

# Sunset Dinner

## Menu

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### Starters

#### Soup Du Jour:

Cup \$5.<sup>95</sup>

Crock \$7.<sup>95</sup>

#### French Onion Crock

\$8.<sup>95</sup>

#### PW Side Salads

House Salad \$4.<sup>95</sup>

Caesar Salad \$5.<sup>95</sup>

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### Shareables

#### Crispy Calamari \$13.<sup>95</sup>

Chipotle Drizzle

#### Cioppino Mussels \$13.<sup>95</sup>

Steamed in Seafood Tomato Broth  
Served with Garlic Toast

#### Shrimp Cocktail \$12.<sup>95</sup>

With Zesty Cocktail Sauce

#### Loaded Nachos \$14.<sup>95</sup>

Beef & Bean Chili, Queso Cheese,  
Green Onions, Tomatoes, Jalapenos,  
Sour Cream & Salsa

#### Charcuterie Board \$21.<sup>95</sup>

Prosciutto, Red Peppers, Marinated  
Artichokes, Kalamata Olives  
Creamy Burrata Mozzarella & topped  
with Bruschetta Tomatoes &  
Balsamic Glazed Arugula

#### Sesame Shrimp \$13.<sup>95</sup>

Crispy Shrimp  
Tossed in Sesame Garlic Sauce

#### Bruschetta Flatbread \$13.<sup>95</sup>

Mozzarella, Tomatoes, Basil  
& Balsamic Glaze

#### Stuffed Mushrooms \$17.<sup>95</sup>

Topped with Lemon Butter

#### Buffalo Flatbread \$15.<sup>95</sup>

Buffalo Chicken with Mozzarella  
Cheese & Ranch Drizzle

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### Dinner Salads

#### Goat Cheese & Beet Salad \$13.<sup>95</sup>

Mixed Greens, Tomatoes, Candied Pecans,  
Crumbled Goat Cheese, Marinated Beets &  
Choice of Dressing

#### Country Club Wedge Salad \$14.<sup>95</sup>

Iceberg Wedge, Buttermilk Blue Cheese, Tomatoes,  
Chopped Applewood Smoked Bacon, Onion Rings &  
Choice of Dressing

#### Santa Fe Salad \$13.<sup>95</sup>

Mixed Greens, Tomatoes, Black Beans,  
Avocado, Red Onion, Fire Grilled Corn & Mixed Cheese  
Served with Chipotle Dressing Drizzle &  
Crispy Tortilla Strips

#### Classic Caesar Salad \$13.<sup>95</sup>

Romaine Lettuce, House Made Caesar Dressing &  
Croutons with Shaved Parmesan

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### Additional Proteins

Marinated Grilled Chicken \$5

½ Dozen Seasoned Grilled Shrimp \$6

Grilled Fresh Mahi \$6

4oz. Grilled Filet Mignon \$12

Cold Maine Lobster Salad **MP**

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# Menu

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## Entrees

### **Maine Lobster Roll \$31.95**

Cold Maine Lobster Salad with Shredded Lettuce on Butter Toasted Roll with French Fries & Cole Slaw

### **Seafood Cioppino \$29.95**

Mussels, Clams, Shrimp, Scallops & Calamari in a Rich Tomato Seafood Broth  
Served with Grilled Garlic Toast

### **Chicken Piccata \$23.95**

House Special Chicken Piccata with Brown Butter, Capers,  
Wilted Spinach and Yellow Rice Pilaf

### **Northern Cod Bruschetta \$27.95**

Broiled Northern Cod topped with Marinated Garlic Tomatoes & Balsamic Glaze  
Served with Yellow Rice Pilaf & Fresh Vegetables

### **Rigatoni Ala Filetto di Pomodoro \$23.95**

Imported Rigatoni in a Prosciutto Plum Tomato Basil Sauce  
Topped with Shaved Parmesan & Crispy Prosciutto

### **Chimichurri Filet Mignon \$32.95**

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

### **Guinness Pie \$22.95**

Slow Braised Beef with Celery, Onions, Carrots & Guinness Beer  
Topped with Smashed Potatoes & Melted White Cheddar Cheese

### **Jumbo Stuffed Shrimp \$26.95**

Crab & Seafood Stuffed Jumbo Shrimp with Lemon Butter Sauce  
Served with Fresh Vegetables & Yellow Rice Pilaf

### **Chipotle Cheeseburger \$19.95**

Black Angus Beef with Applewood Smoked Bacon, Provolone & Avocado  
Served with Chipotle Sauce, Lettuce, Tomato & Onion on a Toasted Brioche Bun & Served with French Fries

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## Dessert

### **Islamorada Key Lime Pie Crock \$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

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