



STARTERS

STICKY PORK BELLY 16

Roasted Pork Belly cubed and tossed in house-made Asian BBQ, placed on a bed of Pepper Slaw

LOBSTER STUFFED MUSHROOMS 16

Lobster stuffed with cream cheese & topped with mushroom asiago béchamel sauce.

MEDITERRANEAN FLATBREAD 18

Shredded lobster, and grilled artichoke spread on a Pinza crust, topped with fresh bruschetta and Pomegranate balsamic

FILET CROSTINI 38

"Back by popular demand." Aged 8oz beef tenderloin grilled to perfection, topped with a zesty bistro sauce, served on naan bread

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 18 Fresh spinach mixed with garlic, cream cheese, heated through. Served with Naan Dippers.

ONE CHECK WILL BE ADMINISTERED TO TABLES OF 7 GUESTS OR MORE.
THANK YOU FOR YOUR UNDERSTANDING.

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.

SMOKED TURKEY SALAD 12

Smoked Turkey, glazed pecans, Craisins & house-made Blueberry Vinaigrette

TUSCAN SUNSET SALAD 12

Chopped Romaine, Red Onion, Pepperoncini, Croutons, Black Olives, Parmesan, Tuscan Dressing

SANDWICHES

ALL SANDWICHES SERVED WITH THICK CUT STEAK FRIES

SMOKED STEAK SANDWICH 16

Sliced NY Strip, Chopped Brisket, Onion Jam, Smokey Horseradish Aioli on a toasted hoagie.

KOREAN CHICKEN SANDWICH 15

Breaded Chicken Breast, House Korean BBQ, topped with Kimchi, on a grilled brioche bun.

HOT ITALIAN HOAGIE 17

Grilled Ham, Roast Beef, Pepperoni, Genoa Salami, topped with Red Pepper Relish and Provolone.

WALLEYE FILLET SANDWICH 16

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



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

DRY RUB RIBEYE 50

Peppercorn Sage Crusted

SURF N TURF 54

NY Strip and Walleye - 12oz NY Strip & 6oz
Walleye Fillet done to your liking.

EPIC TOMAHAWK RIBEYE 125

Try your hand at this incredible 40oz
Tomahawk Ribeye!
Add 16oz Lobster Tail for \$50

THIS EPIC STEAK MUST BE COOKED MEDIUM OR UNDER DUE TO TIME.

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

TOP SIRLOIN 8oz 28 - 12oz 30

YORK STRIP 12oz 37

RIBEYE 16oz 48

CENTER CUT FILET 8oz 52 - 10oz 58

PORTERHOUSE 24oz 55

TOPPINGS 5

Maytag Bleu
Mushrooms and/or Onions
Diane Sauce
Smothered - Onion Jam and Bleu Cheese
SHRIMP SCAMPI STYLE 10

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 32

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

LIMONCELLO GLAZED SALMON 28

Grilled 8oz Atlantic Salmon, topped with a
limoncello dill glaze, served over wild rice.

TWIN LOBSTER TAILS 62

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

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 9

RAVIOLI STROGANOFF 26

Shredded Short Rib, stuffed ravioli dough, with sauteed
mushroom and onions in a house cream sauce

STIR FRY 22

Fresh Stir Fry Vegetables sauteed until tender, tossed
in a sweet and spicy Asian glaze with Wild Rice.
Add - Battered Chicken -\$6, Shrimp, Beef - \$8, Shrimp \$9

SMOKED SAUSAGE CHEESE TORTELLINI 26

Cheese Tortellini, Smoked Sausage, Smoked
Cheddar, Diced Tomato, and Red Onions, tossed in a
light cream sauce

ITALIAN CHICKEN & SAUSAGE 22

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

SHRIMP SCAMPI 27

Sauteed Shrimp, Roasted Peppers and Onions, tossed in a
White wine garlic cream and Fettuccini, topped with
Parmesan

ENHANCEMENTS

ENTREE ADD ONS ONLY

NETT LAKE WILD RICE.....	5	LOBSTER TAIL	28
CHICKEN BREAST	6	THREE SHRIMP	9