

**SUNSET GRILL SPECIALTIES**

*(Served with hash browns)*

**\*EGGS BLIND PASS**

*Canadian bacon, tomatoes and two poached eggs on a toasted English muffin and topped with hollandaise sauce*

12.99

**\*EGGS SANTIVA**

*A toasted English muffin topped with smoked salmon, two poached eggs, capers, onions and hollandaise sauce*

14.99

**\*EGGS CAPTIVA**

*Homemade crab cakes and poached eggs on a toasted English muffin | topped with hollandaise sauce*

14.99

**\*MEXICAN BURRITO**

*Scrambled eggs, peppers, onions, diced tomatoes, jalapenos and shredded Cheddar, Monterey Jack cheese wrapped in a flour tortilla. Topped with homemade salsa and served with hash browns*

12.99

**\*SUNSET BREAKFAST BURRITO**

*Scrambled eggs, diced sausage, Cheddar, Monterey Jack cheese in a flour tortilla. Topped with sausage gravy. Served with hash browns.*

12.99

**BAGEL AND SMOKED SALMON**

*A toasted bagel served with smoked Salmon, tomato slices, capers, onions, and cream cheese*

13.99

**OMELETTES**

*(Omelettes made with three eggs and served with hash browns and whole wheat toast)*

**\*CRAB AND SPINACH**

*Blue crab meat, with fresh spinach and Swiss cheese*

13.99

**\*WESTERN**

*Diced ham, peppers, onions, tomatoes and Provolone cheese*

12.99

**\*GARDEN**

*Grilled fresh vegetables and Provolone cheese*

12.99

**\*MUSHROOM AND SWISS CHEESE**

12.99

**\*HAM, BACON OR SAUSAGE AND CHEDDAR CHEESE**

11.99

**\*CHEESE**

*Choice of American, Swiss, Cheddar or Provolone*

10.99

**\*SUNSET EGG SANDWICH**

*Two scrambled eggs with diced ham, bacon or sausage and American cheese on grilled sourdough bread. Served with hash browns*

9.99

**\*BISCUITS AND GRAVY**

*Two buttermilk biscuits smothered in sausage gravy and served with hash browns*

9.99

**\*CAKES AND EGGS**

*Two buttermilk pancakes, two eggs any style with ham, bacon or sausage and hash browns*

10.99

*(Below are served with hash browns and whole wheat toast)*

**\*HAM, BACON OR SAUSAGE AND TWO EGGS**

9.99

**\* CORNED BEEF HASH AND TWO EGGS**

10.99

*(Sprinkled with powdered sugar and cinnamon)*

**BUTTERMILK PANCAKES**

6.99

**\*FRENCH TOAST**

*Thick sourdough bread dipped in an egg wash and grilled golden brown.*

8.99

**\*BANANA NUT FRENCH TOAST**

*French toast with a delicious twist. Made with fresh banana nut bread*

9.99

*Add warm honey and butter pecan sauce to above*

2.99

**\*KEY LIME PIE FRENCH TOAST**

*Thick sourdough bread, dipped in a sweetened condensed milk and a fresh keylime juice egg wash, rolled in graham cracker crumbs and grilled.*

*Served with a crème of coconut sauce and fresh sliced strawberries.*

10.99

<i>Toast, biscuit or English muffin</i>	2.29
<i>*Two eggs any style</i>	2.99
<i>Bagel with cream cheese</i>	2.59
<i>Ham, Bacon or Sausage</i>	3.99
<i>Hash Browns</i>	2.99
<i>Corned Beef Hash</i>	3.99
<i>Fruit plate</i>	10.99

**MIMOSA OR BLOODY MARY**

7.95

## SALAD

### MIXED FIELD GREENS

*Artisan mixed field greens tossed with carrots, tomatoes, red onion, pepitas, granny smith apples, strawberries, figs, sweet and spicy pecans, and goat cheese crumbles with a lemon thyme dressing. \$12*

### \*CAESAR

*Crisp Romaine hearts tossed in a light, homemade Caesar dressing topped with seasoned croutons and shaved Parmesan Reggiano. \$11*

*Add grilled or blackened chicken breast \$6*

*Add grilled or blackened salmon \$8*

*Add grilled or blackened fresh gulf grouper \$11*

*Add grilled or blackened fresh gulf shrimp \$8*

### HOME MADE CHICKEN GUMBO

*Cup \$8 Bowl \$10*

## APPETIZERS

### SEASONAL HARVEST BRUSCHETTA

*Grilled Asiago bread topped with seasonal tomatoes, Kalamata olives, capers and Goat cheese. \$11*

### \*CRAB CAKES

*All Blue Crab meat, lightly breaded and sautéed golden brown. Served with our homemade Remoulade. \$13*

### \*MUSSELS

*A pound of blue mussels sautéed in white wine, garlic, butter, fresh basil and tomato. \$13*

### GARLIC BREAD

*Fresh Artisen Focaccia bread brushed with garlic and herb compound butter and grilled golden brown \$6*

### TRUFFLE FRIES

*A bowl of our French fries seasoned with truffle oil and parmesan. \$7*

### THE VEGETARIAN

*Our chef's own homemade vegetable patty topped with avocado and sprouts. Served on a small bed of mixed greens with black beans and toasted Focaccia points. \$13*

### QUESADILLAS

#### \*SEAFOOD

*Shrimp, scallops and blue crab tossed with sautéed onions and peppers with melted cheese. Served with black beans, homemade salsa, guacamole and sour cream. \$14*

#### \*GRILLED CHICKEN

*Grilled breast of chicken topped with sautéed onions and peppers with melted cheese. Served with black beans, homemade salsa, guacamole and sour cream. \$13*

### PASTA

#### GRILLED SHRIMP AND PASTA

*Four Gulf shrimp grilled and tossed with marinara, garlic, tomatoes, artichokes, basil and fresh linguini. \$18*

#### \*GRILLED CHICKEN AND PASTA

*Natural breast of chicken grilled and tossed with marinara, garlic, tomatoes, artichokes, basil and fresh linguini. \$17*

## SANDWICHES AND WRAPS

*(Add homemade potato chips, French Fries, sweet potato fries or coleslaw to any sandwich for \$3)*

**\*FRESH GULF GROUPEL**

*Fresh local Grouper, mesquite grilled, and served on a Brioche roll with remoulade. \$15*

**\*BLACKENED CHICKEN CAESAR WRAP**

*Sautéed strips of blackened chicken with Caesar Salad rolled in a flour tortilla. \$12*

**TURKEY CLUB WRAP**

*Fresh breast of house smoked turkey, bacon, lettuce, tomato, avocado slices, shredded Monterey Jack and Cheddar cheese and house made buttermilk dressing in a flour tortilla. \$13*

**\*MEDITERANEAN CHICKEN**

*Pan seared chicken breast layered with tomato, fresh pesto, and fresh mozzarella cheese on a brioche roll \$13*

**WARM TURKEY BRIE**

*House smoked turkey with melted brie cheese, sweet and spicy pecans and cranberry chutney on grilled sourdough bread. \$13*

**\*WOOD GRILLED CHEESEBURGER**

*A half pound Fresh Angus burger grilled to your liking and topped with your choice of cheese on a Brioche Roll. \$12*

**\*GROUPEL REUBEN**

*Crunchy fried gulf Grouper topped with melted Swiss cheese and homemade coleslaw on grilled rye. \$16*

**LUNCH ENTRÉE'S**

**SIRLOIN STEAK**

*6 oz Black Angus sirloin steak grilled to your liking. Topped with garlic butter. Served with fries and vegetables. \$22*

**CHICKEN CORDON BLEU**

*Fresh chicken breast stuffed with swiss cheese and ham. Topped with hollandaise sauce and served with wild rice and vegetables. \$18*

**\*COCONUT SHRIMP**

*Local gulf shrimp rolled in coconut and fried golden brown. Served with vegetables and coconut jasmine rice and a sweet chili sauce. \$18*

**\*BAKED MAHI**

*Fresh local mahi baked with a parmesan panko topping. Served with a marinara sauce, Wild rice and vegetables. \$19*

**\*CRAB CAKES**

*All Blue Crab meat cakes, lightly breaded and sautéed. Served with vegetables, wild rice, and our homemade remoulade. \$22*

**\*GRILLED SALMON**

*Grilled Atlantic salmon topped with a dill hollandaise sauce. Served with wild rice and vegetables. \$18*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness*

**DOMESTIC BEERS**

*Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra*

*\$4*

*LOCAL AND PREMIUM BEERS*  
*Yuengling, Corona, Corona Light, Red Stripe,*  
\$5

*Blue Moon, Stella Artois, Islamorada Channel Mark,*  
*Coppertail Night Swim Porter*  
\$5.50

## *WINE BY THE GLASS*

### *CHARDONNAY*

*Domaine Napa, Napa Valley* *glass 12*  
*Lincourt Steel Sta. Rita Hills* *glass 12*

### *SAUVIGNON BLANC*

*Benziger, Sonoma* *glass 12*  
*Girard, Napa* *glass 14*

### *PINOT GRIGIO*

*Ferrari Carano, Russian River* *glass 12*  
*Swanson, Napa* *glass 14*

### *ALTERNATIVE WHITES*

*Zaca Mesa Viognier "Santa Ynez Valley"* *glass 14*  
*Forest Glenn White Merlot, California* *glass 10*  
*Pacific Rim Gewurztraminer* *glass 10*  
*Cotes D'Esclans "Whispering Angel Rose"* *glass 14*

### *CABERNET SAUVIGNON*

*Chateau Ste Michelle* *glass 12*  
*B R Cohn, "Silver Label" California* *glass 14*

### *MERLOT*

*Domaine Napa* *glass 12*

### *RED ZINFANDEL*

*Frog's Leap, Napa* *glass 14*  
*Cline "Ancient Vines" Contra* *glass 12*

### *PINOT NOIR*

*Hahn "Estate" Monterey* *glass 12*  
*Morgan, Monterey* *glass 14*

### *SYRAH*

*Cline, Sonoma County* *glass 12*

### *MALBEC*

*Antigal Uno, Mendoza Argentina* *glass 12*

## **Early Menu**

***Served every day from 4 p.m. till 6 p.m.***

***with a complimentary glass of house wine \$25***

### **Bruschetta Mahi**

***Wood Grilled Mahi topped with bruschetta and lemon butter. Served with wild rice and vegetable du jour***

### **Pot Roast**

***Tender braised choice beef served with mashed Yukon Gold potatoes, vegetable du jour and beef jus***

### **Shrimp Pasta**

***Fresh gulf shrimp sautéed with penne pasta in a tomato vodka cream sauce. Topped with fresh mozzarella***

### **Chicken Marsala**

***Roasted Airline chicken breast with a marsala mushroom sauce. Served with mashed Yukon Gold potatoes and vegetable du jour***

### **The Vegetarian**

***Homemade vegetable patty served with grilled Parmesan tomatoes, coconut jasmine rice, and vegetable du jour***

# ENTREES

## **Sunset Grouper**

*Fresh grouper encrusted in macadamia nuts and pan seared, served on a bed of coconut jasmine rice with mixed vegetables, mango fruit salsa and a lemon butter sauce.*

35

## **Cioppino**

*Sautéed Scallops, shrimp and mussels with a touch of garlic, served on a bed of fresh homemade pappardelle pasta with a spicy tomato sauce.*

35

## **Grilled Salmon**

*Grilled salmon served over coconut jasmine rice, snow peas, pineapple teriyaki sauce, and cusabi vegetable slaw.*

29

## **Pan Seared Sea Scallops**

*Pan seared dry pack scallops, whipped Yukon gold potatoes, lump crab topped with choron sauce. Served with mixed vegetables.*

38

## **Short Ribs**

*Short ribs braised in red wine over wild mushroom risotto. Served with mixed vegetables, braising jus and crispy onion strings.*

38

## **Fillet En Crute**

*8oz. Black Angus fillet mignon in a lattice puff pastry with a spinach and garlic herb boursin cheese stuffing. Accompanied by Yukon Gold whipped potatoes, vegetables and demi glaze.*

42

## **Grilled Ribeye Steak**

*14 oz grilled Black Angus ribeye. Topped with a Tarragon Maitre d' butter. Presented over truffle parmesan roasted potatoes and portabella mushrooms. Served with mixed vegetables.*

40

## **Roasted Half Chicken**

*Half an oven roasted chicken drizzled with a lemon thyme chicken demi. Served with Yukon gold whipped potatoes and vegetables.*

29

## **Pan Seared Duck Breast**

*Five spice seared duck breast, served with coconut jasmine rice, snow peas, pineapple teriyaki sauce, and cusabi vegetable slaw.*

35

## APPETIZERS

### **Sunset Shrimp Cocktail**

*Chilled pink gulf jumbo shrimp served with cocktail sauce. 15*

### **Beef Tenderloin Carpaccio**

*Thinly shaved all natural Black Angus beef tenderloin served with olive oil, red sweet onions, capers, and asiago crostinis. 19*

### **Coastal Crab Cakes**

*Two pan seared cakes made with fresh blue crab lump and claw meat.  
Served with remoulade sauce. 17*

### **Seasonal Harvest Bruschetta**

*Grilled Asiago bread topped with seasonal tomatoes, Kalamata olives, capers and Goat cheese. 13*

## SOUPS

### **Strawberry Gazpacho**

*Strawberries, vine ripe tomatoes, traditional gazpacho style soup. Served with pistachio oil and balsamic glaze.*

*Cup 8 Bowl 10*

### **Shrimp and Crab Bisque**

*This creamy bisque is finished with Sherry, fine herbs, crabmeat and shrimp.*

*Cup 8 Bowl 10*

## SALADS

### **Caesar Salad**

*Romaine lettuce, Parmesan Reggiano cheese tossed in our homemade dressing and topped with chardonnay brined anchovies and grape tomatoes.*

*11*

### **Warm Baby Spinach Salad**

*Gorgonzola crumbles, apple vinaigrette, sweet and spicy pecans, apple wood smoked bacon and sautéed sweet onions over fresh baby spinach.*

*12*

### **Caprese Salad**

*Vine ripe tomatoes, fresh mozzarella, basil, field greens  
Served with a balsamic reduction.*

*13*

**Sunset Grill**  
**Homemade Desserts**

***Mile High Key Lime Pie***

***Deep dish key lime pie with a  
gram cracker crust \$9***

***Crème Brule***

***Classic vanilla bean crème brule with a glazed  
sugar finish \$9***

***Bourbon Chocolate Chip Pecan Pie***

***A whole miniature pie filled with chocolate chips  
and topped with a scoop of vanilla ice cream \$9***

***Flourless Chocolate Torte***

***Dense, rich chocolate cake with a layer  
of peanut butter \$9***