

Sunset Dinner

Menu

Starters

Soup Du Jour:
Cup \$5.⁹⁵
Crock \$7.⁹⁵

French Onion Crock
\$8.⁹⁵

PW Side Salads
House Salad \$4.⁹⁵
Caesar Salad \$5.⁹⁵

Shareables

Zuppa de Clam`s
\$14.⁹⁵
Spicy Wine, Garlic & Tomato Sauce
Served with Garlic Toast

Zuppa De Mussel`s
\$14.⁹⁵
Spicy Wine, Garlic & Tomato Sauce
Served with Garlic Toast

Sesame Shrimp
\$13.⁹⁵
Crispy Shrimp
Tossed in Sesame Garlic Sauce

Fried Burrata Plate
\$14.⁹⁵
Breaded Fresh Burrata Mozzarella
Served over Vodka Sauce
with Romano Cheese, Fresh Basil
& Garlic Bread

Charcuterie Board
\$22.⁹⁵
Brie with Sriracha Hot Honey,
Assorted Cheese, Seedless Grapes
Marinated Giardiniera Vegetables,
Sliced Prosciutto, Salami & Pepperoni
With Assorted Crackers

Shrimp Cocktail
\$13.⁹⁵
Jumbo Shrimp
In Martini Glass with Lemon
& Spicy Cocktail Sauce

Dinner Salads

Italian Caprice Salad \$14.⁹⁵
Baby Arugula, Mixed Greens, Tomatoes, Fresh
Mozzarella, Red Onions, Balsamic Glaze
Served with Chef Special Green Olive Vinaigrette &
Crispy Croutons

Santa Fe Salad \$13.⁹⁵
Mixed Greens, Tomatoes, Black Beans,
Avocado, Red Onion, Fire Grilled Corn & Mixed Cheese
Served with Chipotle Dressing Drizzle &
Crispy Tortilla Strips

Country Club Wedge Salad \$14.⁹⁵
Iceberg Wedge, Buttermilk Blue Cheese, Tomatoes,
Chopped Applewood Smoked Bacon, Onion Rings &
Choice of Dressing

Classic Caesar Salad \$13.⁹⁵
Romaine Lettuce, House Made Caesar Dressing &
Croutons with Shaved Parmesan

Additional Proteins

Marinated Grilled Chicken \$5
½ Dozen Grilled Shrimp \$6
Grilled Fresh Mahi \$6
4oz. Grilled Filet Mignon \$12
Cold Shrimp Salad \$6

Entrees

Combo Shrimp & Mahi Plate \$23.95

Crispy Fried Shrimp & Mahi Fingers Served with Tartar Sauce, French Fries & Cole Slaw

Chicken Milanese \$24.95

Crispy Chicken Cutlet Milanese Topped with Baby Arugula & Italian Tomatoes
Served with Penne Pasta & Vodka Sauce

Grilled Chicken with Vodka Sauce \$23.95

Penne Pasta Tossed in Chef Special Vodka Sauce with Grilled Chicken

Crusted Northern Cod \$25.95

Broiled Northern Cod Baked with Onion Crust
Served with Yellow Rice Pilaf & Fresh Vegetables

Broiled Scallops \$27.95

Fresh Scallops with Butter, White Wine with Vegetables & Yellow Rice Pilaf

8 oz. Grilled Filet Mignon \$32.95

Chargrilled Angus 8 oz. Filet Mignon with Au Jus,
Served with Fresh Vegetables & Yukon Gold Smashed Potatoes

Beef Stroganoff \$24.95

Slow Braised Beef with Onions, Mushrooms in Rich Gravy with Sour Cream
Served over Buttered Noodles

1 lb. Snow Crab Legs \$25.95

Steamed & Served with Fresh Vegetables & Yellow Rice Pilaf, Drawn Butter & Lemon

Classic French Dip \$19.95

Thin Sliced Black Angus Roast Beef with Provolone on a Toasted Buttered Ciabatta with side of Au Jus
Served with French Fries

Hot Honey Cheese Burger \$19.95

Black Angus Beef with Pepper Jack Cheese, Sriracha Hot Honey Sauce, L.T.O on a Toasted Brioche
Served with French Fries

Dessert

Warm Fruity Bread Pudding with Vanilla Ice Cream \$7.75

Chocolate or Vanilla Ice Cream \$3.75

*Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Foodborne Illness
