

sunset 44 bistro | dinner menu

starters

- Lavosh & Cheese** 3. | **Beer Cheese** 2. | **Lavosh** 1.
- Sunset Style Toasted Ravioli** | stewed tomato basil sauce 8.
- Tempura Fried Chicken Bites** | sweet chili sauce 8.
- Steamed Mussels & Clams** | garlic, shallots, pinot grigio 11.
- Crab Cake** | sautéed napa cabbage, chipotle aioli 11.
- Arancini** | tomato, basil, saffron, mozzarella, fried risotto, marinara sauce 7.
- Crispy Wings** | hot, teriyaki or sweet chili glazed 9.
- Pommes Frites** | sherry cheese sauce, bacon crumbles, jalapenos, and scallions 7.
- Shrimp Tempura** | sweet chili sauce, asian cole slaw 13.
- Smoked Trout** | dill cream, red onion, capers, lavosh 13.

Soup & Salads

- Hot Soup of the Day** | cup 5. / bowl 8.
- Caesar Cardini Salad** | romaine, imported parmesan, hand cut garlic croutons 8. / with entree 6.
- House Fresh Greens** | baby field greens, red onion, imported parmesan, hand cut croutons 8. / with entrée 6.
- Sunset 44 Wedge** | iceberg, hardboiled egg, bacon, tomato, croutons, bleu cheese, house thousand island 10.
- Greens & Goat Cheese** | goat cheese fritters, candied pecans, red onion, creamy herb vinaigrette 13.
- Salad Additions** | gorgonzola 3, anchovies 2, goat cheese fritters 5, salmon 9.

Flat Breads

- Wild Mushroom** | caramelized vidalia onion, gorgonzola, parmesan, garlic oil 14.
- BBQ Chicken** | red onion, cilantro, parmesan, bbq sauce, garlic oil 14.
- Two Cheese Tomato** | mozzarella, parmesan, tomato, garlic, basil 14.
- Buffalo Chicken** | provel, blue cheese, celery, carrots, ranch drizzle 14.
- BLT** | provel cheese, nueske's bacon, lettuce, tomato, thousand island 14.
- Chicken Bacon Ranch** | provel, garlic oil 14.

Classics

- Mongolian Pork Chop** | chinese mustard sauce, smashed potatoes, red cabbage 25.
- Fried Chicken** | "Pilot House family recipe", smashed potatoes, seasonal vegetable 19.
- Grilled Teriyaki Chicken** | hot-sour-salty-sweet sauce, rice pilaf, seasonal vegetables 19.
- 12oz Rib Eye** | grilled, homemade onion rings, blue cheese, demi-glaze, smashed potatoes, seasonal vegetables 31.
- Sauerbraten Sunset Style** | red cabbage, potato pancake, apple sauce, seasonal vegetable 21.
- Beef Tenderloin Filet** | grilled 6 oz filet, red wine reduction, smashed potato, seasonal vegetables 31.
- Braised Short Rib Ravioli** | marsala cream sauce, sautéed wild mushrooms 22.

From the Sea

- Cioppino** | shrimp, clams, mussels, ocean catch of the day fish, rice, garlic bread 26.
- Salmon** | sautéed spinach, horseradish cream, vanilla sweet potatoes, seasonal vegetables 27.
- Jumbo Lump Crab Cake** | chipotle aioli, sautéed garden greens, rice pilaf, seasonal vegetables 26.
- Saint Peter's Fish** | sesame seed encrusted, asian glaze, house pilaf, seasonal vegetables 24.
- Mahi-Mahi** | grilled, teriyaki glaze, pineapple salsa, saffron risotto, seasonal vegetables 26.

handhelds | choice of ginger sesame slaw, pommes frites, or sweet potato frites

- Sunset 44 Burger** | caramelized onion, nueske's bacon, aged cheddar, secret sauce 15.
- Farm Burger** | nueske's bacon, aged cheddar, fried egg, chipotle aoli 15.
- Cheese Burger** | aged cheddar, secret sauce 13.
- Mushroom Blue Cheese Burger** | wisconsin blue, tomato, onion 13.
- Baja Fish Tacos** | pico de gallo, tortilla chips, chipotle crème 17.
- Fish Sandwich** | tempura batter, tartar sauce 17.
- Crab Sandwich** | chipotle slaw, pineapple salsa, house made bun 15.

dessert menu

- Crème Brûlée** | grand marnier, orange zest 6.
- Bread Pudding** | white chocolate, caramel sauce, tahitian vanilla ice cream 6.
- Brownie Pie** | hot fudge brownie pie, tahitian vanilla ice cream, chocolate sauce 6.
- Ice Cream** | chef's selection 6.
- Pie/Cake of the Day** | chef' selection, served with ice cream, cacao whipped cream 8.