



STARTERS

Lobster Bisque	14
Puff Pastry, Touch Of Brandy, Vanilla Essence	
Onion Soup Gratinée ▲	9
Hennessy & Heineken, Sweet Onions, Gruyere Cheese, Garlic Crouton	
Shrimp Cocktail	22
Served With Horseradish Cocktail Sauce	
Pan-Seared Scallops	18
Mushroom Leek Risotto Green Herb Sauce	
Soft Shell Crabs	15
Passion Fruit Aioli	
Seared Sesame Ahi Tuna ▲	16
Seared Tuna, Fennel Marmalade, Togarashi Aioli, Wakame Cucumber	
Jumbo Lump Crab Cake ▲	17
Roasted Red Pepper Aioli, Lime Compote, Capers	
Burrata And Tomato	16
Sliced Beefsteak Tomato, Aged Balsamic, Pesto, Parmesan Tuile	

SALADS

Steakhouse Wedge ▲	11
Lettuce, Bacon, Roma Tomatoes, Gorgonzola Chunks, Blue Cheese Dressing	
Calamari Salad	12
Arugula, Radicchio, Banana, Cashew, Crispy Calamari, Sweet Chili Orange Dressing	
Caesar Salad ▲	14
Romaine, White Anchovies, Bacon, Ciabatta Croutons	
Mixed Greens ▲	9
Shaved Carrots, Radishes, Tomatoes, Cucumber, Red Wine Vinaigrette	

'Chop House' Martini Salad 14

Chopped Romaine Lettuce, Hearts Of Palm, Sliced Egg, Tomatoes, Blue Cheese, Bacon, Sweet Pepper Creamy Ranch Dressing, Served 'Shaken not Stirred'

VEGETARIAN

Penne Primavera ▲	23
Spinach, Tomatoes, Zucchini, Fire Roasted Tomato Sauce	
Stuffed Bell Pepper ▲	22
Roasted Bell Pepper, Sautéed Wild Mushrooms, Spinach, Seasoned Couscous	
Roasted Caribbean Pumpkin Risotto ▲	25
Mascarpone Cheese, Spinach, Asparagus	

POULTRY

Roasted Half Chicken▲	24
Sautéed Spinach, Mushroom Risotto, Natural Jus	

SIDES

Macaroni & Cheese ▲	7	Cauliflower Puree ▲ 7	
Balsamic Grilled Vegetables	7	Gouda Cheese ▲ 6	
Sautéed Mixed Mushrooms	8	Croquettes	6
Sautéed or Creamed Spinach	7	French Fries ▲	6
Grilled Asparagus	9	Garlic Mashed ▲	7
Jumbo Baked Potato	8	Potatoes	7
Plain or Loaded		Charred Brussels	7
		Sprouts	7

STEAKS & CHOPS

Our main supplier **CREEKSTONE FARMS** delivers premium black angus steaks which are all natural, EU certified and have no antibiotics or artificial diets. Truly the best of the best. Guaranteed tender. We use **CREEKSTONE** Prime, Choice and Dry Aged Beef.

Filet Mignon 8oz	45
Petit Filet Mignon 6oz ▲	38
Grilled Churrasco▲	30
Skirt Steak served with a Green Herb Mojo Sauce	
New York Prime Sirloin 16oz *	49
Cowboy Steak 22oz Bone-In Ribeye **	54
Kurobuta Pork Chop▲	32
Thick Cut, Wood Grilled, Apple compote	
Double Cut Lamb Chops	49
4 Double Cut Chops, Mint Pistachio Pesto, Roasted Tomatoes	

38oz Porterhouse for Two****

52 per person

38oz Wood Grilled Dry Aged

CREEKSTONE Prime Beef

Sunset Grille Signature Wellington Burger 29

Dry Aged Beef Burger Mushroom Duxelles, Foie Gras, Red Pepper Aioli served with French Fries

ENHANCEMENTS

An addition to any Steak or Chop

Seared Foie Gras **	10
6oz Caribbean Lobster Tail **	24
Jumbo Lump Crab Cake **	14
Grilled Shrimp 2pcs *	14
King Crab legs ½ lbs. with drawn butter**	20

Steak Sauces:

Green Peppercorn Brandy Cream, Béarnaise, Red Wine Demi-Glace, Portabella, Chimichurri, Blue Cheese Sauce

FISH & SEAFOOD

Crab Stuffed Shrimp ▲	33
Broiled Crab Stuffed Shrimp served with Black Rice and Saffron Sambuca Cream	
Sea Bass	39
Miso Glazed, Spinach and Roasted Red Pepper	
Norwegian Salmon ▲	28
Pan Roasted, Wild Mushrooms, Corn and Peppers, Red Wine Butter Sauce	
Twin 6oz Caribbean Lobster Tail*	49
Jumbo King Crab Legs	Market Price
Drawn Butter & Lemon	
Snapper Caponata ▲	34
With Tomatoes, Herbs, Peppers, Modern Creole Sauce, Zucchini Pasta	
Blackened Grouper	39
Herb Polenta, Spinach, Old Fashioned Mustard Cream Sauce	

3 Course Prix Fixe Menu 69

Compose your own menu by choosing one ▲marked Starter or Salad, Main Course, Dessert & Side Dish

All prices are subject to 15% service charge and sales tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Guests with food allergies or specific dietary requirements, please ask to speak to a manager. Full Meal and Beverage plan includes an appetizer, a main course, a side and a dessert NOTE: a surcharge of \$10 will be added for each * with star marked items.