

Starters & Salads

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

Shrimp Cocktail Served with our house spicy cocktail sauce 18

***Sriracha Ahi Tuna** Sesame crusted Ahi Tuna, avocado, sweet soy reduction, Sriracha aioli & honey wasabi 18

Calamari Steak Strips Lightly dusted then pan seared with lemon Beurre Blanc sauce 18
Just for One ½ portion 12

Southwestern Caesar Salad Crisp romaine with shredded parmesan, yellow corn, black beans, mixed with house made chipotle Caesar dressing topped with colorful tortilla strips 15

Classic Caesar with creamy Caesar dressing 14

add Grilled Chicken ~ 5 add Grilled Salmon ~ 8

* **Sesame Ahi Tuna Salad** Sesame encrusted and seared Ahi Tuna served over fresh chopped assorted greens, cherry tomatoes, cucumbers, shaved carrots finished with soy sauce 20

Side Salads

Spinach Salad / Caesar Salad / House Salad 6

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

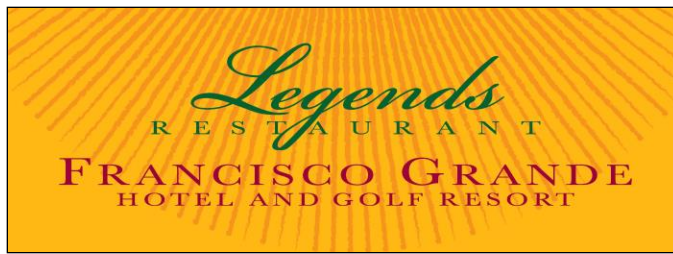
Pasta

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 23 ~ Shrimp 28 #

Encrusted Pasta -Lightly parmesan encrusted chicken breast, grilled shrimp with a spicy mushroom parmesan cream sauce served over bow tie pasta 29 #

Cuisine of the Sun

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Entrées

***Petit Filet Mignon** 6 oz. Filet of beef finished with a red wine demi glaze 35 #

***Grilled Ribeye Steak** Our classic 12oz topped with melting tarragon butter sauce 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 22

***Charbroiled Citrus Salmon** simply cooked to perfection with citrus flavors 26

St. Louis Style Ribs Pork ribs braised, rubbed & glazed to BBQ perfection
Full Rack 30 # ~ Half Rack 21

Above Entrées Served with

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

Add to any Entrée

Asparagus & Mushroom 8 / Sautéed Spinach 6 / Broccoli 6

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 23

Mahi Mahi Fish or Shrimp Tacos Two delicate tacos served with homemade chipotle sauce, house salsa and colorful tortilla chips ~ 16

Fish `N` Chips Beer battered cod fried to a crisp golden brown served with waffle fries, coleslaw and tartar sauce ~ 16

Roasted Prime Rib of Beef

Slow roasted with fresh rosemary, garlic, sea salt & thyme

(Fridays & Saturdays)

8oz ~ 25

12oz ~ 31 #

The Pounder ~ 35 #

Consuming Raw or Undercooked Food can increase your risk for Food Bourne Illness

Included as a Golf and Dinner item with additional charge

There will be 3.00 fee for Split Plates

18% Gratuity will be added to any party 8 or larger

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