



Starters & Soups

Steamed Mussels Sautéed with wine, garlic, shallots, butter, tomatoes and chives and served with French bread 13

Shrimp Cocktail Served with our house spicy cocktail sauce 15

Sriracha Ahi Tuna Sesame crusted Ahi Tuna, avocado, sweet soy reduction, Sriracha aioli and honey wasabi 15

Calamari Steak Strips Lightly dusted then pan seared with lemon Beurre Blanc sauce 16
Just for One ½ portion 10

Spicy Mango Shrimp Sautéed Gulf shrimp tossed with a spicy mango sauce served with sourdough toast points 15

Bruschetta Sliced old-fashioned French baguette topped with freshly diced tomatoes, cucumbers, garlic, onion, fresh basil, balsamic reduction, boursin & goat cheese 12

Tahini Hummus Platter Blend of ground garbanzo beans, tahini, lemon served with flat bread, red peppers, cherry tomatoes, cucumbers & roasted garlic 13

Soup of the Moment Ask your server about our creation of the day! Cup 5 ~ Bowl 8

Entrée Salads

Southwestern Caesar Salad Crisp romaine with shredded parmesan, yellow corn, black beans, mixed with house made chipotle caesar dressing topped with colorful tortilla strips 14

Classic Caesar with creamy Caesar dressing 13

add Grilled Chicken ~ 4 add Grilled Salmon ~ 6

Cajun Avocado Salad Fresh house salad tossed with avocado, radish, cilantro, jalapeno and lime juice 14
add Grilled Chicken ~4 add Grilled Salmon ~ 6

Scrumptious Spinach Salad Fresh baby spinach with sliced red onions, sun dried cranberries, tomatoes and mushrooms 14

add Grilled Chicken ~4 add Grilled Salmon ~ 6

***Delmonico Steak Salad** Urban green, grilled onions, asparagus, cucumbers, tomatoes, avocado with Delmonico steak finished with chimichurri sauce and flat bread 18

***Sesame Ahi Tuna** Sesame encrusted and seared Ahi Tuna served over fresh chopped assorted greens, cherry tomatoes, cucumbers, shaved carrots finished with soy sauce 18

Side Salads

Spinach Salad / Caesar Salad / House Salad 6

Ranch, Wasabi Ranch, Bleu Cheese, Italian, Honey Mustard, Balsamic Vinaigrette & Red Wine Vinaigrette

**Consuming Raw or Undercooked Food can increase your risk for Food Borne Illness
There will be 3.00 fee for Split Plates*





Entrées

Petit Filet Mignon 6 oz. Filet of beef finished with a red wine demi glaze 32 #

Grilled Ribeye Steak Our classic 12oz topped with melting tarragon butter sauce 29 #

New York Strip Steak Hand trimmed 12oz. strip and hand rubbed with Montreal seasoning 29 #

Roasted Prime Rib of Beef Slow roasted with fresh rosemary, garlic, sea salt & thyme
8oz ~ 23 12oz ~ 29 # The Pounder ~ 32 #

Popular Steak Additions- Three Sautéed Shrimp 8 or Sautéed Mushroom 4

Southwestern Cilantro Chicken Marinated double breast chicken served with salsa parmesan cream sauce, topped with pico de gallo 20

St. Louis Style Ribs Pork ribs braised, rubbed & glazed to BBQ perfection
Full Rack 29 # ~ Half Rack 20

Frenched Pork Chop 10oz thick cut, grilled and glazed with an orange ancho chili 25 #

Blackened Mahi Mahi served with avocado mango salsa 24

Charbroiled Citrus Salmon simply cooked to perfection with citrus flavors 24

Above Entrées Served with

Fresh vegetable of the day & your choice of baked potato, garlic mashed potato or rice pilaf

Champagne Shrimp Scampi served with vegetable of the day & creamy parmesan risotto 24#

*Grilled Ahi Tuna Grilled to medium rare, served with quinoa stir fry, fresh seasonal vegetables and sesame plum sauce 26 #

Chicken Marsala Grilled chicken breast topped with house marsala wine sauce, served with vegetable of the day & creamy parmesan risotto. Garnished with slow cooked herb mushrooms and roasted garlics 21

Braised Lamb Shank topped with chimichurri sauce, served with fresh vegetables of the day and creamy parmesan risotto 36 # (Limited Availability)

Add to any Entrée

Asparagus & Mushroom 8 / Sautéed Spinach 6 / Broccoli 6

Pasta

Spicy Fresno Pasta Peppers, mushroom, garlic, shallot, tomato, cheese served over linguini 16
Add Chicken 4 Add Shrimp 6 # Add Delmonico Steak 8 #

Fresh Garden Pasta Sautéed asparagus, red onion, cherry tomatoes, squash, zucchini, parsley & mushrooms tossed in our roasted garlic & tomato olive oil sauce served top a bed of bow tie pasta 18
Add Chicken 4 Add Shrimp 6 # Add Delmonico Steak 8 #

Spaghetti with Meatballs Four oversized meatballs tossed in a tomato, parmesan cheese and fresh basil sauce 19

Chicken or Shrimp Piccata Sautéed chicken breast or shrimp finished with a lemon caper sauce, parmesan cheese shallots, mushroom served over angel hair pasta ~ Chicken 21 ~ Shrimp 25 #

Encrusted Pasta Lightly parmesan encrusted chicken breast, grilled shrimp with a spicy mushroom parmesan cream sauce served over bow tie pasta 27#

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Not included as a Golf and Dinner item
There will be 3.00 fee for Split Plates
18% Gratuity will be added to any party 8 or larger*

Cuisine of the Sun

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