

APPETIZERS

FINGERS & FRIES

Honey-Dijon aioli & roasted garlic fries

SIGNATURE WINGS

Maple-Bourbon BBQ, Hot & Blue Cheese, Cracked Pepper & Lime, Himalayan Sea Salt & Pepper, Spicy Chili-Soy, Jamaican Jerk, and Inferno

PORK DUMPLING GYOZA

Asian slaw, wasabi aioli & dipping sauce

FISH TACOS

Pale ale battered rockfish, avocado, slaw, lime & smoked ancho aioli

NACHOS

Tomatoes, scallions, peppers, jalapenos, Monterey jack salsa & sour cream.

ADD chicken or beef

LETTUCE WRAP

Chicken, Asian vegetables, cashews, toasted sesame, fried chow main noodles

BBQ CHICKEN FLAT BREAD

Pulled chicken, duck prosciutto, goat cheese, drunken onions, arugula & fresh basil

SUNSET APPY PLATTER

Nachos, gyoza, ½ lb. wings, beer battered onion rings, fresh crudité & dips

CHEESE & CHARCUTERIE (GFO)

Artisan cheese & charcuterie, local pepper jelly, warm olives, house pickles, grilled flat bread

SALADS

CHEF SALAD

Fresh farm eggs, marinated chicken, duck prosciutto, smoked cheese, garden vegetables, house vinaigrette

CAESAR SALAD

Crisp romaine, bacon, parmesan, rye croutons, roasted garlic dressing. ADD chicken

AVOCADO SALAD

Tomatoes, cucumbers, onions, arugula, fresh cilantro & honey-lime vinaigrette. ADD blackened chicken

ARUGULA SALAD

Fresh berries, candied nuts, feta cheese, quinoa, dried fruit & seasonal vinaigrette

SANDWEDGES

CLUB

Marinated chicken, thick bacon, aged cheddar, butter lettuce, vine ripened tomato & pesto on artisan bread

RUEBEN

House corned brisket, smoked gouda, sauerkraut, beer mustard & local rye bread

FRENCH DIP

Slow roasted beef, horseradish, natural red wine rosemary jus, charred garlic baguette

BUTTER CHICKEN NAAN

Aromatic rice, carrot, cucumber, cilantro, chutney & raita

PULLED BEEF SHORT RIB

Slaw, smoked gouda & bourbon BBQ sauce on a brioche bun

STEAK SAND WEDGE

7oz angus reserve strip, beer battered onion ring, maple-bourbon BBQ sauce & grilled garlic ciabatta

FISH & CHIPS

Tempura battered rockfish, house cut fries, tartar & fresh lemon
(1pc)
(2pc) (3pc)

SPECIALTY BURGERS

SUNSET BURGER

Beef, Chicken or Salmon with lettuce, tomato, pickle and onion

ADD

cheddar, bacon, onion ring, or portabella mushroom

ROCKFISH BURGER

Pale ale battered, slaw, remoulade, butter lettuce, drunken pickles

SOUTHERN FRIED CHICKEN

Dredged crispy chicken, coleslaw, avocado & spicy aioli

PINEHURST BURGER

63 acre 7 oz. patty, Applewood bacon, bourbon pickles, onion rings, BBQ sauce, gouda cheese

PORTABELLO MUSHROOM (GFO)

Butter lettuce, tomato on the vine, avocado, pickled onion & feta

all sand wedges & burgers are served with fries, soup or tossed salad
upgrade to sweet potato fries or a Caesar salad

ENTREES & PASTA

JAGER SCHNITZEL

Baked spätzle, fresh lemon, bacon & wild mushroom cream sauce

SOCKEYE SALMON

Wild mushrooms, heirloom tomatoes, arugula, pesto & warm quinoa salad

STRIPLOIN SKILLET

Red jacket potatoes, Portobello mushroom, beer battered onion rings, vegetable medley & house BBQ sauce

8 oz. 10 oz. 12 oz.

PORTABELLO MUSHROOM

Slaw, avocado, heirloom tomatoes, quinoa, seasonal vegetables, honey-lime vinaigrette

BUTTER CHICKEN

Steamed rice, grilled naan, cilantro, fruit chutney & raita

SHORT RIB STROGANOFF

Wild mushrooms, pearl onions, sour cream & garlic baguette

CHICKEN & WILD MUSHROOM

Roasted garlic, pesto & grilled ciabatta

DESSERTS

BANANA BREAD PUDDING

Chocolate chips & peanut butter ice cream

CHOCOLATE TASTING

Molten lava cake, chocolate sauce, wafer & local gelato

SEASONAL CHEESECAKE

Berry coulis, fresh berries and torn mint

Gluten Free and Vegetarian Options

Sunset Ranch offers a wide variety of Gluten Free Options including Bread and Pastas. If you are Gluten Free, please notify your server and they can assist you.

Many of Sunset Ranch's item can be created in a Vegetarian Option. Please ask your server for details