

Sunset Dinner Specials

APRIL 16TH, 17TH & 18TH
5:00pm ~ 7:15pm

APPETIZER

CRAB STUFFED MUSHROOMS

Baby mushroom buttons filled with a lump crab mixture topped with old bay and served with a cajun remoulade
\$15

SALAD

STEAKHOUSE SALAD

Romaine lettuce, bacon, tomatoes, red onions, egg, and crumbled blue cheese served with house-made ranch
\$11

ENTRÉE SPECIALS

VEAL FRANÇAISE

Tender veal cutlets, pan seared in a white wine, butter sauce with capers served with roasted potatoes and seasonal vegetables
\$29

PORK MARSALA

pork tenderloin simmered in a rich mushroom marsala sauce, served with roasted potatoes and seasonal vegetables
\$28

SEAFOOD NEWBURG

Chunks of lobster, shrimp and scallops tossed in a rich cognac creamy bisque served over penne with toast bread
\$34

Sunset Drink Specials

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In addition to our beverage menu we would like to offer this special wine list

Special By the Glass

Joseph Drouhin Macon Villages \$13
Burgundy, France

“The color of the wine is bright and limpid. The nose is floral and fruity. Very straightforward and direct on the palate as if biting into a grape. Fresh and light with a very pleasant aftertaste.”

Wine tasting notes

92 Points Wilford Wong

Special By the Bottle

Four Graces Reserve Pino Noir \$70
Dundee Hills, Oregon

“A pretty violet aroma leads the way into a solid wine packed with blueberry, blackberry and plum fruit flavors. A hint of cola and a streak of dark chocolate contribute to a potent, powerful Pinot that can take on almost any sort of meat entrée, including a big burger.”

91 points Wine Enthusiast

Tramin Stoa (White Blend) Chardonnay 2015 \$65
Alto Adige, Italy

“Aromas of kiwi fruit, citrus and some green melon. It’s full-bodied with lots of spicy and steely undertones to the bright, creamy fruit and texture. Blend of chardonnay (65%), sauvignon blanc (20%), gewürztraminer (10%) and pinot bianco (5%).

Drink now.”

92 Points James Suckling