



## Lunch Menu

### APPETIZERS

#### HIBACHI AHI SASHIMI

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

#### 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 GULF PRAWNS

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

#### IDAHO POTATO SKINS

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

#### CHILLED PRAWN COCKTAIL

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

#### OYSTERS ON THE HALF SHELL

Half dozen hand-shucked oysters on a bed of crushed ice with "oyster bar" garniture. **\$16.95**

#### TOMATO & BUFFALO MOZZARELLA

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

#### SAUTÉED SEA SCALLOPS

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

### HOMEMADE SOUP & SIDE SALADS

#### AWARD-WINNING CLAM CHOWDER

Creamy New England style.  
Cup **\$5.95** | Bowl **\$7.50**

#### LOBSTER BISQUE

Thursdays & Fridays only.  
Cup **\$5.95** | Bowl **\$7.50**

#### TOSSED SONOMA SALAD

Micro greens, campari tomatoes, pinenuts, crumbled feta, balsamic vinaigrette. **\$6.95**

#### SUNDANCE HOUSE SALAD

Organic greens, campari tomatoes, radishes, red onion, rustic croutons. **\$6.50**

#### THE STEAKHOUSE WEDGE

Iceberg, chopped tomato, crumbled bleu, smoked bacon, blue cheese dressing. **\$8.95**

#### CRISP CAESAR SALAD

Romaine hearts, rustic croutons, parmesan reggiano, creamy anchovy dressing. **\$7.95**

#### STRAWBERRY ARUGULA SALAD

Wild organic arugula, sliced strawberries, toasted almonds, crumbled feta, champagne vinaigrette. **\$7.50**

### THE ENTRÉE SALADS

#### CLASSIC SHRIMP LOUIS

House mixed greens, Canadian bay shrimp, chopped red bells, cucumber, diced tomato, hard cooked egg, sliced avocado, louis dressing. **\$17.95**

#### SUNDANCE COBB SALAD

House mixed greens, grilled chicken breast, diced tomato, crumbled bleu, hard cooked egg, smoked bacon, avocado, choice of dressing. Tossed or "Derby style". **\$17.50**

#### CHICKEN ARUGULA SALAD

Wild arugula & mixed greens, grilled chicken breast, organic strawberries, blueberries, toasted almonds, crumbled feta cheese, champagne vinaigrette. **\$16.95**

#### THE STEAKHOUSE CAESAR

Crisp romaine hearts, grilled chicken breast, rustic croutons, parmesan reggiano, creamy anchovy dressing. **\$16.95**

#### ASIAN CHICKEN SALAD

Chopped napa cabbage, grilled teriyaki chicken, peanuts, cilantro, green onion, red bells, slivered carrot, mandarin oranges, wonton strips, asian peanut vinaigrette. **\$16.50**

*Substitute grilled skirt steak or salmon with any salad for an additional charge.*

#### MONTEREY CHICKEN SALAD

Micro greens, grilled chicken breast, toasted pinenuts, diced red bells, crumbled feta cheese, balsamic vinaigrette. **\$17.50**

#### SESAME GINGER AHI SALAD

Rare sesame crusted ahi, micro greens, julienne yellow & red peppers, slivered carrot, cilantro, avocado, mandarin oranges, almonds, sesame ginger vinaigrette. **\$18.95**



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## BURGERS & HOT SANDWICHES

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Sundance Burgers & Hot Sandwiches are served with your choice of seasoned french fries or a petite salad. All Burgers are made from freshly ground chuck charbroiled over an open flame & served on a gourmet sesame seed bun.

All sauces are served on the side.

Add Applewood Smoked Bacon or Sliced Avocado for \$1.50 ea.

### THE SUNDANCE CHEESEBURGER

Choice of melted cheddar, danish bleu, imported havarti, sonoma pepper jack. **\$16.50**

### BLACK JACK BURGER

Cajun seasoned, sliced avocado, sonoma pepper jack cheese, chipotle aioli. **\$17.95**

### HICKORY BURGER

Special hickory barbeque sauce, applewood smoked bacon, cheddar cheese, crispy onion rings. **\$17.95**

### SEARED AHI BURGER

Sesame crusted ahi, soy sake glaze, sliced avocado, asian slaw, wasabi ginger aioli. **\$18.95**

### OUR FAMOUS PRIME RIB DIP

Thinly sliced roasted prime rib, toasted sweet French roll, hot au jus dip. **\$25.95**

### SONORA CHICKEN GRILL

Grilled herb marinated chicken breast, seasoned arugula, sliced avocado, havarti cheese, house aioli. **\$16.95**

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## FRESH SEAFOOD, PASTA & FREE-RANGE CHICKEN

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### GRILLED FRESH SALMON

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

### FRESH PACIFIC SWORDFISH

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

### SAUTÉED SHELLFISH COMBO

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

### HIBACHI AHI SASHIMI

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

### GRILLED CHICKEN TERIYAKI

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

### CHICKEN MARSALA

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

### PRAWN PUTTANESCA PASTA

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

### JUMBO PRAWN LINGUINE

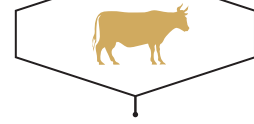
Sautéed wild gulf prawns, campari tomatoes, garlic, chili flakes, basil & baby spinach with a white wine cream sauce. **\$19.50**

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**DUE TO THE ONGOING DROUGHT, WE WILL BE OFFERING WATER BY REQUEST ONLY. THANK YOU.**

**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**



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## SIGNATURE BEEF ENTRÉES

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Our Midwestern USDA Prime Graded Beef is specially aged for over 28 days to ensure tenderness & flavor.

Rare or Medium Rare is preferred.

### SLOW ROASTED PRIME RIB

The House Specialty since '74.

The Petite Cut, 8 oz. **\$28.95**

The House Cut, 12 oz. **\$36.95**

### GRILLED BAJA SKIRT STEAK

Cajun seasoned, salsa fresca, chipotle aioli. **\$29.95**

### PRIME NEW YORK STRIP, 13 OZ.

Whiskey Peppercorn Sauce. **\$46.95**

### PRIME FILET MIGNON, 7 OZ.

Cabernet Bordelaise Sauce. **\$44.95**

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## SIDES

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

### SEASONED FRIES

### ROASTED GARLIC MASHED POTATOES

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

### SUNDANCE RICE

### EXTRA VEGETABLES