#### ~Sunset Menu~

Serving 4:00-6:00 Monday -Friday

Entrées are served with a choice of House Salad or Chef's Soup Du Jour and fresh baked bread. Enjoy a complimentary soda, tea, coffee, house chardonnay, white zinfandel, merlot, cabernet, domestic beer, or a single pour well cocktail.

## All orders MUST be in by 6:00 to receive Sunset Menu

#### Baked Cod \$20.50

Line caught Pacific Cod topped with scampi butter and panko herb breading. Served with rice pilaf and Chef's vegetables.

### Blackened Chicken Penne Pasta \$20.50

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

### Chopped Sirloin Steak \$20.50

Char-grilled Angus beef with a mushroom demi-glace, topped with fried onion ribbons.

Served with "The Grille's" mashed potatoes and Chef's vegetables.

#### Shrimp Scampi \$22.50

Tender plump white shrimp sautéed in butter, garlic, and white wine with tomatoes. Served over angel hair pasta and garnished with crostinis.

### **Chicken Française** \$22.50

Thinly sliced chicken breast lightly breaded in flour, egg, and Parmesan, then pan fried with a white wine lemon butter sauce.

Served with rice pilaf and Chef's vegetables.

#### Blackened Mahi-Mahi \$23.50

Blackened fresh Mahi-Mahi served with a chipotle lime vinaigrette. Served with rice pilaf and Chef's vegetables.

#### **Grilled Atlantic Salmon \$23.50**

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

### Panko Fried Shrimp \$21.95

Jumbo shrimp hand breaded and lightly fried served with French fries and Chef's vegetables

# The Grille's Prime \$23.95

(Aged for minimum 35 days)

Our 8oz. prime rib is served with potatoes Au Gratin, creamed corn, asparagus spears, au jus, and creamy horseradish sauce.