



STARTERS

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

STEAMED POT STICKERS 14

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

FORTUNE FLATBREAD 17

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

ROASTED BONE MARROW 17

Garlic brushed marrow, broiled and served with crostini

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 18

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

CAKE GICHIGAMI 18

Hand shredded Lobster & Crab mixed with house seasoning and oven baked. Served with steakhouse remoulade

PB&J or SNEAKY WINGS 15

One pound of golden fried chicken wings tossed in Sunset Steakhouse Secret PB&J sauce or try Uncle Sneaky's special wing sauce!
Ranch or Bleu Cheese 50¢ per cup

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 15

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

BUFFALO CHICKEN SALAD 15

Grilled chicken, tossed in house made sneaky sauce, placed on a bed of romaine. Topped with bacon, red onion, diced tomato and bleu cheese crumbles, drizzled with ranch dressing

SANDWICHES

ALL SANDWICHES SERVED WITH THICK CUT STEAK FRIES

STEAK SANDWICH 16

Slow roasted NY Strip, topped with fire roasted onions and pepper, provolone cheese on a toasted asiago bun

HOT SUNSET 16

Grilled chicken breast, topped with our house hot sauce, lettuce, tomato, pickle planks and Mike's hot honey mayo on a rustic bun

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 GUEST 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 **48**
Cold smoked and grilled to perfection

STEAK DIANE 16oz **50**
Ribeye pan-seared to perfection, topped with mushroom and onions in a Jameson Irish cream sauce

TOMAHAWK RIBEYE 22oz **55**

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

WE RESPECTFULLY RECOMMEND NOT ORDERING ANY MEAT AT MEDIUM WELL OR ABOVE, AS IT COMPROMISES THE QUALITY OF THE CUT.

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

NEW YORK STRIP 12oz **37**

RIBEYE 16oz **48**

CENTER CUT FILET 8oz **52** - 10oz **58**

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 **29**
Grilled, broiled, or deep-fried on a bed of wild rice

PARMESAN CRUSTED HALIBUT **39**
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 **29**
8oz grilled salmon fillet, filled with shredded lobster and cream cheese, topped with asiago béchamel over cheddar grits (No Potato Choice)

TWIN LOBSTER TAILS **62**
Two, 6oz cold water tails broiled to perfection. Served with fresh lemon and drawn butter

KING CRAB MKT PRC
One pound of Alaskan King crab

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

MANOOMIN STIR FRY **22**
Sautéed fresh stir fry vegetables tossed with a sweet peppered sauce, mixed with Wild Rice
Add Chicken \$6/ Beef \$7 /Shrimp \$8

VERMILION SCAMPI **26**
Lemon buttered walleye, served with sauteed onions and peppers, tossed in a white wine garlic sauce

STEAKHOUSE STROGANOFF **26**
Prime beef sautéed and simmered with mushrooms, onions, brandy cream tossed with fettuccine

GNOCCHI POMODORO **22**
Tender gnocchis tossed with roasted garlic, crushed tomatoes and fresh basil, topped with parmesan

BALSAMIC BLEU **26**
Prime grade Top Sirloin, roasted garlic, red onions, & fettucine tossed in Steakhouse bleu Alfredo, topped with balsamic reduction

ENHANCEMENTS			
ENTREE ADD ONS ONLY			
NETT LAKE WILD RICE.....	5	LOBSTER TAIL.....	25
CHICKEN BREAST	6	CHEDDAR GRITS.....	5
THREE SHRIMP	8		