



Soups

Du Jour

6

Green Chili Stew

7

SIGNATURE SOUP

Seven Onion

8

Appetizers

Prime Rib Sliders - Caramelized Onions, Cognac Peppercorn Au Jus, Manchego Cheese ~12~

Ahi Tower - Tuna, Avocado, Tomato ~13~

Prosciutto Wrapped **Asparagus** - Champagne Hollandaise ~11~

Scallop Ceviche In Cucumber Cups ~13~

Pecan Crusted **Brie Cheese** - Chipotle, Raspberry Puree ~13~

Tuna Sashimi - Soy, Ginger, Wasabi ~18~

Baked Scallops - Bacon, Pepper & Vodka Cream Infusion ~14~

Sautéed **Clams & Mussels** - Green Chile Beer Bullion ~11~

Seafood Sampler - 3 Crab Cakes, 3 Coconut Shrimp, Calamari, 3 Scallops ~34~

Oysters On The Half Shell - Tabasco® Lemon Air ~12~

Coconut Crusted Shrimp - Served With A Lime Coulis ~12~

Lump Crab Cakes - Served with a Lemon Caper Aioli ~15~

Sonoma Tower - Lump Crab, Avocado, Pico De Gallo, Pepper Coulis ~15~

Salads

Mixed Greens, Cranberries, Walnuts, Cherve

Maple Sherry Vinaigrette

9

Romaine, Parmesan Cheese, Croutons

Caesar Dressing

9

Baby Spinach, Almonds, Blue Cheese

Champagne Vinaigrette

9



Signature Entrées

Accompanied By House Salad Or Cup Soup Du Jour

Choose A Signature Soup Or Salad ~3~

Sunset Favorites

Tenderloin **Beef Tips** In A Cabernet Sauvignon Veal Reduction Over Mashed Potatoes ~25~

Oven Roasted **Pork Chop** Finished With Peach Lavender Glaze ~23~

Balsamic Marinated **Chicken** Breast Grilled & Finished With Bruschetta & Parmesan ~22~

Filet Medallions, Pea and Coriander Pancake, Lemongrass Aioli ~34~

Tenderloin **Beef Wellington** With Mushroom & Madeira Shallot Sauce ~34~

Brie Stuffed **Filet Mignon** With A Horseradish Cream Sauce ~33~

Panko Crusted Chicken Breast Pan Seared Finished With Sweet Madeira Mushroom Sauce ~23~

Center Cut Beef

USDA Prime & Hand Cut In House

Prime **Flat Iron** Traditionally Grilled With Kosher Salt & Coarse Ground Pepper ~25~

Grilled **Filet Mignon** Finished With Cognac Peppercorn Sauce ~33~

Pan Seared **New York Strip** With A Red Chili Demi ~26~

Grilled **Bone In Rib Eye** & Green Chile Au Jus ~35~

Wild Caught Seafood

Grilled **Ahi Tuna** Served With Soy & Wasabi ~24~

Grilled Pepita Crusted **Halibut Filet** Finished With Cilantro Serrano Cream ~25~

Grilled Asian Style **Coho Salmon** With A Soy And Dijon Mustard Glaze ~23~

Pan Seared **Scallops** Served With Raspberry Chipotle and Mango Aioli ~24~

Corn Tortilla Crusted **Red Snapper**, Poblano Vinaigrette, Sweet Corn ~Onion Relish~23~

Sake Marinated **Chilean Sea Bass** Pan Seared Served With Teriyaki & Spicy Sriracha ~26~

Alaskan Halibut Steak with Sambal Vinaigrette and Wasabi Cream ~25~

Housemade Pastas

Red Chile – Linguini, White Wine, Butter, Chipotle ~18~

Jambalaya – Linguini, Chicken, Shrimp, Andouille Sausage, Bell Peppers, Spicy Marinara ~24~

Chile Relleno – Penne, Green Chiles, Garlic, Onions, Tomatoes, Asadero Cream Sauce ~19~

Veal, Kobe Beef & Pork **Italian Meatballs** – Bucatini, Basil Marinara, Romano Cheese ~22~

Entrées Served With Your Choice Of: Roasted Garlic Mashed Potatoes, Basmati Rice, Or Risotto
& Choice Of: Grilled Asparagus Or Vegetable Of The Day

General Manager Peter Raitt / Executive Chef Felipe Chavez