
Dinner at Sunsets

Dinner is Served Wednesday thru Saturday 4:30 pm - 8:00 pm
Lounge Service Wednesday thru Saturday 2:30 pm - 8:00 pm

Starters

Pizza of the Day

*Our own hand stretched dough baked daily with various toppings.
Ask your server for today's special 6.00*



Baby Back Ribs

*Grilled with our homemade BBQ sauce
and Texas style coleslaw 8.00*

Calamari Fritti

*Crispy semolina dusted calamari served
with pomodoro and roasted garlic aioli 7.00*

Soup du Jour

Ask your server for today's special soup 3.50/ 4.50

Great Greens



California Cobb

*Fresh mixed greens with lemon herb
roasted chicken, tomatoes, apple wood
smoked bacon, hard cooked egg, bleu
cheese crumbles and fresh avocados
Served with your choice of dressing 10.50*

Asian Shrimp*

*Pan seared ginger marinated shrimp with
whole wheat noodles, shaved cabbage,
clover sprouts, toasted peanuts, mandarin
oranges and tamarind Citrus
vinaigrette 11.00*



Portobello Mushroom

*Balsamic marinated, roasted and served with baby greens, toasted pine nuts, roasted
tomato vinaigrette and shaved Grana Padano 10.00*



Sunsets House Salad

*Organic mixed greens, tomatoes, shredded carrots, marinated cucumbers, and shaved
red onion 3.50*

Caesar Classico

*Baby red and green romaine, garlic parmesan dressing, homemade croutons and
Kalamata olives 4.00/6.00*



Denotes Gluten Free Entree

Entrees

Black Angus Filet Mignon*

Grilled beef tenderloin with a gorgonzola crust, cabernet wine sauce and sweet onion fritti 26.00

Veal Scaloppini*

Tender veal medallions made your way.
Choose Marsala, Picatta or Francese style 21.00

Chicken Breast

Tender chicken breasts made your way
Choose Marsala, Picatta or Francese style 16.00



Atlantic Salmon

Roasted soy marinated salmon with smoked wild mushroom cream 17.00

Boston Harbor Flounder

Semolina dusted and sautéed with roasted tomatoes, sweet basil and lemon butter 15.00

Chopped Sirloin*



A half pound of grilled angus beef topped with sautéed Portobello mushrooms and caramelized onions 12.00

Veal Liver*

Sautéed veal liver with apple wood smoked bacon, caramelized onions and veal reduction 16.00

Pasta

Capellini

With rock shrimp, broccoli, Roma tomatoes, roasted garlic, fresh basil, arugula, Parmigianino and virgin olive oil 15.00

Spinach and Gorgonzola Ravioli

With toasted walnuts, roasted garlic cream and wild cherry gastrique 13.50

Chicken Parmigiano

Pan fried chicken breast topped with pomodoro sauce, herbs and mozzarella served over penne pasta 12.50

Whole Wheat Spaghetti

With Portobello mushrooms, roasted peppers, caramelized onions, baby spinach, roasted garlic, virgin olive oil and Grana Padano 11.50

All Pastas served with toasted rosemary focaccia

Side Item Selection

Sunsets Side Dishes

Vegetable du jour, Wild rice medley, Sour cream smashed potato, Baked Idaho potato, Baked sweet potato, French fries, Sweet potato fries, or Pasta-pomodoro or garlic and olive oil

Ala carte Vegetables

Rosemary roasted cauliflower
Sautéed baby spinach
Grilled asparagus
3.50

All entrees served with bread service, chef's vegetable and choice of second side. Please add \$2.00 for split plates

All of our food is made to order, so your patience is greatly appreciated.

Sunset's Small Plates

This section is designed for our guests that want just a little less



California Cobb

Fresh mixed greens with lemon herb roasted chicken, apple wood smoked bacon, hard cooked egg, fresh avocado, blue cheese crumbles and tomatoes. Served with your choice of dressing 8.50

Veal Liver*

Sautéed veal liver with apple wood smoked bacon, caramelized onions and veal reduction. 13.00

Chicken Breast

Tender chicken breasts made your way Choose Marsala, Picatta or Francese style 12.00

Asian Shrimp*

Pan seared shrimp, whole wheat noodles, shaved cabbage, cucumber, julienne Peppers and mandarin oranges tossed in a soy ginger vinaigrette 8.50

Capellini

With rock shrimp, broccoli, Roma tomatoes, roasted garlic, fresh basil, arugula, Parmigianino and virgin olive oil 12.00

Whole Wheat Spaghetti

With Portobello mushrooms, roasted peppers, caramelized onions, baby spinach, roasted garlic, virgin olive oil and Grana Padano 9.50

Sandwiches

Grilled Chicken

With caramelized onions, arugula, oven dried Roma tomatoes, provolone cheese and pistachio pesto on toasted ciabatta 10.50

The Oakwood House Burger*

8 oz. of pure Angus beef with roasted garlic herb butter and choice of cheese on a toasted bun 9.50

Grilled Portobello

Grilled marinated mushroom with herbed goat cheese, clover sprouts on a toasted whole wheat bun 9.00

Chicken Parmigiano

Pan fried and topped with pomodoro sauce, mozzarella cheese and Parmigianino on toasted ciabatta 11.00

All sandwiches are served with your choice of side

**“Buon Appétit”
Chef Richard**

**Consuming raw or undercooked meats, poultry, Shellfish or eggs may increase your risk of food born illness*