

SUNSET CLUBHOUSE

Starters

Prawn Cocktail \$20 <i>jumbo prawns, baby shrimp, avocado, cocktail sauce</i>	Baked Brie Cheese \$19 <i>served with spiced candied pecans, warm maple syrup, and fresh baguette</i>
Bruschetta & Whipped Feta \$15 <i>served on a fresh baguette</i>	Quinoa and Beet Salad \$18 <i>topped with spiced candied pecans and served with balsamic vinaigrette</i>
Feature Soup \$9 <i>ask your server about the soup of the day!</i>	Soft Pretzels & Beer Cheese \$12 <i>made fresh in house</i>

Mains

Steak Sandwich \$26 <i>grilled 8oz. Sirloin steak topped with caramelized onions, cheddar cheese, and garlic aioli on Ciabatta</i>	Chicken Parmesan \$23 <i>fresh tomato-basil spaghetti topped with breaded chicken breast and parmesan cheese</i>	California Burger \$18 <i>choice of beef, chicken, or veggie patty; with fried egg, guacamole, bacon, cheese, house-made burger sauce; choice of fries or salad</i>
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Weekly Features

Stuffed Portobello Mushroom \$18 <i>feta cheese, sun-dried tomatoes, rosemary lemon rice</i> 🍷 Red Rooster Pinot Noir 10 16 42	Pork Schnitzel \$25 <i>bacon cheddar potato mash, seasonal vegetables, hunter sauce</i> 🍷 Mt. Boucherie Gewurztraminer 9 13 36
Seafood Pappardelle Pasta \$24 <i>scallops, prawns, mussels, garlic white wine cream sauce</i> 🍷 Church & State Sauvignon Blanc 12 16 43	Parmesan Crusted Salmon \$26 <i>seasonal vegetables and herbed lemon rice</i> 🍷 Gray Monk Latitude 50 Rose 9 14 32

Suggested Wine Pairing

Desserts

Chocolate Lava Cake \$9 <i>served with house-made Oreo gelato</i>
Terra's Home-made Cheesecake \$7