

APPETIZERS

CHESAPEAKE BAY STYLE
JUMBO LUMP CRAB CAKE
Creole rémoulade
14

STUFFED PORTOBELLO
Tasso ham, Mozzarella, blue cheese, whole grain
mustard vinaigrette
8

BURST MEDITERRANEAN TOMATO
Israeli cous cous, goat cheese, lemon raisin jam,
saffron vanilla honey
9

TEMPURA FRIED LOBSTER TAIL
Asian slaw, Thai chili sauce
17

JUMBO SHRIMP COCKTAIL
Served with fresh cocktail sauce
18

MAINE JONAH CRAB CLAW COCKTAIL GF
Wasabi mayo, cocktail and lemon
12

SOUPS & SALADS

CLASSIC CAESAR
Parmigiano-Reggiano
9

MIXED GREEN SALAD
Dried cranberries, candied walnuts, blue cheese balsamic vinaigrette
8

ICEBERG WEDGE
Crumbled blue cheese, apple wood smoked bacon Wisconsin blue cheese dressing
8

SPINACH SALAD
Applewood smoked bacon vinaigrette
6

SWEET CORN CRAB CHOWDER
8

ACCOMPANIMENTS

STEAMED ASPARAGUS WITH HOLLANDAISE.....	8
SAUTÉED MUSHROOMS.....	7
LOBSTER MAC & CHEESE.....	9
STEAMED BROCCOLI.....	7
ROASTED GARLIC PARMESAN MASHED POTATOES.....	6



CHEF'S SELECTIONS

Sunday, June 6th, 2010
Welcome to the Sunset Terrace

LE QUEBECOIS VEAL CHOP

Sundried tomato demi-glace, mashed potatoes, sautéed haricots verts

30

LOBSTER LINGUINE

Lobster claw meat, roasted garlic cherry tomatoes, herb cream sauce

24

MARYLAND SOFT SHELL CRAB

Spiced cornmeal crust, red pepper corn salsa

24

SEARED SCOTTISH SALMON

Roasted cauliflower purée, cucumber tomato relish, lemon dill oil

24

SEARED HAWAIIAN BLUE PRAWNS

Scampi style, garlic, lemon, white wine, rice pilaf

25

SEARED HAWAIIAN WALU

Lime chipotle cream sauce; bacon, haricots verts, cherry tomato sauté

27

SEARED CANADIAN DIVER SCALLOPS GF

Lyonnais potatoes, roasted asparagus purée, preserved lemon gremolata

25

ROASTED PORTOBELLO STACK V

Bell pepper, zucchini, yellow squash, red onion, Greek spiced chardonnay sauce

18

MAPLE LEAF FARMS DUCK

Grilled fennel onion salad, orange gastrique

25

SPRINGER MOUNTAIN FARMS CHICKEN BREAST

Roasted tomato spinach orzo, lemon caper beurre blanc

18

CHESAPEAKE BAY STYLE JUMBO LUMP CRAB CAKES

Creole rémoulade

28

STEAKS & CHOPS

*All of our steaks and chops are hand cut in-house. The Sunset Terrace features all natural USDA prime Wisconsin beef aged a minimum of twenty-one days.
All steaks and chops are served with choice of sauce bordelaise, or roasted garlic sherry cream.*

FILET (8 OZ) GF	38
RIB-EYE (12 OZ) GF	34
N.Y. STRIP (14 OZ) GF.....	40
WHITE MARBLE FARMS PORK CHOP (14 OZ) GF	22
LAMB CHOPS (HALF RACK) GF	36

ADDITIONS

OSCAR

Blue Crab, asparagus and Hollandaise sauce

15

SURF & TURF

*Add 6 oz. Canadian Lobster Tail 17
Seared Canadian Diver Scallops 15*

DIANE

Brandy whole grain mustard sauce, mushrooms and mashed potatoes

Gluten Free GF Gluten Free Optional (GF) Vegan V Vegan Optional (V)

A service charge of 18% & state tax will be added to all checks. *State law requires taxing the service charge.*