

# ENTREES

Add To Any Entrée a Cup of Tonight's Soup, Small Garden Salad or Caesar Salad 3.9

## Beach House Cheeseburger or Grilled Chicken Sandwich

toasted ciabatta, arugula, onion jam, sauteed mushrooms, whole grain mustard, swiss cheese, fries 13.9

## Smoked Bacon-Wrapped Meatloaf

smashed yukon gold potatoes, carrots, green beans, sautéed mushrooms, caramelized onion gravy, house-made ketchup, onion strings 15.9

## Grilled King Salmon Filet

chevre-mashed potatoes, citrus beurre blanc, parisienne vegetables, lemon marmalade 26

## Crab-Filled Petrale Sole

sautéed spinach, smashed potatoes, saffron cream, shaved fennel, Viridis Aquaponic watercress 29.9

## Pan-Roasted Sea Bass

white beans, sun dried tomatoes, roasted mushroom-cipollini onion ragu, Viridis Aquaponic chard, whole grain mustard butter 28

## Cider-Cured Double Cut Pork Chop

smashed yukon gold potatoes, charred brussels sprouts, port reduction, shallot-blackberry compote 20.9

## Stuffed Rosemary Chicken Breast

filled with prosciutto, goat cheese, gorgonzola and organic arugula - served over creamy polenta fresh broccolini, marsala mushroom sauce 18

## Feast of Lanterns Surf & Turf

grilled medallions of beef, FireCracker shrimp, brown rice, baby bok choy, Viridis Aquaponic cucumber salad, sweet soy demi glace 28.9

## Filet Mignon

smashed yukon gold potatoes, creamed spinach with chopped bacon, horseradish butter, truffle au jus, Yorkshire crisp 32.9

## Rib Eye Steak and Fries

Montreal steak spices, green peppercorn sauce, shoestring fries, melted cheese curds, crispy sage, blue lake green beans, brown butter 34

## SUNSET SUPPER MENU

Available When Seated Between 4PM & 5:30PM

### Sunset FireCracker Shrimp Appetizer

crispy shrimp tossed in a spicy, sweet Thai aioli 5

### Choice of Entrée 9.9

#### Panko-Sand Dabs Almondine

wild rice pilaf, lemon beurre blanc, dried cranberries, toasted almonds, blue lake green beans

#### Grilled King Salmon Filet

wild rice pilaf, sautéed spinach, lemon beurre blanc

#### Smoked Bacon-Wrapped Meat Loaf

butter-braised carrots, smashed yukon gold potatoes, onion gravy, crispy onion strings

#### Rosemary Chicken Breast

sautéed spinach, roasted mushrooms, creamy polenta, marsala-mushroom sauce

#### Cider-Cured Pork Chop

green beans, smashed yukon gold potatoes, apple-cranberry sauce, hard cider glaze

#### Portobello Ravioli Primavera

vegetable medley, wilted greens, sundried tomatoes, light marinara

#### Seafood Linguine

fresh fish, calamari, shrimp tomato-fennel broth

#### Rigatoni with Basil Cream

fresh basil, parmesan cheese, lemon oil

Add: Grilled Marinated Chicken or Grilled Shrimp

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Enjoy a Glass of House Chardonnay, Cabernet or Lovers Point Amber Ale on Draft 3.9

Available for Parties up to 10  
\$5 Charge to Split Sunset Entrees