

APPETIZERS

- WALLEYE FINGERS** 13
Lightly dusted with a Cajun breading and deep fried
- SUNSET'S CHICKEN WINGS** 9
One pound of jumbo chicken wings, choice of either dry rubbed, grilled BBQ, or Buffalo
- SUNSET'S SLAB BACON** 13
Hand cut, slow cooked and brushed with a whiskey maple glaze
- LOBSTER NACHOS** 13
House made tortilla chips topped with asiago bechamel, lobster, black beans, corn, tomatoes, and red peppers
- MINI SLIDER TRIO** 9
Our famous burger blend served 3 ways: mushroom & Swiss, cheddar & pickles, and pepper jack & candied jalapeños
- CALAMARI** 12
Lightly breaded and fried. Served with lemon aioli

SOUP

- LOBSTER BISQUE** 7
A classic soup with lobster, cream and brandy
- WALLEYE WILD RICE CHOWDER** 7
Light and creamy with Nett Lake wild rice, fresh corn, Red Lake walleye and potatoes
- CHICKEN WILD RICE** 6
Our signature soup made with Nett Lake wild rice

SALADS

- CHOPPED** 11
Sundried cranberries, cucumbers, tomatoes, mushrooms, bacon, bleu cheese, and house dressing
- SUNSET WEDGE** 11
Crisp heart of romaine, topped with our famous slab bacon, bleu cheese, red onion, bleu cheese dressing and drizzled with balsamic reduction
- SIRLOIN PEPPERCORN** 14
Dry aged sirloin, served on bib and romaine lettuce with carrots, yellow peppers, red onion, radish, heirloom tomatoes, cucumber, parmesan peppercorn dressing

SANDWICHES

- PRIME BURGER** 11
8oz of our famous burger blend served on a gourmet bun, cooked to your liking
.50 - cheddar, pepper jack, Swiss, candied jalapeños, mushrooms
1.00 - Bacon, egg, avocado
- PRIME RIB SANDWICH** 13
Thinly sliced prime rib served on a toasted hoagie with creamy horseradish
- MEDITERRANEAN CHICKEN SANDWICH** 11
Served on herbed focaccia with Feta cheese, roasted red peppers, red onions, garlic herb aioli
- TURKEY BURGER** 13
6oz Turkey burger grilled and served on cranberry orange ciabatta, sliced cucumbers, red onion, avocado jalapeño mayo
- HOT PASTRAMI SANDWICH** 13
Pastrami piled high atop a caraway rye hoagie, with melted Swiss cheese, candied jalapeños
- WALLEYE FILLET SANDWICH** 13
Deep fried walleye served on a toasted hoagie with lettuce and tomato

MIXOLOGIST KYLE BERGMAN'S SPECIALTY COCKTAILS

- WHISKEY SOUR**
Maker's Mark, egg whites, fresh lemon juice, simple syrup; shaken and strained into rocks glass over ice
- MINNESOTA MANHATTAN**
MINNESOTA Pike Street Bourbon, TATTERSALL Sour Cherry Liqueur, vermouth and creole bitters shaken and strained over ice, orange zest
- SPICED RUM COCKTAIL**
MINNESOTA FAR NORTH ALANDER Spiced Rum, fresh grapefruit juice and simple syrup, shaken, strained over ice, cinnamon stick
- CASINO COSMO**
MINNESOTA Prairie Organic Vodka, fresh lime juice, cranberry juice, TATTERSALL Orange Crème Liqueur, lime slice
- SIDE CAR**
COPPER & KINGS BRANDY, TATTERSALL Orange Crème Liqueur, fresh lemon juice and agave nectar, shaken and strained over ice, lemon peel
- CRÈME LEMONDROP MARTINI**
MINNESOTA PRAIRIE ORGANIC VODKA, GIOIA LUISA LIMONCELLO CRÈME and fresh lemon juice shaken with ice, strained into martini glass, lemon peel

CRAFT BEER

BURNING BROTHERS ROASTED COFFEE ALE St Paul, MN (16 ounce) Gluten Free Cascadian Coffee Ale – ABV 7.7%	6
CENTRAL WATERS MUDPUDDY PORTER Amherst, WI (12 ounce) American Porter – ABV 5.5%	5
CENTRAL WATERS OUISCONSING RED ALE Amherst, WI (12 ounce) American Amber Red Ale – ABV 4.8%	5
FOUNDERS ALL DAY IPA Grand Rapids, MI (12 ounce) American IPA – ABV 4.7%	5
FOUNDERS CENTENNIAL IPA Grand Rapids, MI (12 ounce) American IPA – ABV 7.2%	5
FOUNDERS DIRTY BASTARD Grand Rapids, MI (12 ounce) Scotch Ale – ABV 8.5%	5
LAKE MONSTER EMPTY ROWBOAT IPA St Paul, MN (12 ounce) American IPA – ABV 6.9%	5
LAKE MONSTER CALHOUN CLAW PILSNER St Paul, MN (12 ounce) German Pilsner – ABV 5.4%	5
LOON JUICE HARD APPLE CIDER Spring Valley, MN (12 ounce) Hard Apple Cider – ABV 6.0%	5
SQUATTERS HOP RISING Salt Lake City, UT (12 ounce) Imperial IPA – ABV 9.0%	5
SURLY FURIOUS Brooklyn Center, MN (16 ounce) American IPA – ABV 6.6%	5
TOPPLING GOLIATH PSEUDO SUE Decorah, IA (16 ounce) American Pale Ale – ABV 5.8%	5
TOPPLING GOLIATH ROVER TRUCK Decorah, IA (16 ounce) Oatmeal Stout – ABV 5.7%	5
WASATCH APRICOT HEFEWEIZEN Park City, UT (12 ounce) Fruit Beer – ABV 4.0%	5

WINE

WHITE

LA MARCA PROSECCO ITALY	8
GRACE LANE RIESLING YAKIMA VALLEY	7
BUEHLER WHITE ZINFANDEL NAPA VALLEY	8
PIQUITOS MOSCATO ROSATO SPAIN	7
TORRE DI LUNA PINOT GRIGIO ITALY	7
KIM CRAWFORD SAUVIGNON BLANC MARLBOROUGH	9
CLOS DU BOIS CHARDONNAY CALIFORNIA	7

RED

BISHOP'S PEAK PINOT NOIR SAN LUIS OBISPO	8
CLOS DU BOIS MERLOT CALIFORNIA	7
SAN FELIPE ESTATE MALBEC MENDOZA	7
MIRASSOU 'SUNSET RED' BLEND CALIFORNIA	7
CLOS DU BOIS CABERNET SAUVIGNON CALIFORNIA	7
FRANCISCAN ESTATE CABERNET SAUVIGNON NAPA VALLEY	8
ZONIN LAMBRUSCO ITALY	7

DOMESTIC & IMPORT BEER

BLUE MOON	4.25	MICH GOLDEN LIGHT	3.75
BUD LIGHT	3.75	MICHELOB ULTRA	4.00
BUDWEISER	3.75	MICHELOB	3.75
COORS LIGHT	3.75	MILLER HIGH LIFE	3.75
CORONA	5.00	MILLER LITE	3.75
DOS XX	5.00	O'DOUL'S AMBER	3.75
GRAIN BELT PREMIUM	3.75	O'DOUL'S	3.75
HEINEKEN	5.00	PABST BLUE RIBBON	3.75
LABATT BLUE	4.25	SAM ADAMS	3.75
LEINIE'S HONEY WEISS	4.50	STELLA ARTOIS	5.00
MGD	3.75	SUMMIT EPA	4.50

PLEASE DRINK RESPONSIBLY

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