

# SUNSET CORK ROOM

## Starters

SOUP OF THE DAY	7	FALL HARVEST SALAD <sup>GF</sup>	8
S.H.F CHEESE PLATE <sup>GF</sup> CRACKERS, ALMONDS, ARTISAN JAMS	16	MIXED GREENS, TOASTED ALMONDS, DRIED CRANBERRIES & APRICOTS, GINGER APPLE CIDER VGT	
RISOTTO <sup>GF</sup> CHORIZO, PARMESAN	12	MUSHROOM WALNUT PATE	7
FRIED POLENTA BITES MARINARA FOR DIPPING	7	WITH SESAME GARLIC CRACKERS	
SALMON CARPACCIO <sup>GF</sup> RED ONION, OLIVE OIL, CAPERS, ARUGULA	18	PARMESAN SHRIMP	16
		DEEP FRIED, REMOULADE	
		BLISTERED SHISHITO PEPPERS <sup>GF</sup>	8
		TOSSED IN OLIVE OIL, SEA SALT & LEMON WEDGE	

## Petite Plates

LETTUCE WEDGE <sup>GF</sup>	12		
BLUE CHEESE, DRIED FIG, WALNUTS, BALSAMIC GLAZE			
CHEESE TORTELLINI FRA DIAVOLO	17		
TOMATO, BASIL, PARMESAN			
MEATBALLS & HERBED POLENTA CAKES	18		
MARINARA, PARMESAN, BASIL			
SHRIMP SCAMPI	16		
WHITE WINE, GARLIC, LEMON, BUTTER, PARSLEY			
SHERRY GLAZED BLACKENED GROUPER <sup>GF</sup>	22		
ALMONDS, APRICOTS			
FILET MIGNON DIANE <sup>GF</sup>	25		
4OZ CERTIFIED ANGUS BEEF FILET MIGNON, ASPARAGUS, DIANE SAUCE			
DOUBLE THE DELICIOUSNESS WITH A TWIN \$50			
LAMB LOLLIPOPS <sup>GF</sup>	26		
RED WINE REDUCTION			

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## Large Plates

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GRILLED SWORDFISH<sub>GF</sub> MARKET

LEMON CAPER SAUCE, CHOICE OF SIDE

WILD ATLANTIC SALMON<sub>GF</sub> 24

DRAWN BUTTER, CHOICE OF SIDE

GRILLED NEW ZEALAND LAMB CHOPS<sub>GF</sub> 39

RED WINE REDUCTION, CHOICE OF SIDE

SUNSET SALAD<sub>GF</sub> 16

EGG, TOMATO, ONION, BACON, BLUE CHEESE CRUMBLES

12 OZ RIBEYE<sub>GF</sub> MARKET

CERTIFIED ANGUS BEEF, CHOICE OF SIDE

CHICKEN MARSALA<sub>GF</sub> 24

CREMINI MUSHROOMS, MARSALA SAUCE, CHOICE OF SIDE

## Enhancements

BLUE CHEESE BUTTER<sub>GF</sub> 3

GRILLED CHICKEN<sub>GF</sub> 8

RED WINE REDUCTION<sub>GF</sub> 2

GROUPE<sub>GF</sub> 20

SAUTEED MUSHROOMS<sub>GF</sub> 4

GULF SHRIMP (4)<sub>GF</sub> 10

<sup>c</sup>  
MEATBALL 3

SALMON<sub>GF</sub> 20

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## Side Plates

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DAILY VEGETABLE<sub>GF</sub>

6

ASPARAGUS<sub>GF</sub>

SIDE SALAD – CHOICE OF DRESSING<sub>GF</sub>

TOMATO, CARROT, CUCUMBER, ONION,

SAUTEED MUSHROOMS & TOMATOES<sub>GF</sub>

HERB POLENTA CAKES<sub>GF</sub>

ROASTED POTATOES<sub>GF</sub>