

SUNSET GRILLE

Restaurant





Starters

SHRIMP COCKTAIL

baby lettuce, mango relish, lemon and cocktail sauce

YELLOWFIN TUNA

seared sesame crust, wakame, pickled ginger and soy sauce

DIVER SCALLOPS

asparagus, garlic butter and fried capers

CRAB CAKES

aioli, mango salad and tomato coulis

ESCARGOTS

garlic, shallots and parsley butter

LOBSTER BISQUE

puff pastry dome

ONION SOUP

gratinated provolone cheese

CEASAR SALAD

heart of romaine, herb croutons and Parmigiano Reggiano
with grilled chicken breast or grilled jumbo shrimp

MARTINI CHOPPED SALAD

field of greens, walnuts, heart of palm, tomato, cucumber, boiled egg, olives, bacon, blue cheese green pepper, shaken in a Chopin vodka ranch dressing

SPINACH SALAD

caramelized onions, mushrooms, pancetta, raspberry vinaigrette and brie cheese crostini

PUMPKIN RAVIOLI

creamy portobello mushroom and parmesan cheese



Seafood

ALSAKAN SALMON

grilled zucchini, roasted pepper and beurre blanc sauce

CHILEAN SEA BASS

miso marinated, spinach and ginger soy sauce

BAKED STUFFED SHRIMP

jumbo shrimp, lump crab meat, garlic-herb crumbs, wild rice and saffron sauce

LINGUINI SEAFOOD

jumbo shrimp, lobster, scallop, mussels in a white wine bisque sauce and Parmigiano Reggiano

TWIN LOBSTER TAILS

with drawn butter

Single Lobster Tail



Charcoal Grill

100 % Certified American Black Angus Beef

COWBOY STEAK bone in Rib eye - 22 oz

RIB EYE - 16 oz

NEW YORK STRIP LOIN - 12oz

FILET MIGNON - 10 oz

FILET MIGNON - 8 oz

SURF & TURF

8 oz. filet mignon and lobster tail

RACK OF LAMB

cabernet sauvignon sauce

VEAL TENDERLOIN A LA OSCAR

with king crab meat, spinach and béarnaise sauce

FREE RANGE CHICKEN BREAST

creamy white wine mushroom ragout





Desserts

GELATO ICE CREAM COUPE

vanilla, chocolate and strawberry

TIRAMISU

lady fingers, coffee liquor and mascarpone cream

GRANNY SMITH APPLE TART

puff pastry, vanilla ice cream & caramel sauce

MANGO CHEESE CAKE

berries coulis

CHOCOLATE VULCANO

with berries and raspberry sorbet

CHOCOLATE DECADENT

chocolate mousse with dark and white chocolate ganache



