



STARTERS

SHRIMP & SCALLOP CEVICHE lime, grapefruit, tomato, peppers, tarragon & honey	13.00
TUNA TARTAR – cornichons, capers, Dijon sauce, cayenne & field greens as an entrée served with homemade French fries	13.00 main course 29.00
LUMP CRAB CAKES spicy rouille & zucchini fennel slaw	starter 16.00 main course 29.00
GRILLED CALAMARI SALAD frisee, garlic crisp, tomato, olives, roasted pepper & herbs vinaigrette	12.00
GRILLED ASPARAGUS poached organic egg, herb sauce & crispy caper	10.00
MARTINI CHOPPED SALAD romaine, frisee, radicchio, apple, cranberries, walnuts & blue cheese	8.50
HEARTS OF ROMAINE Parmigiano Reggiano, anchovy, garlic croutons & lemon vinaigrette	10.00
ARUGULA SALAD avocado, tomato, cucumber, olive, feta cheese & vinaigrette	9.50
BEEF CARPACCIO Parmigiano Reggiano, tomato, capers, lemon and Dijon sauce	11.00
SUNCHOKE SOUP celeriac, mushrooms & toasted garlic	8.00
LOBSTER & MUSSEL BISQUE Saffron potato, sour cream & chives	10.00

SIDE DISHES

HOUSE-MADE FRENCH FRIES sea salt & truffle oil	6.00
GARLIC MASHED POTATOES parmesan cheese & rosemary	6.00
POTATOES GRATIN cooked in a cast iron skillet	6.00
SAUTEED SPINACH shallots, garlic & nutmeg	6.00
CREAMED CORN peppers, lima beans & pimento	6.00
RATATOUILLE eggplant, zucchini, squash, tomato, onion, peppers & thyme	6.00
TOMATO & AVOCADO SALAD sweet onion & lemon vinaigrette	6.00
ASPARGUS & MUSHROOM Sautéed garlic, parsley & balsamic glaze	6.00

MAIN COURSES

* PREPARED ON OUR MESQUITE WOOD BURNING GRILL AND SERVED WITH YOUR CHOICE OF AROMATIC BUTTER OR CHIMICHURRI SAUCE	
DRY AGED RIB EYE STEAK * 16 ounce Certified Black Angus Beef aged a minimum of 45 days	40.00
NEW YORK STRIP LOIN * 12 ounce Certified Black Angus Beef aged a minimum of 21 days	29.00
FILET MIGNON * 8 ounce Certified Black Angus Beef - tenderloin center cut	31.00
HANGER STEAK * 10 ounce Certified Black Angus beef - classic style with aromatic butter	27.00
SHORT RIB OF BEEF braised in Malbec wine, garlic & thyme - mashed potatoes	29.00
SUNSET'S GOURMET BURGER 10 ounce Black Angus Beef chuck - brie cheese, mushrooms & fried onions	20.00
LAMB T-BONE PERSILLADE black mission figs, pine nuts & goat cheese tart	33.00
DOUBLE CUT SMOKED PORK CHOP finished with spicy barbeque glaze & mashed potatoes	28.00
FREE RANGE CHICKEN PROVENCIAL fresh herbs, mustard, olive, garlic & lemon	27.00
FILLET OF GROUPER tomato, olives, capers, anchovy & grilled potatoes	29.00
GRILL GAMBAS AILOLI saffron risotto, asparagus & mushroom	28.00
FILLET OF SALMON lavender butter sauce, grilled zucchini & fennel	29.00
LOBSTER BOUILLABAISSE scallop, mussel, grouper, saffron potato in a broth with rouille	35.00
CRUSTED SEABASS FILET Whole grain mustard, balsamic glaze, chimichuri, roasted tomato	33.00
PORTOBELLO MUSHROOM BURGER Tapenade, sundried tomatoes & creamy goat cheese	17.00

DESSERT

VARIETIES OF RIPENED CHEESES walnut bread & dried figs	12.00
MOLTEN VALRHONA CHOCOLATE SOUFFLE vanilla ice cream	12.50
3 X CRÈME BRULEE vanilla-orange, chocolate-coffee & lavender-honey	8.00
MACERATED BERRIES orange sabayonne & raspberry sorbet	9.00
APPLE & PRUNE CLAFOUTI served warm in a skillet	8.00
COCONUT FLOATING ISLAND vanilla custard cream, roasted almond & caramel sauce	8.00
HALZENUT CHEESE CAKE coffee Kahlua sauce	9.00
ICE CREAM OR SORBET	7.00

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.