

WINE LIST

WHITE

SPARKLING & CHAMPAGNE

	G	B
La Marca Prosecco, Italy	8	29
Risata Moscato d'Asti, Italy	7	27
Carousel Blanc de Blancs, France	7	27
Veuve Clicquot Yellow Label, Champagne, France	--	85
Dom Pérignon Brut, Champagne, France	--	275

CHARDONNAY

Raeburn, Russian River Valley, California	8	30
Kim Crawford Un-Oaked, Marlborough, New Zealand	9	32
Martin Ray, Russian River, California	10	38
Joseph Carr, Carneros, California	12	44
Rombauer, Napa Valley, California	15	55

SAUVIGNON BLANC

Kim Crawford, Marlborough, New Zealand	8	32
Frei Brothers, Russian River, California	10	38

PINOT GRIGIO / PINOT GRIS

Chloe Pinot Grigio, Valdadige D.O.C, Italy	7	27
J Vineyards Pinot Gris, California	8	30
Santa Margherita Pinot Grigio, Valle d'ell Adige D.O.C, Italy	11	40

SWEET WINE

I.Q. Riesling, Rheinhessen, Germany	7	27
Buehler White Zinfandel, Napa Valley, California	7	27
Seven Daughters Moscato, Veneto, Italy	7	27

RED

PINOT NOIR

Jargon, California	7	27
Lincourt, Rancho Santa Rosa, Sta. Rita Hills, California	8	32
Joel Gott, Oregon	11	40
Robert Mondavi, Carneros, Napa Valley, California	13	49
Sokol Blosser, Dundee Hills, Willamette Valley, Oregon	16	63
Mer Soleil Reserve, Santa Lucia Highlands, California	18	69

MERLOT

Rutherford Ranch, Napa Valley, California	8	32
Columbia Winery, Columbia Valley, Washington	9	34
EMMOLO, Napa Valley, California	18	69

RED

CABERNET SAUVIGNON

	G	B
Rabble, Paso Robles, California	8	30
Franciscan Estate, Napa Valley, California	9	35
Folie a Deux, Alexander Valley, California	10	36
Justin, Paso Robles, California	11	40
Louis M. Martini, Napa Valley, California	12	44
Two Hands 'Sexy Beast', McLaren Vale, Australia	13	50
Robert Mondavi, Napa Valley, California	14	56
Caymus, Napa Valley, California (1 liter)	--	125
Opus One, Napa Valley, California	--	395

MALBEC

Don Nicanor Nieto, Luján de Cuyo, Mendoza, Argentina	9	32
Trapiche Broquel, Mendoza, Argentina	12	44

ZINFANDEL


Ancient Peaks, Paso Robles, California	9	33
Terra D'Oro, Amador County, California	10	36
Rombauer, Napa Valley, California	13	50

ITALIAN REDS

Luccio Bello Rosso Semi-Sweet Red, Italy	7	27
Ruffino Aziano Classico, Tuscany, Italy	9	33
Brancaia Tre, Tuscany, Italy	16	60

ADDITIONAL REDS

Anderra Carmenere, Chile	9	32
Picos del Montgo Tempranillo, Spain	8	28
Tooth & Nail 'The Fiend' [Merlot/Cabernet/Petite Sirah], Paso Robles, CA	16	59
Stolpman Para Maria Syrah, Ballard Canyon, California	10	36
Barton & Guestier, Châteauneuf-du-Pape, France	13	48
Kuleto Native Son Red Blend, Napa Valley, California	10	39
Orin Swift 'Machete', California	--	95
Mount Peak 'Gravity', Sonoma County, California	--	120

We utilize the CORAVIN Wine System 

This allows us to pour a glass of wine without removing the cork from the bottle, guaranteeing freshness glass after glass.

WARM MINNESOTA WINTER

ICE BREAKER - 7.00

Far North Gustaf Navy Strength Gin [Hallock, MN], Barrow's Intense Ginger Liqueur, Tattersall Orange Crema [Minneapolis, MN] Ginger Beer

SPIKED CIDER - 5.50

Panther Spiked Apple [Osakis, MN] and warm apple cider

FORTUNE BAY BREEZE - 5.50

Tattersall Vodka [Minneapolis, MN], cranberry juice, pineapple juice

WALNUT CAPPUCINO - 6.00

Chankaska North Forest Walnut Crème Liqueur [Mankato, MN] and Cappuccino

APPLE BRANDY OLD FASHIONED - 6.75

Chankaska Apple Brandy [Mankato, MN] mixed in your favorite Old Fashioned form


BEER

Beaver Island Ripple.....	5.00	Labatt Blue.....	5.25	Miller Lite.....	4.00
Beaver Island 39's Red IPA.....	5.00	Leinie's Honey Weiss.....	4.75	O'doul's Amber.....	4.00
Blue Moon.....	4.50	Lift Bridge Farm Girl.....	7.00	O'doul's.....	4.00
Bud Light.....	4.00	Lift Bridge Hop Dish.....	7.00	Pabst Blue Ribbon.....	4.00
Budweiser.....	4.00	Michelob Amber Bock.....	5.00	Sam Adams.....	5.00
Castle Danger Cream Ale.....	5.00	Michelob Golden Light.....	4.00	Stella Artois.....	5.25
Castle Danger Ode IPA.....	5.00	Michelob Ultra.....	4.00	Summit EPA.....	4.75
Coors Light.....	4.00	Michelob Golden.....	4.00	Third Street Lost Trout.....	6.00
Corona.....	5.25	Miller Genuine Draft.....	4.00	Third Street MN Gold Lager.....	6.00
Grain Belt Premium.....	4.00	Miller High Life.....	4.00		

PLEASE DRINK RESPONSIBLY



STARTERS

LOBSTER STUFFED MUSHROOMS.....	13	FILET CROSTINIS.....	25
Stuffed with lobster, cream cheese, and topped with mushroom asiago béchamel sauce		Grilled filet mignon medallions, served on crostinis, topped with house made Bistro	
CHICKEN SATAY.....	13	LOBSTER LOLLIPOPS.....	17
Skewered chicken tenderloin, grilled and basted with a Thai peanut sauce		Two lobster tails rolled in Panko crumbs and flaked coconut fried to golden, served with Pina Crème	
SUNSET'S SLAB BACON.....	13	SUNSET CAPRESE FLATBREAD.....	17
Hand cut, slow cooked, and brushed with a whiskey maple glaze		Char Grilled Flatbread topped with garlic infused olive oil, tomato compote, fresh mozzarella and fresh basil	
JUMBO SHRIMP COCKTAIL.....	19	STEAK FLIGHT 	19
Jumbo shrimp served with spicy house cocktail sauce		3oz Char Grilled of each Ribeye, Tenderloin, Sirloin and NY Strip	

SOUPS & SALADS

CHICKEN WILD RICE.....	6	CAESAR.....	10 / 5
Our signature soup made with Nett Lake wild rice		Romaine with tomatoes, parmesan cheese, and creamy Caesar dressing. Served with garlic parmesan chips	
LOBSTER BISQUE.....	7	SUNSET WEDGE.....	11 / 6
A classic soup with lobster, cream, and brandy		Crisp heart of romaine, topped with our famous slab bacon, bleu cheese crumbles, red onion, bleu cheese dressing, and drizzled with balsamic reduction	
CHOPPED.....	11 / 6	THAI PEANUT LETTUCE WRAP.....	13
Cucumbers, tomatoes, sundried cranberries, bacon, bleu cheese crumbles, and a sweet tangy house dressing		Sautéed chicken, and vegetables tossed in a Thai peanut sauce. Served with Bibb lettuce, and crispy rice noodles	

SANDWICHES

All Sandwiches served with thick cut seasoned potato wedges and a pickle

SUNSET BURGER.....	13	WALLEYE FILLET SANDWICH.....	13
7oz patty grilled to your liking, topped with lettuce, tomatoes, slab bacon, cheddar cheese and garlic aioli		Deep fried walleye. Served on toasted ciabatta with lettuce and tomato	
PRIME RIB SANDWICH.....	13	BACON CORDON BLEU.....	13
Served on grilled sour dough bread, mushrooms, onions, pepper jack cheese, cheddar cheese and chipotle horseradish sauce		Grilled chicken breast, topped with smoked ham, Applewood bacon and melted Swiss on a Brioche bun	





FROM THE BUTCHER

STEAKS ARE DRY AGED FOR 21 DAYS • ALL ENTRÉES INCLUDE YOUR CHOICE OF:

Brussel Sprouts, Bacon & Onions • Carrots • Asparagus • Roasted Corn and Peppers

Loaded Baked Potato • Lobster Mac 'n Cheese • Three Cheese Au Gratin with Slab Bacon • Garlic Mashed Potatoes • Nett Lake Wild Rice

TOMAHAWK RIBEYE
The Ultimate Bone-In Ribeye, a Sunset Steakhouse Signature
22 oz.....40

TOP SIRLOIN 	8oz 19 / 12oz 25	FILET MEDALLIONS.....	8oz 35
PORTERHOUSE.....	24oz 55	8oz tenderloin sliced into medallions, pan-seared in a port demi-glaze	
RIBEYE 	16oz 37	STEAK DIANE.....	16oz 39
NEW YORK STRIP 	12oz 35	16oz ribeye pan-seared to perfection, topped with mushroom and onions in a Jack Daniel's cream sauce	
CENTER CUT FILET MIGNON 	8oz 33 / 10oz 37	PRIME RIB.....	10oz 27 / 16oz 35
BUTTER GARLIC SIRLOIN.....	12oz 27	<i>FRIDAY & SATURDAY ONLY</i>	

FISH AND SEAFOOD

RED LAKE WALLEYE.....	27	KING CRAB LEGS.....	MKT
Traditional shore dinner with Nett Lake wild rice. Served pan-fried, broiled, deep-fried or pretzel-crust		Jumbo King crab boiled. Served with drawn butter	
SEA SCALLOPS.....	27	COLOSSAL SHRIMP.....	28
Pan seared sea scallops, placed on a bed of creamy lemon risotto		Grilled, broiled, or deep fried on a bed of wild rice	
TWIN LOBSTER TAILS.....	61	PARMESAN CRUSTED HALIBUT.....	29
Two 6 ounce cold water tails broiled to perfection. Served with fresh lemon and drawn butter		6oz halibut steak seared with a Panko-Parmesan crust set atop tomato au jus	

CHEF'S SELECTIONS

MONGOLIAN BEEF STIR-FRY*.....	19	SMOKED MEATLOAF.....	19
Sliced Top Sirloin and crisp vegetables tossed in a thick house made Mongolian stir-fry sauce, aside sticky rice		Made from scratch meatloaf slow smoked over black cherry wood. Topped with a pepper BBQ sauce. Choice of potato and vegetable	
BEEF OR CHICKEN AND BROCCOLI STIR FRY*.....	17	CLASSIC CHICKEN OSCAR.....	19
Your choice of grilled chicken or sirloin sautéed with broccoli florets and our house-made teriyaki sauce, and sticky rice		Grilled chicken breast smothered in lump crab meat and asparagus, topped with Hollandaise sauce. Choice of potato and vegetable	
CAJUN ALFREDO*.....	18	STUFFED PORK CHOP.....	23
Sunset house made cajun seasoning mixed with our creamy alfredo sauce. Add Chicken for \$6 Add Shrimp for \$8		Stuffed with a wild rice sausage stuffing, and topped with a savory creamy pan sauce. Choice of potato and vegetable	

**DOES NOT INCLUDE CHOICE OF POTATO OR VEGETABLE*

ENHANCEMENTS

ENTRÉE ADD ONS ONLY

MAYTAG BLUE CHEESE.....	4	LOBSTER TAIL.....	20
CLASSIC OSCAR.....	9	THREE SHRIMP.....	14
BÉARNAISE.....	3	CHICKEN BREAST.....	6
SAUTÉED MUSHROOM/ONION.....	3	CRAB LEGS [1/2 POUND].....	28
AU POIVRE.....	5		