
SIGNATURE COCKTAILS

Generously crafted in the spirit of "the good life."

GREY GOOSE PEARTINI

Grey Goose La Poire Vodka, St. Germain, fresh lemon & a dash of agave nectar.

OUR FAMOUS LEMON DROP

Absolut Citron Vodka, triple sec liqueur, fresh lemon juice. Sugar rimmed glass.

THE COSMOPOLITAN

Absolut Mandarin Vodka paired with Cointreau, fresh lime & a splash of cranberry juice.

SUNDANCE MARGARITA

Our signature recipe shaken with fresh lime & Patron Silver. On the rocks with salt.

MOSCOW MULE

Russian Standard Vodka, Gosling's Ginger Beer, fresh lime & agave nectar.

BULLEIT RYE MANHATTAN

Bulleit Rye Whiskey, sweet vermouth & Angostura Bitters. Cherry or twist garnish.

APPETIZERS

OYSTERS ON THE HALF SHELL

Freshly shucked oysters served on a bed of crushed ice. Horseradish spiked cocktail sauce & tarragon shallot mignonette.

Half Dozen \$16.95 | Baked "Rockefeller Style" \$18.95

HIBACHI AHI SASHIMI

Pan seared & sliced rare. Served with a cucumber sunomono salad & classic garniture. **\$15.50**

CHILLED PRAWN COCKTAIL

Succulent wild gulf prawns served chilled with cocktail dipping sauce & lemon aside. **\$14.95**

PANKO CRUSTED CALAMARI

Tender cutlets panko breaded & tempura fried. Served with chipotle aioli & cocktail sauce. **\$13.50**

DUNGENESS CRAB CAKES

Lightly fried golden brown. Served on a bed of seasoned greens with sherry cayenne aioli. **\$14.50**

FILET MIGNON SPRING ROLLS

Served on a bed of our famous asian salad. Soy sesame ginger dipping sauce. **\$12.95**

TEMPURA MUSHROOMS

Whole California mushrooms tempura fried. Served with two dipping sauces. **\$12.50**

TEMPURA GULF PRAWNS

Panko breaded & tempura fried "Japanese-style." Cocktail dipping sauce & lemon aside. **\$13.95**

SAUTÉED SEA SCALLOPS

New England sea scallops sautéed in a white wine garlic butter sauce. **\$16.95**

IDAHO POTATO SKINS

Tillamook cheddar, smoked bacon & diced green onions. Sour cream chive dip. **\$11.50**

TOMATO & BUFFALO MOZZARELLA

Italian 'Caprese Salad' drizzled with extra virgin olive oil & reduced balsamic vinegar. **\$11.95**

HOMEMADE SOUP & SIDE DINNER SALADS

AWARD-WINNING CLAM CHOWDER

Creamy New England style.
Cup \$6.95 | Bowl \$8.50

LOBSTER BISQUE

Thursday thru Sunday only.
Cup \$6.95 | Bowl \$8.50

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Add Petite Canadian Bay Shrimp to any Salad for \$2.50 extra.

SUNDANCE HOUSE SALAD

Organic greens, campari tomatoes, radishes, red onion, rustic croutons. **\$7.50**

CRISP CAESAR SALAD

Romaine hearts, rustic croutons, parmesan reggiano, creamy anchovy dressing. **\$8.95**

TOSSED SONOMA SALAD

Micro greens, campari tomatoes, pinenuts, crumbled feta, balsamic vinaigrette. **\$7.95**

THE STEAKHOUSE WEDGE

Iceberg, chopped tomato, crumbled bleu, smoked bacon, blue cheese dressing. **\$9.95**

STRAWBERRY ARUGULA SALAD

Wild organic arugula, sliced strawberries, toasted almonds, crumbled feta, champagne vinaigrette. **\$8.50**



Dinner Menu





HOUSE SPECIALITY SLOW-ROASTED PRIME RIB

Our specially aged, corn-fed, Midwestern Prime Rib is slow-roasted for over 8 hours & carved lean to order. Hot au jus & creamy horseradish served aside.

For optimum flavor and tenderness, Rare or Medium Rare is preferred.

THE PETITE CUT, 8 OZ. \$34.95

THE STANDARD CUT, 10 OZ. \$38.95

THE HOUSE CUT, 12 OZ. \$42.95

THE SHAREHOLDER'S CUT, 14 OZ. \$46.95

The Best in Town since 1974. While it lasts!

USDA PRIME GRADED STEAKS

Our USDA Prime Graded Steaks are hand selected for proper marbling & aged for a minimum of 28 days. All steaks are seasoned with sea salt & freshly cracked black pepper.

PRIME FILET MIGNON, 7 OZ.

Cabernet Bordelaise Sauce. **\$46.95**

PRIME "DOUBLE CUT" FILET, 11 OZ.

Cabernet Bordelaise Sauce. **\$56.95**

FILET MIGNON SKEWER

Prime Medallions- Teriyaki Glaze. **\$32.95**

PRIME NEW YORK STRIP, 13 OZ.

Whiskey Peppercorn Sauce. **\$48.95**

AMERICAN KOBE RIBEYE, 9 OZ.

"Filet Cut". Herbed Steak Butter. **\$54.95**

PRIME BONE-IN RIBEYE, 23 OZ.

Herbed Steak Butter. **\$69.95**

FRESH SEAFOOD, PASTA & FREE-RANGE CHICKEN

FRESH FISH OF THE DAY

A hand picked selection from sustainable sources as far as Hawaii & Alaska. Special beurre blanc sauce aside. **A.Q.**

CHICKEN MARSALA

Chicken breast lightly pounded thin "scaloppini style" & sautéed with a mushroom marsala wine sauce. **\$26.95**

GRILLED FRESH SALMON

Responsibly farm-raised in Norway. Open flame grilled & served with a sour cream dill caper sauce aside. **\$28.95**

SAUTÉED SHELLFISH COMBO

New England sea scallops & wild gulf prawns sautéed in a classic white wine garlic butter sauce with fresh lemon. **\$28.50**

FRESH PACIFIC SWORDFISH

Hook & line caught. Open flame grilled & served with a sour cream dill caper sauce aside. **\$29.95**

PRAWN PUTTANESCA PASTA

Fusilli pasta tossed with sautéed wild gulf prawns, diced tomatoes, capers, kalamata olives, basil & pomodoro sauce. **\$18.95**

HIBACHI AHI SASHIMI

Sushi grade #1 ahi tuna pan seared & sliced thin "extra rare". Served with classic Japanese condiments. **\$32.95**

JUMBO PRAWN LINGUINE

Sautéed wild gulf prawns, campari tomatoes, garlic, chili flakes, basil & baby spinach with a white wine cream sauce. **\$19.50**

GRILLED CHICKEN TERIYAKI

Marinated double breast of chicken charbroiled & basted with our house made Hawaiian teriyaki glaze. **\$22.95**

AUSTRALIAN LOBSTER TAIL

Large 10 oz. cold water lobster tail served steamed on the shell with table-side drawn butter & lemon. **\$48.95**

PLEASE INFORM YOUR FOOD SERVER OF ANY FOOD ALLERGIES.

We use 100% Peanut Oil for frying. We use raw eggs in our Caesar Salad Dressing & House Creamy Italian Dressing. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CORKAGE FEE \$25.00 | SPLIT ENTRÉE CHARGE \$8.00

SURF & TURF COMBOS

Complement any steak or prime rib entrée with one of our shellfish sides.

WILD GULF PRAWNS

Sautéed or Tempura Fried. **\$12**

**SAUTÉED NEW ENGLAND
SEA SCALLOPS \$14**

**WESTERN AUSTRALIAN
LOBSTER TAIL \$38**

SIDES

*Selected entrées are served with
BUTTERED BROCCOLI & CARROTS
and your choice of*

**LOADED
IDAHO BAKED POTATO**

**ROASTED GARLIC
MASHED POTATOES**

CREAMED SPINACH

**THICK-SLICED TOMATO
WITH BALSAMIC, EXTRA
VIRGIN OLIVE OIL & BASIL**

SUNDANCE RICE

EXTRA VEGETABLES

