

~Sunset Menu~

SERVING 4:00-6:00 MONDAY -FRIDAY SERVED WITH A CHOICE OF HOUSE SALAD OR CHEF'S SOUP DU JOUR AND FRESH BAKED BREAD.

ALL ORDERS MUST BE IN BY 6:00 TO RECEIVE SUNSET MENU

Baked Cod

Line caught Pacific Cod, topped with scampi butter and panko herb breading.

Served with rice pilaf and Chef's vegetables.

Blackened Chicken Penne Pasta

Char-grilled chicken breast, served over penne pasta, tossed in a blackened herb blend cream sauce, & tomatoes.

Pasta Primavera

Red peppers, mushrooms, shredded carrots, tomatoes, & broccoli. Served over penne pasta, tossed in a creamy alfredo sauce with toasted garlic bread.

Chopped Sirloin

Char-grilled chopped sirloin with a mushroom demi-glace, topped with fried onion ribbons. Served with "The Grille's" mashed potatoes and Chef's vegetables.

Shrimp Scampi

Tender, plump, white shrimp, sautéed in butter, garlic, herb blend, and white wine with tomatoes. Served over linguine pasta, accompanied with toasted garlic bread.

Chicken Française

Thinly sliced chicken breast lightly breaded in flour, egg, and Parmesan cheese. Pan friend, and topped with a lemon butter beurre blanc sauce. Served with rice pilaf and Chef's vegetables.

Blackened Mahi-Mahi

Blackened fresh Mahi-Mahi, with a lemon butter beurre blanc sauce. Served with rice pilaf and Chef's vegetables.

Grilled Atlantic Salmon

Char-grilled Atlantic Salmon, topped with a dill lemon butter beurre blanc sauce. Served with rice pilaf and Chef's vegetables.

Panko Fried Shrimp

Jumbo shrimp hand breaded, and lightly fried. Served with French fries and Chef's vegetables.

6 oz. Prime Rib

Served with gouda bacon mashed potatoes, Chef's vegetables, au jus, & creamy horseradish sauce.

A 2.25% surcharge is added to all non-cash payments

For your convenience, 20% gratuity will be added to checks of 8 or more people.