



# Sunset Dining Room

## Dinner Menu

### Starters

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<b>Soup of the day:</b> Made fresh daily	\$5.00
<b>Pear Salad:</b> Spring mix lettuce tossed with bosc pears, candied walnuts, blue cheese and cider vinaigrette	\$5.00
<b>Goat and Cranberry salad:</b> Creamy goats cheese, dried cranberries and walnuts tossed with spring mix lettuce and maple vinaigrette	\$5.00
<b>Garden Salad:</b> Julienned fresh vegetables tossed with our cider vinaigrette and organic spring mix lettuce	\$5.00
<b>Lobster Cakes:</b> Panko breaded Atlantic lobster cakes served with mango chutney and a creamy cabbage slaw	\$9.00
<b>Calamari:</b> Tender calamari rings dredged in seasoned flour, then fried golden brown and served with lemon remoulade	\$9.00
<b>Smoked Salmon Croquettes:</b> Smoked salmon and potato croquette with ginger tossed greens and a dill and Dijon sauce	\$8.00

### Entrees

*All entrees are served with seasonal vegetables and your choice of side*

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<b>Baseball Steak:</b> 10oz baseball sirloin grilled to your liking	\$20.00
<b>Beef Striploin:</b> 8oz center cut beef striploin aged 30 days	\$24.00
<b>Black and Blue:</b> Cajun seasoned and topped with blue cheese	+\$4.00
<b>Maritime Style:</b> Atlantic lobster with lemon and parsley compound butter	+\$8.00
<b>Red wine and mushroom:</b> Sautéed wild mushrooms and a red wine reduction	+5.00
<b>Roasted Chicken:</b> Slow roasted chicken wrapped in crispy prosciutto and stuffed with herbed goat cheese and served with a roasted red pepper coulis	\$18.00
<b>Polynesian Pork Ribs:</b> Slow braised pork ribs with an orange pineapple glaze and creamy ginger slaw	\$21.00
<b>Atlantic Salmon:</b> Pan seared Atlantic salmon with a Dijon mustard glaze and topped with a almond crust	\$18.00
<b>Fresh Fish:</b> Caught fresh and brought in daily served with a lemon parsley compound butter	\$17.00
<b>Baked Haddock Picatta:</b> Two pieces of baked haddock with lobster and shrimp in a white wine lemon caper sauce	\$20.00
<b>Seafood and Chorizo Paella:</b> Calamari, shrimp, clams, mussels and chorizo sausage prepared with Arborio rice, vegetables and a grilled pepper and tomato broth.	\$16.00
<b>Sunset Burger:</b> A DYC favourite! 8oz ground sirloin patty with cheddar, bacon and our mustard aioli. L.O.T.P	\$12.00

### Sides

**Mashed potatoes**  
**Fresh cut fries**

**Chorizo Potato Hash**

**Mushroom risotto**  
**Tossed Greens**

### Dessert

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<b>Key Lime Pie:</b> Key lime pie the way it's supposed to be made! Egg, condensed milk and key lime juice. Served with mango coulis and fresh made meringue	\$5.00
<b>Dalhousie Sundae:</b> Vanilla ice cream smothered with chocolate sauce, whipped cream peanuts and topped with a maraschino cherry	\$6.00
<b>Seasonal Cheese Cake:</b> Homemade cheese cake made with seasonal ingredients	\$6.00