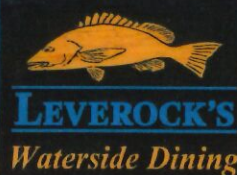


Sunset



Dining

AVAILABLE DAILY 3:00 PM TO 5:00 PM
THREE COURSE EARLY DINING OFFERINGS

FIRST COURSE

GARDEN SALAD OR CAESAR SALAD OR SOUP DU JOUR

FRESH PREPARED DRESSING SELECTIONS
RANCH / WILDBERRY BALSAMIC / ITALIAN / BLEU CHEESE / OLIVE OIL & VINEGAR

SUNSET ENTRÉES

CLASSIC SHRIMP SELECTION

FRENCH FRIED POTATOES / COLE SLAW
COCONUT CRUSTED / MANGO-ORANGE COMPOTE OR BEER BATTERED / COCKTAIL SAUCE
\$ 15.00

GULF SHRIMP MAC 'N' CHEESE

FOUR CHEESE BLEND / CAVATAPPI
\$ 15.00

COD JASON

GARLIC PARMESAN CRUST / HOUSE BLENDED RICE / DAILY VEGETABLE
\$ 14.00

ONION CRUSTED SALMON

CRISPY ONION / HORSERADISH CREAM / HOUSE BLENDED RICE / DAILY VEGETABLE
\$ 15.00

PENNE ALA VODKA \$ 13.00

ADD CHICKEN +\$ 6.00 ADD SHRIMP +\$ 7.00
BLEND OF ITALIAN MEATS / HOUSE MADE MARINARA WITH A TOUCH OF CREAM

ENGLISH STYLE FISH & CHIPS

LAGER BATTERED ICELANDIC COD / FRENCH FRIED POTATOES / COLE SLAW
\$ 13.25

BABY BACK RIBS

SLOW ROASTED 1/2 RACK / FRENCH FRIES / COLE SLAW
\$ 16.00

BBQ'D MEATLOAF WITH BACON CRUMBLES

CARAMELIZED ONIONS / MASHED POTATOES
\$ 15.00

SOUTHERN FRIED CHICKEN

MASHED RED BLISS POTATOES / SEASONAL VEGETABLE
\$ 16.00

VEAL PARMIGIANA

OVER A BED OF PENNE PASTA
\$ 16.00

THIRD COURSE

KEY LIME PIE OR CHEESECAKE OR ICE CREAM
HOMEMADE STRAWBERRY SAUCE FLAVOR OF THE DAY

A FRIENDLY REMINDER: CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY SIGNIFICANTLY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.