



EST. 1988

APPETIZERS & STARTERS

BLACKENED PRAWN TACOS 14

pickled slaw, pineapple salsa, avocado aioli

WINGS 13

bbq, sweet chili, honey garlic. salt & pepper or hot

DRY GARLIC RIBS 11

tossed in sea salt & honey lime

LETTUCE WRAPS(g) 12

crispy wontons, asian slaw, bean sprouts, peanuts, spicy teriyaki chicken and cilantro

HUMMUS(v) 10

house made hummus, tzatziki, warm mediterranean olives and naan bread

CRISPY CALAMARI 14

coconut crusted, sweet chili chipotle aioli

GARDEN BRUSCHETTA(v) 10

house made with garlic, cilantro and champagne cheddar served with crustinis

THAI CHILI CHICKEN 12

tempura chicken balls sautéed in sweet chili sauce. Served on a bed of wonton crisps.

CHICKEN FINGERS 14

served with fries and honey mustard dip

QUESADILLA (v) 10

black beans, tomatoes, onions, peppers and cheese with flour tortilla. served with salsa & sour cream

add chicken \$3

NACHOS (vg) half 12 / full 20

salsa & sour cream

add spicy beef \$5

add chicken \$5

BAKED SOFT PRETZELS 6

served with crunchy sweet mustard

DAILY SELECTION SOUP

selection changes daily. served with a fresh roll

Cup 4

Bowl 6

BURGER CENTRAL

SUNSET BURGER 14

beef or chicken with lettuce, tomato and onion. Extra toppings \$1.00 each

CAROLINA BURGER 16

bourbon pickles, bacon, caramelized onions, carolina bbq sauce & aged cheddar cheese

MILE HIGH BURGER 16

garlic mushrooms, feta cheese, onion rings and a drizzle of sriracha

BLUE MONSTER 17

peppercorn demi, crumbled blue cheese, crispy fried onions

JERK CHICKEN BURGER 15

caribbean jerk marinated breast, topped with lettuce, tomato & slaw

BRUSCHETTA CHICKEN 15

flame grilled chicken breast topped with house made bruschetta, crisp lettuce and champagne infused cheddar

BEYOND PLANT BASED BURGER 15

our version of a veggie burger, this vegan patty is made from peas and beets. Lettuce wrap for a gluten free option

SUNSET CLASSICS

CLUBHOUSE 15

cranberry sourdough, roasted turkey with bacon, cheese, lettuce & tomato with avocado aioli

RUEBEN 14

grilled pastrami, sauerkraut, white cheddar and 1000 Island dressing

CLASSIC BEEF DIP 15

our traditional roast beef piled high on a hoagie bun, topped with aged cheddar cheese. served with au jus

ALASKAN COD N' CHIPS 1pc 14 2pcs 17

2 pieces of in-house battered cod, served with french fries and slaw

GREEK CHICKEN WRAP 15

romaine lettuce, tomatoes, onions, cucumber, feta cheese, grilled chicken and tzatziki wrapped in a warm naan bread

All Burgers and Sandwiches are served with your choice of fries, daily soup, tossed or caesar

½ & ½ \$2.00

ALL DAY ENTREES

PORK SCHNITZEL 20

the legend returns with red-skin mashed potatoes, hunters' sauce, local seasonal vegetables

BANGKOK PAD THAI 18

your choice of chicken or prawn, thai peanut, bean sprouts and cilantro. also available in vegan

STEAK & FRITES SANDWICH 21

6 oz sirloin, topped with sautéed wild mushrooms & crispy fried onions. served with french fries & baguette

HUNTERS CHICKEN 23

two flame grilled chicken breast, red-skin mashed potatoes, seasonal local vegetables, house made hunter sauce

INDIAN DAAL 18

slow cooked vegan punjabi daal served with jasmine rice and naan bread

BUTTERNUT SQUASH RAVIOLI 20

fresh parmesan, asparagus tips & wild mushrooms. garlic cream, crispy fried sage

PRAWN & CHORIZO FETTUCCINE 25

prawn, local wine chorizo, red pepper, onion with chipotle parmesan cream sauce.

TUSCAN PENNE 23

grilled chicken, wild mushrooms, sun-dried tomatoes, feta, olive oil & pesto sauce. topped with hand carved parmesan cheese

SALADS

SUNSET GREENS 8 / 13

artisan greens, mandarin oranges, sun-dried berries, roasted pumpkin seeds, spicy candied pecans, tomatoes, red onions & champagne cheddar. Served with our seasonal house dressing

TRADITIONAL CAESAR 8 / 13

crisp romaine, hand shaved parmesan, crisp bacon and crustini

CHEF SALAD 9 / 15

artisan greens, roasted turkey, ham, aged cheddar, egg, tomatoes, with carrot matchsticks. served with seasonal house dressing

KETO POWER SALAD 17

artisan greens, bacon, blue cheese, chicken, avocado, egg, tomato served with Keto friendly vinaigrette



SUNSET LAGER
 BUDWEISER
 P49 CRAFT PALE ALE
 RED TRUCK ENDLESS GOLDEN ALE
 DRIFTWOOD FAT TUG IPA



BUDWEISER
 BUD LIGHT
 BUD LIGHT LIME
 MGD
 CORONA
 HEINEKEN
 STELLA ARTOIS
 STEAM WHISTLE PILSNER
 NEWCASTLE NUT BROWN ALE
 ALEXANDER KEITHS AMBER
 ALEXANDER KEITH IPA



LIGHTHOUSE NIGHTWATCHER
 COFFEE LAGER 650ML
 TOFINO BREWING COMPANY
 BLONDE ALE 650ML
 HOYNE DARK MATTER
 SESSION ALE 650ML



NO BOATS ON SUNDAY APPLE CIDER
 BC TREE FRUITS PEAR / PEACH
 BC TREE FRUITS APPLE CIDER
 PALM BAY COOLERS
 NUDE VODKA & SODAS
 SEASONAL CIDERS ROTATING



WINE LIST

RED

		6oz	9oz	½ L	Bottle
Cab Merlot	Peller Estates	7	10	17	24
Merlot	Red Rooster	9	14	23	29
Cab Sauv Syrah	Wayne Gretzky	10	15	25	32
Cab Merlot	Sandhill	10	15	25	35
Merlot	Quails Gate	13	20	34	48
Merlot	Burrowing Owl	17	25	43	60
Cab Sauv	Louis Martini CA				79
Foch	Quails Gate				55
Cab Sauv	Cakebread Cellars				149

WHITE

		6oz	9oz	½ L	Bottle
Sauv Blanc	Peller Estates	7	10	17	24
Pinot Blanc	Red Rooster	9	14	23	29
Pinot Grigio	Wayne Gretzky	10	15	25	32
Pinot Gris	Sandhill	10	15	25	35
Chardonnay	Quails Gate	13	20	34	48
Chardonnay	Burrowing Owl	17	25	43	60

WEEKLY SPECIALS

MONDAY: CRAFT LAGER PINTS \$5
TUESDAY: LONG ISLAND ICED TEA \$5
WEDNESDAY: CRAFT LAGER JUGS \$13
THURSDAY: BOTTLES OF HOUSE WINE \$21
FRIDAY: RED TRUCK SUMMER ALE \$6
SATURDAY: P49 CRAFT PALE ALE \$6
SUNDAY: SUNSET CLASSIC CAESAR \$5

GST and BC liquor TAX will be added to all prices

