# **Sunset Dinner**

# Menu

# **Starters**

Soup Du Jour: Cup \$5.95

Crock \$**7.**95

French Onion Crock \$8.95

PW Side Salads
House Salad \$4.95
Caesar Salad \$5.95

# **Shareables**

Pork Pot Stickers \$12.95

6 Pan Fried Dumplings with Dipping Sauce

Spicy Vodka Shrimp \$14.95

Sauteed Shrimp, Red Pepper & Vodka Sauce over Grilled Garlic Toast Garlic Mussel's \$14.95

White Wine, Roasted
Garlic, Diced Tomatoes & Olive Oil
Served with Garlic Toast

Italian Charcuterie Board \$22.95

Genoa Salami, Prosciutto, Capicola, Fresh Mozzarella, Red Peppers, Marinated Artichokes, Olives & Garlic Bread Jumbo Shrimp Cocktail \$13.95

Jumbo Shrimp & Spicy Cocktail Sauce

Bang Bang or Sesame Shrimp \$13.95

Crispy Shrimp
Tossed in Choice of Sauce

# Salads

#### Beet & Goat Cheese Salad \$14.95

Mixed Greens, Diced Tomatoes, Candied Pecans, Crumbled Goat Cheese, Sliced Beets & Choice of Dressings

# Strawberry Salad \$15.95

Mixed Greens, Sliced Strawberries, Blueberries, Mandarin Oranges, Candied Pecans, Toasted Almonds & Mandarin Dressing

# Country Club Wedge Salad \$14.95

Iceberg Wedge, Buttermilk Blue Cheese, Tomatoes, Chopped Applewood Smoked Bacon, Onion Rings & Choice of Dressing

#### Classic Caesar Salad \$13.95

Romaine Lettuce, House Made Caesar Dressing & Croutons with Shaved Parmesan

# **Additional Proteins**

Marinated Grilled Chicken \$5

½ Dozen Grilled Shrimp \$6

Grilled Fresh Mahi \$6

4oz. Grilled Filet Mignon \$12

# Menu

# **Entrees**

#### Chicken Marsala \$25.95

Crispy Chicken Cutlet Topped with Prosciutto, Fresh Mozzarella, & Mushroom Marsala Sauce Served with Penne Pasta

# Ritz Cracker Pompano \$29.95

Baked with Toasted Ritz Cracker Butter Crumbs, Yellow Rice Pilaf & Fresh Vegetables

## Shrimp Scampi Casserole \$23.95

Jumbo Shrimp, Garlic, Butter, White Wine Served with Yellow Rice Pilaf & Fresh Vegetables

## Grilled Chicken Penne Pasta \$23.95

Chef Special Vodka Sauce with Penne Pasta & Grilled Chicken

#### Fried Flounder Plate \$24.95

Crispy Panko Fried Flounder with Lemon Served with French Fries, Cole Slaw & House Made Tartar Sauce

#### Boursin Filet Mignon \$32.95

Chargrilled Angus 8 oz. Filet Mignon Topped with Garlic Herb Boursin Cheese & Crispy Onions Served with Fresh Vegetables with Yukon Gold Smashed Potatoes

# Slow Braised Short Rib \$29.95

Tender Short Rib in Rich Pinot Noir Sauce with Carrots & Onions Over Yukon Gold Smashed Potatoes

#### Apple Jack Pork Chops \$23.95

Two Grilled Boneless Pork Chops Sauteed with Applejack Brandy, Apples & Pork Sauce Served with Rice Pilaf & Vegetables

#### Classic Cheese Burger \$17.95

Black Angus Beef with Melted American Cheese on Toasted Brioche Roll Served with LTO & French Fries Add: Bacon \$2

#### **Dessert**

Key Lime Pie \$7.75

**Chocolate Mousse \$7.75** 

<sup>\*</sup>Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Foodborne Illness