

Sunset Dinner Specials

APRIL 30TH, MAY 1ST & 2ND
5:00pm ~ 7:20pm

APPETIZER

STEAMED CLAMS

*A dozen clams steamed in a lemon butter broth,
served with grilled bread*

\$14

SALAD

ARUGULA SALAD

Fresh arugula, red onions, grape tomatoes,
shaved parmesan, and pine nuts with a citrus
vinaigrette

\$11

ENTRÉE SPECIALS

FILET OSCAR

8oz filet topped with lump crab and asparagus and
drizzled with hollandaise sauce

\$38

FRIED CHICKEN

3 piece of crispy fried chicken, served with macaroni
and cheese, mash potatoes and coleslaw

\$26

CAJUN SHRIMP PENNE

8 jumbo shrimp, smoked sausage, peppers, and
onions, in a cajun cream sauce over penne pasta

\$28

Sunset Drink Specials

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Special By the Glass

Raeburn Rose \$13

Russina River, California

“Light and nearly clear in color, this wine offers a
sweet nose of peach and candied cherry and is
appealing from the start. The crisp dry palate
balances the nose, finding an appealing minerality
and elements of dried herb that contrasts well
against the fruit.”

90 Points Wine Enthusiast

Special By the Bottle

Prunotto Barbaresco 2017 \$70

Piedmont, Italy

“Barbaresco 2017 is an intense garnet red in color.
The nose of this red wine is complex with aromas
of red fruit and spicy notes. The palate is full and
velvety with a persistent finish. This wine, given its
full-body and structure, pairs very well with meat
dishes and with cheese.”

Wine Makers Notes

Patz & Hall Dutton Ranch Chardonnay 2017 \$80

Russian River, California

From the Russian River, the 2017 Chardonnay Dutton
Ranch is a step up and has more intensity and depth,
with a rocking bouquet of honey stone fruits,
brioche, toasted hazelnuts, and crushed stone.
Rich, medium to full-bodied, and beautifully balanced,
with bright acidity, it has a kiss of background oak
but is a seriously good, layered effort that will
cruise for 5-7 years, probably longer.

96 Points Jeb Dunnuck