



DINNER MENU

STARTERS

Lobster Bisque	14
Puff Pastry, Touch of Brandy, Vanilla Essence	
Onion Soup Gratinée	10
Hennessy & Heineken, Sweet Onions, Gruyère Cheese, Garlic Croutons	
Crab-Stuffed Mushroom	15
Baked with Parmesan Crumbs	
Shrimp Cocktail	22
Served with Horseradish Cocktail Sauce	
Pan-Seared Scallops	18
Mushroom Leek Risotto, Green Herb Sauce	
Soft Shell Crabs	15
Passionfruit 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	12
Lettuce, Bacon, Roma Tomatoes, Gorgonzola Chunks, Blue Cheese Dressing	
Calamari Salad	13
Arugula, Radicchio, Banana, Cashew, Crispy Calamari, Sweet Chili Orange Dressing	
Caesar Salad	15
Romaine, White Anchovies, Bacon, Ciabatta Croutons	
Grilled Portobella Mushroom Stack	14
Layers of Grilled Vegetables, Zucchini, Yellow Squash, Peppers, Tomato and Herb Boursin, Served with Balsamic Greens, Parmesan	

VEGETARIAN

Penne Primavera	24
Spinach, Tomatoes, Zucchini, Fire-Roasted Tomato Sauce	
Grilled Cauliflower "Steak"	28
Brushed with Garlic Soy Lemon and served with Butter Parmesan Polenta, Spinach and Red Pepper Coulis	
Roasted Caribbean Pumpkin Risotto	25
Marscapone Cheese, Spinach, Asparagus, Mushrooms and Leeks	

POULTRY

Organic Chicken Breast	28
Crisp Panko Parmesan Crust, Sautéed Spinach, Mushroom Risotto, Dijon Sauce, Parmesan Mousse	

SIDES

Gouda Cheese Croquettes	8
French Fries	8
Balsamic Grilled Vegetables	8
Sautéed or Creamed Spinach	8
Cauliflower Gratin with Bacon and Chives	8
Garlic Mashed Potatoes	8
Brussels Sprouts	8
Sautéed Mixed Mushrooms	8
Jumbo Baked Potato	8
Plain or Fully Loaded	
Grilled Asparagus	9
Lobster Macaroni & Cheese	11

"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."



STEAKS & CHOPS

Our main supplier, **CREEKSTONE FARMS**, delivers premium Black Angus steaks which are 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	39
Grilled Churrasco	32
Skirt Steak served with a Green Herb Mojo Sauce	
New York Prime Sirloin 16oz*	49
Cowboy Steak 22oz Bone-In Rib Eye**	54
Kurobuta Pork Chop	34
Thick Cut, Wood Grilled, Apple Compote	
Double Cut Lamb Chops	49
4 Double Cut Chops, Mint Pistachio Pesto, Roasted Tomatoes	
Veal Chop Oscar Style	45
Lightly Panko Coated, Thin-Cut Chop, topped with Lobster, Crab, Asparagus and Béarnaise	

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

Steak Sauces:

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

38oz Porterhouse for Two****

52 per person

38oz Wood Grilled, Dry Aged
CREEKSTONE Prime Beef

22oz also available for 1 person for 56**

**Sunset Grille Signature
Surf and Turf Burger 35**

Dry Aged Beef Burger, Bacon Shallot Jam, Lobster Meat, Béarnaise served with Truffle Fries

FISH & SEAFOOD

Crab Stuffed Shrimp	35	Snapper Caponata	31
Broiled Crab Stuffed Shrimp, served with Black Rice and Saffron Sambuca Cream		With Tomatoes, Herbs, Peppers, Modern Creole Sauce, Zucchini, Fried Plantain	
Sea Bass	39	Blackened Grouper	39
Miso Glazed, Spinach and Roasted Red Pepper		Herb Polanta, Spinach, Old Fashioned Mustard Cream Sauce	
Norwegian Salmon	29	Grilled Swordfish Steak	38
Pan Roasted, Wild Mushrooms, Corn and Peppers, Red Wine Butter Sauce		Shallot Cherry Confit	
Twin 6oz Caribbean Lobster Tail*	49		

All prices are subject to 18% service charge and 6% 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.