



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 & topped with mushroom asiago béchamel sauce.

STEAMED POT STICKERS 15

Lightly seasoned pork wrapped & 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 & tomato bruschetta.

DUCK WONTONS 16

Duck with lightly fried cream cheese & 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 & tossed in our creamy house-made bang bang sauce.

SPINACH ARTICHOKE DIP W/ PITA CHIPS 18

Fresh spinach mixed with garlic, cream cheese, heated through. Served with cut pita chips.

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 & tender chicken.

CAESAR FULL 10 HALF 5

Romaine with parmesan cheese, croutons, & creamy Caesar dressing.

HOUSE SALAD 6

Chopped romaine, tomatoes, red onion, cheddar cheese, & croutons. Available dressing: Western, Bleu Cheese, Ranch, Vinegar & Oil, Caesar

CHOPPED FULL 11 HALF 6

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

WEDGE SALAD FULL 11 HALF 6

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

LOBSTER BISQUE 7

A classic soup with lobster, cream, & brandy.

SUNSET STEAK SALAD 11

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

AKAMISO CHICKEN SALAD 15

Fresh cut vegetables blended with chopped romaine & red miso vinaigrette topped with teryaki chicken.

SANDWICHES

ALL SANDWICHES SERVED WITH THICK CUT STEAK FRIES

STEAK SANDWICH 16

Slow roasted NY Strip topped with fire roasted onions, pepper, & provolone cheese on a toasted asiago hoagie.

SASSY SUNSHINE 15

Breaded chicken topped with house hot sauce, lettuce, tomato, pickle planks, & Mike's Hot Honey mayo on a rustic bun.

WALLEYE FILLET SANDWICH 16

Deep-fried walleye served on toasted French Baguette with lettuce & tomato.

SMOKEHOUSE BLEU BURGER 18

Grilled premium 7oz beef patty topped with a slice of bleu cheese, house made sweet balsamic onion jam, & basted with port ju on a brioche bun.

SMOKEHOUSE BRISKET BURGER 18

Premium 7oz beef patty layered with smoked sliced brisket, pepper jack cheese, bbq aioli, & fresh jalapeño garnishment.



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

SMOTHERED NY STRIP 12oz 38

12oz NY Strip done to your liking, topped with balsamic onion jam & melted bleu cheese

STEAK DIANE 16oz 50

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

TOP SIRLOIN 8oz 28 - 12oz 30

NEW YORK STRIP 12oz 35

RIBEYE 16oz 45

CENTER CUT FILET 8oz 52 - 10oz 58

PORTERHOUSE 24oz 55

TOMAHAWK RIBEYE 22oz 55

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

ENCRUSTED 4

GARLIC, BLEU CHEESE, PARMESAN

TOPPINGS 5

MAYTAG BLEU, CHIMICHURRI, MUSHROOMS & ONIONS, DIANE SAUCE

SHRIMP SCAMPI STYLE 10

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

FISH & SEAFOOD

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.

COLOSSAL SHRIMP 29

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

LOBSTER STUFFED SALMON 29

8oz grilled salmon filet, filled with shredded lobster & cream cheese, topped with asiago béchamel over cheddar grits (no potato choice).

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 - ADD BEEF 7 - ADD SHRIMP 8

STEAKHOUSE STROGANOFF 26

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

MUSSEL MARINARA 25

One pound of steamed mussels, tossed with garlic, red onions, crushed tomatoes, white wine, & fettuccine.

ITALIAN CHICKEN & SAUSAGE 22

Sautéed diced chicken, sausage crumbles, & bacon tossed with fettuccine & house made vodka sauce, topped with grated parmesan & fresh basil.

BEEF SHORT RIB TORTELLINI 26

Shredded orange glazed short rib, over tender spinach tortellini & house made alfredo.

ENHANCEMENTS

ENTREE ADD ONS ONLY

NETT LAKE WILD RICE.....5
CHICKEN BREAST6
THREE SHRIMP8

LOBSTER TAIL25
CHEDDAR GRITS.....5