

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>	Winter Caesar Salad \$18 <i>baby kale, parmesan cheese, bacon, croutons, homemade caesar dressing</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

Braised Short Ribs \$35

herbed garlic potato mash, seasonal vegetables, mushroom demi-glaze

 Mt. Boucherie Cabernet Merlot 9 | 14 | 38


Duck Leg Confit \$25

roasted fingerling potatoes, seasonal vegetables, cranberry-red wine reduction

 Red Rooster Pinot Noir 10 | 16 | 42

Penne Pasta Primavera \$20


seasonal vegetables, roasted garlic tomato sauce

 Church & State Sauvignon Blanc 12 | 16 | 43

Chicken Cordon Bleu \$32

seasonal vegetables, garlic mashed potatoes, mushroom cream sauce

 Black Star Pinot Gris 9 | 14 | 32

 **Suggested Wine Pairing**

Desserts

Chocolate Lava Cake \$9

served with house-made Oreo gelato

 **Terra's Home-made Cheesecake** \$7 