

SUNSET HOUSE SOUP and SALADS

Sunset House dressings include: Bleu Cheese, Thousand Island, Ranch, Honey Mustard, Raspberry Vinaigrette (fat-free), Poppy Seed, Sesame Ginger (fat-free), Balsamic Vinaigrette, Tuscan Italian Herb and Caesar

Prepared fresh each day, our piping hot soups are the perfect pick-me-up



Cup - 2.95 Bowl - 3.95

House Salad - Mixed greens and fresh vegetables 3.50

Soup and Bread - A bowl of soup and a mini loaf of warm fresh bread 5.25

Soup, Bread and Salad 8.25

ENTRÉE SALADS

Sunburst Salad - Mixed greens, mandarin oranges, pineapple, dried cherries, cucumbers, and walnuts make this a healthy choice 8.95

Add grilled chicken or garlic seasoned shrimp to this salad 2.95

Far West Freshie – Mixed greens, tomato slices, carrots, cucumbers, sliced avocado and black olives sprinkled with fresh mozzarella cheese 7.95

Add grilled chicken or garlic seasoned shrimp to this salad 2.95

Blast From The Past – Fresh salad greens, marinated chicken breast, walnuts, red grapes, and sprinkled with gorgonzola crumbles 9.95

Fandango Salad (Dolores Snyder's gift to us) Fresh mixed greens, marinated grilled chicken, topped with fresh strawberries, blueberries, raspberries and seasoned baked pecans. Garnished with a hardboiled egg and served with Honey Mustard dressing 10.25
(Fruit is seasonal - ask your server for availability)

Grilled Shrimp Salad – Fresh mixed greens topped with succulent shrimp grilled in garlic butter & seasoned pepper accompanied by black olives, water chestnuts, tomato slices, a sliced hard boiled egg, topped with crispy Won Ton strips and served with your choice of dressing 10.50

Marinated Steak Salad – Fresh mixed greens with sliced marinated London Broil, tomatoes, black olives, sliced hardboiled egg and topped with shredded mozzarella cheese 10.25

Chef Salad – Fresh mixed greens with Julienne slices of turkey and ham, cheddar cheese, olives, fresh vegetables, sliced hardboiled egg with your choice of dressing 9.50

Crispy Chicken Salad - Fresh mixed greens, tomatoes, olives, sliced hardboiled egg and shredded cheddar cheese topped with a sliced crispy chicken breast 10.25

Stolen Fruit - Fresh mixed greens, marinated grilled chicken, dried cranberries and walnut pieces topped with crumbled goat cheese. Served with Poppy Seed dressing 10.25

Chicken Caesar Salad - Fresh mixed greens with a grilled marinated chicken breast topped with parmesan cheese, tomato slices and crunchy croutons 9.75

Replace the chicken with shrimp on this salad 1.00

Substitutions may be subject to an up charge

A 15% gratuity will be added to parties of 8 or more

ENTREES

Dinners are served with a choice of salad or cup of soup, choice of rice or potato, today's vegetable. Fresh baked bread is available upon request. You may request "no potato, extra vegetables."

Rib-eye Steak - A generous 10 oz. cut of rib-eye, charbroiled to order 20.95

New York Strip Steak – Hand cut 10 oz choice beef cooked to order 17.95

Flat Iron Steak – 8 oz of delicious charbroiled beef 14.95

Roast Prime Rib – Choice prime seasoned and slow cooked fresh each day for your enjoyment
8 oz. 17.95 12 oz. 19.95

Sunset House Restaurant will NOT guarantee steaks or prime which are requested to be prepared medium well to well done

Shrimp Add-On – Add 3 jumbo breaded shrimp to any of the above 8.95

Mushroom Add-On – Add a side of garlic sautéed mushrooms to any of the above 1.95

Chopped Steak - 10 oz. of lean ground beef served with mushrooms, gravy and grilled onions 12.95

Country Fried Steak - A western favorite topped with our country bacon and onion gravy 12.95

Liver and Onions - Tender beef liver served with grilled onions 13.95

Mediterranean Chicken - Tender breaded grilled chicken breast smothered with olive oil & garlic soaked tomatoes & artichoke hearts, topped with melted feta cheese 14.50

Fried Chicken –A breast, thigh, and drumstick batter dipped and deep-fried to perfection 13.50

Jumbo Shrimp – Plump shrimp lightly breaded & deep fried to a golden brown, served with a lemon wedge and cocktail sauce 17.95

Haddock – Considered a premium white fish, delicate, flaky texture and mild flavor
Lightly floured and grilled, served with a lemon wedge 15.95

Dill Battered Cod - Cod dipped in dill batter and deep-fried to a crunchy goodness served with a lemon wedge 16.25

Grilled Trout - Delicious Idaho rainbow trout, lightly grilled to a golden brown 14.95

Walleye - Freshwater white fish grilled to perfection 16.95

Pasta entrees are served with your choice of soup or salad and garlic bread

Creamy Chicken & Mushroom Alfredo - Chunks of white chicken and fresh mushrooms, lightly sautéed in garlic butter, added to our creamy Alfredo sauce & served over fettuccine noodles 14.50

Spaghetti Marinara – Our own marinara sauce over noodles and sprinkled with parmesan cheese 10.95

White Spaghetti – Spaghetti noodles with melted butter and sprinkled with parmesan cheese 8.95

Chicken Parmigiana - Tenderized boneless, skinless breast lightly coated in flour and grated parmesan, then sautéed until golden and smothered with **YOUR CHOICE** of marinara or creamy parmesan sauce, served with pasta 15.95

SANDWICHES

All sandwiches are served with your choice of potato salad, house coleslaw, green side salad, crisp French fries or home style deep fried chips.

We use a **0 Trans Fat Oil** for cooking in our fryers.

Gluten Free Multigrain Bread is available for substitution.

Veggies and Cream Cheese - Try this heavenly creation of lettuce, tomato, creamy avocado, cucumbers, sprouts and cream cheese on herb focaccia bread 7.95

Too Much Turkey – Imy’s incredible cranberry spread, lettuce, tomato, sliced turkey and Jack cheese grilled on thick cut multi grain bread 8.95

Krab Melt - A generous portion of our krab salad topped with melted cheddar served open face on Texas toast 8.25

Crispy Chicken Club - A deep fried crispy chicken filet with sliced ham, bacon and melted smokey cheddar cheese with lettuce and tomato on a toasted sesame Kaiser roll 8.95

The Easterner (really a Reuben) - Lean pastrami, Swiss cheese, kraut and Thousand Island dressing grilled on rye bread 8.95

Our Best Selling Sandwich

The Sunset Dip - Thin sliced beef topped with mushrooms, grilled onions and melted Swiss served on a fresh baked sub with au jus for dipping 8.95

Traditional Club - Triple deck stacked with turkey or ham, bacon, tomatoes, lettuce, cheddar and Swiss cheeses 8.95

Grilled Turkey and Swiss on Sourdough – a favorite since 1987 7.95

B.L.T - Crisp bacon, lettuce and tomato 7.75

Honey Bear - Sliced ham, bacon, melted Swiss cheese, tomatoes, and honey mustard sauce grilled on thick cut sourdough 8.95

Chicken Salad on a Croissant - Chunks of tender chicken, slivered almonds, grapes and apples on a buttery croissant make this an incredible luncheon treat 8.50

HOUSE FAVORITES

BEST IN
THE
STATE

Hot Beef - The traditional open-faced beef and gravy sandwich served on white bread with mashed potatoes 8.95

Hot Turkey - Sliced turkey and gravy served open-faced on white bread with cranberry sauce and mashed potatoes 8.50

Fish n’ Chips - Tasty beer battered deep-fried **Halibut** filets with French fries or home style deep fried chips and our house specialty coleslaw 12.50

Roast Prime Rib – Roast prime rib served open-faced on Texas toast with au jus, with your choice of potato salad, house coleslaw, green side salad, crisp French fries or home style deep fried chips 14.95

Some Substitutions may be subject to an up charge

BURGERS

1/3 pound burgers served with lettuce, tomato, sliced red onion and your choice of French fries, home style deep fried chips, potato salad, coleslaw, or garden side salad. Additional toppings are available at a charge of .50 per topping

Basic Burger – 7.25

Cheese Burger - Cheddar, Swiss or Jack 7.50

Malibu Burger – Canadian bacon, pineapple ring, and melted Swiss 8.75

Rodeo Burger – Bacon, BBQ sauce, smoky cheddar cheese and crunchy onion rings 8.95

Western Patty Melt - Beef patty with grilled onions & Swiss cheese grilled on rye bread 8.75

SPECIALTY BURGERS

Buffalo Burger - The heart healthy alternative red meat. Lower fat, less cholesterol and fewer calories than beef. 100% Buffalo meat all natural. 9.25

Wild Thing – A ½ pound burger that is 60% **Buffalo** and 40% **Elk**. 10.25

THE LIGHTER SIDE

½ Hot Beef - The traditional open-faced beef and gravy sandwich served on white bread with mashed potatoes 7.95

½ Hot Turkey - Sliced turkey and gravy served open-faced on white bread with cranberry sauce and mashed potatoes 7.50

Fish n' Chips - Tasty beer battered deep-fried **Halibut** filets with French fries or home style chips and coleslaw
2 Pieces of Fish 10.50 1 Piece of Fish 8.50

Liver & Onions – 1 piece of tender beef liver served with grilled onions, vegetable and your choice of baked or mashed potatoes 9.95

Country Fried Steak – A 4 oz western favorite topped with our country bacon and onion gravy served with vegetable and your choice of baked or mashed potatoes 10.50

½ Sandwich and your choice of Soup, Green Salad, or Seasonal Fruit
Choose from **chicken salad** on multigrain, cold **roast beef** with Jack cheese, mayo, lettuce and tomato, **grilled cheese, BLT**
or **grilled turkey** and Swiss on sourdough 6.75

Petite Chopped Steak – lean ground beef served with mushrooms, gravy and grilled onions 8.95

SUNSET HOUSE DESSERTS

Our desserts are homemade by our own gal Judy using only the finest ingredients. Her desserts disappear quickly - ask your server for availability.

Chocolate Layer Cake – A timeless dessert 4.50

Cheesecake 4.95 With blueberry or cherry topping add .50

Creamy Lemon Supreme Light, luscious, lemony cheesecake 4.95

Judy's Bread Pudding - A local favorite! Heated & topped with homemade caramel sauce and whipped cream 4.50

Apple Crisp Made with Granny Smith apples and served warm with French Vanilla ice cream. (Walnuts are included in this dessert) 4.50

Rockslide Brownie Delight (Enough for 2.) A light-textured brownie topped with butter-luscious caramel, piled high with brownie cubes, toasted pecans, drizzled with caramel ganache, served with Vanilla ice cream and covered with whipped cream 6.25

Apple Pie 3.50 **Add ice cream for** 1.00

Fresh Baked Blackberry Pie 3.50 **Add ice cream for** 1.00

Pecan Pie – Homemade by our baker 4.75

Ice Cream Sundae With chocolate, raspberry or butterscotch topping 3.25

Huckleberry Ice Cream Wilcoxson's Western treat 2.50

French Vanilla Ice Cream Wilcoxson's Most Popular 2.50



----- BEVERAGES -----

Seattle's Best Coffee® House Blend Regular or Decaf 1.75

Hot Tea Regular or Decaf 1.50

Hot Herb Decaf Tea or Hot Flavored Tea 1.75

Hot Chocolate topped with whipped cream 1.95

Fresh Milk (2%) 1.95/2.25 **Chocolate Milk (2%)** 1.95/2.25

Juice Orange, Apple, Grapefruit, Tomato, Cranberry 2.25/2.95

Iced Tea or Lemonade 2.00

Raspberry Lemonade 2.50 **Raspberry or Peach Iced Tea** 2.50

Blueberry Pomegranate Sweetened Ice Tea 2.25

Arnold Palmer (½ Iced Tea, ½ Lemonade) 2.00

Soft Drinks Coke, Diet Coke, Mr. Pibb, Sprite, Barq's Root Beer 2.00

Bottled Beer – Bud, Bud Light, Bud Light Lime, Coors, Coors Light, MGD, Miller Lite, Michelob Ultra 2.75

Imports – Corona, Guinness Extra Stout, Heineken, Newcastle (brown ale) 3.50

Specialty Brews – Samuel Adams (Boston Lager), Blue Moon (Belgian White), Fat Tire (amber ale), Amber Bock 3.50

Local Brews - Teton Ale (American amber ale), Old Faithful (golden pale ale), Trout Slayer (pale wheat ale), Moose Drool (brown ale) 3.50

O'Douls – non-alcoholic beer 2.75

House wines by the glass & mixed cocktails are available

Ask your server