

OPEN DAILY
Pick up 4 to 7PM
(831) 375-2345

STARTERS

Pacific Coast Clam Chowder
bowl 8 / quart 16

FireCracker Shrimp
crispy shrimp tossed in a spicy, sweet aioli 12

Dungeness Crab Arancini
panko-cruste risotto balls filled with dungeness crab
served with citrus remoulade 14

Flash-Fried Calamari
house-made tartar sauce, cocktail sauce, roasted lemon 14

Pan-Roasted Brussels Sprouts
grilled balsamic red onions, garlic confit, pancetta,
sherry vinegar, toasted hazelnuts 13

SALADS

Beach House
field greens, grape tomatoes, cucumber
goat cheese, candied pecans, herb citrus vinaigrette 12

Organic Arugula and Roasted Beets
gorgonzola crumbles, granny smith apple,
toasted hazelnuts, herb citrus vinaigrette 12

Fire & Ice Wedge
wedge of iceberg lettuce, applewood smoked bacon, grape tomatoes,
bleu cheese dressing, FireCracker shrimp 14

Caesar
hearts of romaine, shaved parmesan, toasted croutons, boquerones 11
Add To Any Salad: grilled marinated chicken 9 ♦ grilled prawns 10 ♦ fresh salmon 12

PASTA ENTREES

Featuring Locally Made Bigoli Organic Pasta

Filet Mignon Beef Stroganoff
sautéed filet mignon tips, sweet cipollini onions & roasted mushrooms
with brandied-sour cream sauce over pappardelle pasta 28

Lovers Point Beach Seafood Pasta
fresh salmon, scallops, clams & grilled prawns in a tomato-caper sauce over linguini 32

Rigatoni with Pesto Cream and Sundried Tomatoes
shaved parmesan cheese, fresh basil 16
Add: fresh vegetables 6 ♦ grilled marinated chicken 9 ♦ grilled shrimp 10 ♦ fresh salmon 12

ENTREES

*Sunset Supper Favorites**

***Sand Dabs Almandine**

wild rice pilaf, blue lake green beans, toasted almonds. lemon beurre blanc 14

***Grilled Salmon Filet**

wild rice pilaf, sautéed spinach, lemon beurre blanc 15

***Parmesan Crusted Chicken Breast**

sautéed spinach, smashed yukon gold potatoes, butternut squash, sage-leek gravy 12

***Bacon-Wrapped Meat Loaf**

brandy glazed carrots, mushroom gravy, smashed yukon gold potatoes, fried onions 12

***Charbroiled Pork Chop**

green beans, smashed yukon gold potatoes, apple-cranberry sauce, hard cider glaze 12

Cioppino

fresh fish, clams, prawns, crab, mussels & calamari
simmered in a roasted tomato-seafood broth, topped with garlic toast 36

Sirloin Steak & Prawns Scampi

grilled **USDA Prime** sirloin steak & prawns scampi, garlic butter, seasoned fries 36

Grilled Filet Mignon

smashed yukon gold potatoes, fresh asparagus, sautéed wild mushrooms,
green peppercorn sauce, fried onions 38

Double Cut Lamb Chops

seasonal vegetables, smashed yukon gold potatoes, rosemary jus, blackberry-mint coulis 34

American Bacon Cheeseburger

candied bacon, American cheese, fried onions, sliced tomato, shredded lettuce,
roasted garlic aioli, toasted potato bun, seasoned fries 18

SIDES 6

Brandy-Glazed Carrots
Sautéed Blue Lake Green Beans
Seasoned French Fries
Sautéed Fresh Spinach
Smashed Yukon Gold Potatoes

DESSERT 8

New York Style Cheesecake

Assorted Dessert Bars

OPEN DAILY

Pick up 4 to 7PM

(831) 375-2345