



Dinner Menu

Appetizers

Asian Lettuce Wrap 11

Bibb lettuce cups & seasoned ground chicken served with sweet chili, ponzu & toasted sesame dipping sauces

Flash Fried Calamari 10

Calamari steak strips tossed in our seasoned bread crumbs, with mango mojo & spring mix, served with a side of cilantro aioli

8th Street's Shrimp Cocktail 13

Five jumbo tiger shrimp, cocktail sauce & fresh lemon wedges

Lump Crab Cakes 14

Three jumbo lump crab cakes with a tangy remoulade sauce

Flash Fried Brussel Sprouts 9

With roasted garlic & bacon aioli

Creamy Spinach Artichoke Dip 10

With grilled pita bread

Buffalo Hot Wings 12

Eight large wings deep fried and tossed in our buffalo hot wing sauce with bleu cheese dressing

Sandwiches

All sandwiches are served with your choice of French fries, onion rings, sweet potato puffs, cottage cheese, kettle cooked chips, house salad or a cup of soup

***Classic burger Beef 10 Buffalo 15**

Both served with traditional toppings & choice of side

Additions: 1

Pepper jack, Swiss, cheddar, American, provolone, bleu cheese, grilled onions, mushrooms, jalapenos, bacon, avocado

Spicy Chicken Sandwich 11

Grilled chicken breast dipped in our homemade hot sauce topped with pickled jalapeno, pepper jack cheese, lettuce & tomato served on a ciabatta bun

***Flat Iron Steak Sandwich 17**

8 ounce flat iron steak grilled to your desired temperature with a red onion jam, roasted garlic aioli & mozzarella cheese served on a hoagie bun

Soups and Salads

Soup of The Day Cup 4 Bowl 6

French Onion Cup 4 Bowl 6

Classic Caesar Salad 8

Chopped hearts of romaine, classic caesar dressing, parmesan cheese, anchovies, & herbed croutons

Greek Salad 9

Fresh mixed greens tossed in our house vinaigrette with cucumbers, red onion, cherry tomato, kalamata olives, roasted red peppers & feta cheese

Asian Chicken Salad 14

Crisp romaine & cabbage tossed in a toasted sesame dressing, with a teriyaki glazed chicken breast, edamame, shredded carrots, sliced almonds, roasted red bell peppers, mandarin oranges & crispy wontons

***New York Strip Salad 15**

6 ounce New York strip over mixed green salad tossed with jalapeno lime vinaigrette & bleu cheese crumbles, bacon, shredded carrots, candied walnuts & topped with shoe string potatoes

Pecan Crusted Chicken Salad 14

Pecan crusted chicken on a bed of mixed greens with feta & parmesan cheeses, topped with crispy onion strings

Cobb Salad 14

Grilled or crispy chicken with diced avocado, crumbled bacon, gorgonzola cheese, diced tomato & hard boiled egg

Fandango Salad 14 - a Sunset House favorite

Mixed greens, marinated chicken, berries, pecans, hard-boiled egg & honey mustard dressing

Dressings – Italian, bleu cheese, thousand island, ranch, balsamic, raspberry vinaigrette, honey mustard, caesar

House Salad 6 Greens, tomato, onion, cheese carrots & cucumber

Add to Any Salad – Chicken 5 Salmon 11 Shrimp 10 *6oz New York Strip 9

*All burgers are cooked to medium unless otherwise specified.
100% natural beef no antibiotics or added hormones
& raised on a 100% vegetarian diet.
Please inform your server of any food allergies.
Many items contain nuts, even when not expected.

**Eating raw or undercooked foods may increase the risk of food borne illness
A 20 percent gratuity will be added to parties of 6 or more people*

All Entrees are served with your choice of soup or house salad & chef's daily vegetable selection

Steaks and more

***Hand-Cut 16 ounce Rib Eye 34**

Char grilled rib eye topped with an herb compound butter. Served with roasted fingerling potatoes

Chicken Piccata 19 Lightly floured chicken breast in a lemon caper butter sauce over spaghetti

***New York Strip 28** Char grilled 12 ounce New York with an herb compound butter. Served with mashed baby red potatoes

Grilled Rainbow Trout 23

Grilled trout accompanied by a lemon brown butter sauce with fried capers & fried fingerling potatoes

Hoisin Glazed Salmon 24

Hoisin glazed Atlantic salmon served with a coconut rice & grilled pineapple pico di gallo with fresh daily vegetables

Coconut Shrimp 16

Six coconut battered jumbo shrimp served over coconut rice with a hoisin sauce for dipping

***Filet Mignon 6 ounce 26 8 ounce 30**

Hand-cut & grilled to your desired temperature, topped with a demi glaze & served with mashed baby red potatoes

Grilled OI' Fashioned Meatloaf 17

Half-pound of homemade meatloaf topped with demi glaze & crispy onion strings. Served with smashed red bliss potatoes

Bourbon Glazed Pork Chop 21

12 ounce bourbon glazed pork chop, served with mashed potatoes & topped with balsamic caramelized onions

Pasta

Classic Chicken Alfredo 16

Homemade alfredo sauce tossed with grilled chicken & fettuccini topped with grated parmesan cheese
Substitute a 6 ounce New York strip steak for 3.00 or five shrimp for 6.00 more

Chef John's Spaghetti & Meat Sauce 15

Classic spaghetti & meat sauce with beef & sausage, basil, garlic, fresh tomatoes & parmesan cheese, served with garlic bread

Spicy Rattlesnake Pasta 18

Grilled chicken breast, basil, garlic, roasted red pepper & red onions over fettuccini in a creamy chipotle sauce

Seafood Newburg 26

Lobster & shrimp with baby scallops tossed in a sherry Newburg cream sauce over fettuccini

Shrimp Scampi 21

5 jumbo shrimp with basil, garlic & wine butter sauce on spaghetti

Specialties

Quesadilla: *Steak 14 Chicken 12

Choose either a chicken or steak quesadilla filled with shredded cheddar cheese, mushrooms, pico & green onions. Accompanied by guacamole, sour cream & pico di gallo

Baby Back Ribs Half Rack 17 Full Rack 25

Dry-rubbed baby back ribs, slow cooked then basted with our signature BBQ sauce. Served with steak fries & chef's daily vegetable

Add to Any Item: Chicken 5 Salmon 11 Shrimp 10 *6 ounce New York strip 9