream sauce
- STEAK FLIGHT 34
Undecided? Try a little of everything. All 3oz cuts of our
NY strip, ribeye, tenderloin and sirloin
- SUNSET SURF & TURF 12oz 43
NY strip and 7oz walleye fillet done to your liking,
pan-fried, broiled, deep-fried or pretzel-cruste

FISH AND SEAFOOD

- RED LAKE WALLEYE..... 27
Traditional shore dinner with Nett Lake wild rice.
Served pan-fried, broiled, deep-fried or pretzel-cruste
- SEA SCALLOPS 28
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

- KING CRAB LEGS MKT
Jumbo King crab boiled. Served with drawn butter
- COLOSSAL SHRIMP 28
Grilled, broiled, or deep-fried on a bed of wild rice
- PARMESAN CRUSTED HALIBUT 29
6oz halibut steak encrusted with a buttery Parmesan-Panko,
topped with fresh lemon bruschetta

CHEF'S SELECTIONS

- MONGOLIAN BEEF STIR-FRY* 19
Sliced top sirloin and crisp vegetables tossed in
a thick house made Mongolian stir-fry sauce,
aside sticky rice
- CAJUN ALFREDO* 18
Sunset house made cajun seasoning mixed with
our creamy alfredo sauce
Add Chicken for \$6 Add Shrimp for \$8
- CLASSIC CHICKEN OSCAR 19
Grilled chicken breast smothered in lump crab meat
and asparagus, topped with Hollandaise sauce.
Choice of potato

- THAI CHICKEN STIR-FRY* 21
Lightly dusted sautéed chicken breast mixed with a blend
of power blend vegetables and Thai peanut sauce
alongside our perfectly seasoned power grains
- CHEESE RAVIOLI* 19
A beautiful collection of Gluten Free cheese ravioli,
fresh vegetables and house made marinara
- PORK TENDERLOIN..... 28
Grilled pork tenderloin, lightly seasoned and topped
with the Sunset drunken cranberry reduction,
atop of power grains

**DOES NOT INCLUDE CHOICE OF POTATO OR VEGETABLE*

ENHANCEMENTS

ENTRÉE ADD ONS ONLY

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| MAYTAG BLUE CHEESE 4 | LOBSTER TAIL..... 20 |
| CLASSIC OSCAR..... 9 | THREE SHRIMP 14 |
| BÉARNAISE..... 3 | CHICKEN BREAST 6 |
| SAUTÉED MUSHROOM/ONION 3 | CRAB LEGS [1/2 POUND]..... 28 |
| AU POIVRE..... 5 | |