

Appetizers

Asian Lettuce Wrap 11

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

Flash Fried Calamari 10

Strips of calamari steak in our seasoned bread crumbs, with a spicy mango mojo & spring mix, served with a side of cilantro aioli

Brushfire Shrimp 14

Tiger shrimp lightly fried and tossed in a sauce that's sweet, spicy and savory all in one

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 flame grilled pita points for dipping

Sweet Heat Wings 12

Eight large wings deep fried and tossed in our sweet and spicy wing sauce with bleu cheese dressing

Soups & Salads

Chef's Choice of Soup

Cup 4 Bowl 6

House Salad 6

Greens, tomato, onion, Cheddar cheese, carrots & cucumber

Southwest Shrimp Salad 14

Taco seasoned shrimp on a bed of greens topped with all of the flavors of the Southwest including tomato, corn, black beans, avocado, shredded Cheddar cheese & sprinkled with crispy strips of tortilla

Substitute eggs as a Vegetarian option 10

8th Street Steak Salad* 15

8oz flat iron steak flame grilled and sliced over a mixed green salad tossed with jalapeno lime vinaigrette, bleu cheese crumbles, bacon, shredded carrots, candied walnuts & shoestring potatoes

Fandango Salad - a Sunset House favorite 14

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

Add to Any Salad

Chicken 5 Salmon 11 Shrimp 10 8oz Flat Iron* 10

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 avocado, crumbled bacon, Gorgonzola cheese, diced tomato & a hard boiled egg

Tuscan Panzanella Salad 11

Cherry tomatoes, green olives, red onions, fresh Mozzarella & basil tossed with rustic croutons in Italian dressing & sprinkled with shaved Parmesan cheese

Classic Caesar Salad 8

Chopped hearts of romaine, classic Caesar dressing, shaved Parmesan cheese, anchovies & rustic croutons

Dressings

Italian, Bleu Cheese, Thousand Island, Poppy Seed, Ranch, Balsamic, Raspberry Vinaigrette, Honey Mustard, Caesar

Pasta

All pasta entrees are served with a garlic breadstick & a choice of soup or house salad

Classic Alfredo 11

Fettuccini tossed with house made Alfredo sauce topped with grated Parmesan cheese

Chicken 16 - 8oz Flat Iron* 21 - Shrimp 21

Havarti Ocean Pasta 26

Lobster, shrimp & baby scallops simmered in a dill & Havarti cream sauce served over fettucine pasta

Spicy Rattlesnake Pasta 18

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

Chef John's Spaghetti & Meat Sauce 15

Classic spaghetti & meat sauce with beef & sausage, basil, garlic, fresh tomatoes & Parmesan cheese

Pork Pappardelle 19

Slow braised pork shoulder, mire poix confetti & wild mushrooms sautéed and tossed with Pappardelle noodles in a red wine demi glaze

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

Entree

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

Hand-Cut 12oz Ribeye* 27

Char grilled ribeye topped with an herb compound butter & served with roasted fingerling potatoes

Chicken Cacciatore 17

Chicken, mushrooms and peppers cooked down in a flavorful Pomodoro sauce with white rice

Short Ribs 22

These falling apart tender short ribs are served with an earthy mushroom & tomato sauce accompanied by smashed red potatoes

Grilled Idaho Rainbow Trout 23

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

Bourbon Glazed Pork Chop 21

Char grilled pork chop basted with a bourbon glaze and topped with caramelized balsamic onions alongside mashed red potatoes

Fried Shrimp 19

5 large jumbo tiger shrimp hand breaded to order and served with a jalapeno lime aioli & French fries

Halibut 27

Crispy seared fillet placed atop a risotto of flame roasted red bell peppers with a beurre blanc sauce to finish

Filet Mignon* 6oz 26 8oz 30

Hand-cut & grilled just the way you like it, topped with a demi glaze, crispy potato strips & served with mashed baby red potatoes

Brown Sugar Basted Salmon 23

Grilled salmon fillet topped with a brown sugar crumble and finished in the oven before being placed on a creamy sage risotto

Grilled Ol' Fashioned Meatloaf 17

Half-pound of home-style meatloaf topped with demi glaze, crispy onion strings & served with mashed baby red potatoes

Bistro

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* 10

½ Pound of fresh chuck served with traditional toppings & choice of side

Buffalo Burger* - Welcome to the West! 15

Naturally lean half-pound buffalo burger on a toasted bun & served with traditional toppings & choice of side

Rodeo Burger* 12

Cheddar cheese, homemade onion rings, bacon & a whiskey pepper BBQ sauce.

Burger Add-Ons: 1

Pepper Jack, Swiss, Cheddar, American, Provolone, Bleu Cheese, Mozzarella, grilled onions, mushrooms, jalapenos, bacon, avocado

Pulled Pork 12

Slow braised pork shoulder pulled and mixed with our house made whiskey pepper BBQ sauce topped with coleslaw and pickled red onions

Spicy Chicken Sandwich 11

Grilled chicken breast dipped in our house made hot sauce topped with pickled jalapeno, Pepper Jack cheese, lettuce, & tomato on a ciabatta bun

Flat Iron Steak Sandwich* 16

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

Chicken Quesadilla 12

Steak Quesadilla 14

Chicken or steak, Cheddar cheese, mushrooms, pico & green onions inside a grilled tortilla served with a side of guacamole, pico di gallo & sour cream

*All burgers are cooked to medium unless otherwise specified. We use 100% natural beef, no antibiotics or added hormones & raised on a 100% vegetarian diet.

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