



# Sunset Dining Room Lunch Menu

## Soup

Potato Bacon Chowder: Puff Pastry Croutons.**6**

French Onion: Caramelized Onion, Herbed Crustini, Parmesan Cheese.**6**

## Salad

Pear Salad: Stilton Blue Cheese, Candied Walnuts, Niagara Cider Vinaigrette.**7**

Green Salad: Organic Greens, Local Vegetables, Citrus Shallot Vinaigrette.**6**

Fennel Salad: Winter Greens, Shaved Fennel, Segmented Oranges, Poppy Seed Vinaigrette.**7**

## Sides

Fresh Cut Fries

Green Salad

Pear Salad *add \$2*

Fennel Salad *add \$2*

Soup *add \$2*

## Dessert

Key Lime Pie: Toasted Meringue, Mango Rum Coulis.**5**

Chocolate Torte: Bailey's Anglaise, Seasonal Berry Compote.**6**

Maple Crème Brule: Walnut Biscotti.**5**

## Starters

Crab Cakes: Two Jumbo Lump Crab Cakes, Red Remoulade.**8**

Chicken Lettuce Wraps: Ice Berg Lettuce Cups, Sesame Chicken, Stir-Fried Vegetables, Sweet and Spicy Asian Sauce.**8**

Calamari: Lemon Pepper Floured, Spicy Sriracha Aioli.**7**

Pork Croquette: Smoked Ham and Crispy Bacon Stuffed, Pineapple Marmalade.**7**

## Sandwiches & Wraps

Ham & Brie: Shaved Ham, Double Creamed Brie, Stone Ground Mustard, Light Rye Bread.**8**

Turkey & Swiss: Smoked Turkey, Swiss Cheese, Tomato, Cranberry Mayo.**8**

Sunset Burger: Ground Sirloin, Aged Cheddar, Smoked Bacon, Tomato, Onion, Grain Mustard.**12**

Meatball Banh Mi: Baguette, Pork Meatballs, Stir Fried Vegetables, Sriracha Aioli.**11**

Baked Chicken Wrap: Chicken, Aged Cheddar, Peppers, Onions, Chimichurri Sauce.**12**

## Entree`s

Soup & Salad: Choice of a Soup and a Salad.**10**

Shrimp & Scallops: Pearl Onions, Shaved Fennel, Spinach, Roasted Red Pepper Sauce, Penne Pasta.**15**

Pan Asian Stir Fry: Local Asian Vegetables, Housemade Sweet Chili Sauce, Noodles, Sesame Pork.**13**

Chicken Legs: Bourbon Ancho BBQ Sauce.**12**

Pork Medallions: Wilted Spinach, Bacon & Onion vinaigrette.**13**

Weekly Feature: Created by Chefs Derek Dimaline and Edward Fox

*All entrees with the exception of pasta are served with local vegetable salad or fresh cut fries.*





# Sunset Dining Room Dinner Menu

## Soup

Potato Bacon Chowder: Puff Pastry Croutons.**6**

French Onion: Caramelized Onion, Herbed Crustini, Parmesan Cheese.**6**

*Add a Cup of Soup to any Entree. \$3.00*

## Salad

Pear Salad: Stilton Blue Cheese, Candied Walnuts, Niagara Cider Vinaigrette.**7**

Green Salad: Organic Greens, Local Vegetables, Citrus Shallot Vinaigrette.**6**

Fennel Salad: Winter Greens, Shaved Fennel, Segmented Oranges, Poppy Seed Vinaigrette.**7**

*Add a Small Salad to any Entree. \$3.50*

## Sides

Roasted Fingerlings

Potatoes Au Gratin *add \$1*

Vegetable Rice Pilaf

Fresh Cut Fries

## Dessert

Key Lime Pie: Toasted Meringue, Mango Rum Coulis.**5**

Chocolate Torte: Bailey's Anglaise, Seasonal Berry Compote.**6**

Maple Crème Brulee: Walnut Biscotti.**5**

## Starters

Crab Cakes: Two Jumbo Lump Crab Cakes, Red Remoulade.**8**

Chicken Lettuce Wraps: Ice Berg Lettuce Cups, Sesame Chicken, Stir-Fried Vegetables, Sweet and Spicy Asian Sauce.**8**

Calamari: Lemon Pepper Floured, Spicy Sriracha Aioli.**7**

Pork Croquette: Smoked Ham and Crispy Bacon Stuffed, Pineapple Marmalade.**7**

## Fish

Grilled Salmon.**19**

Skillet Baked Pickerel.**17**

Shrimp & Scallops.**18**

Weekly Fish Feature

## Off The Grill

Pork Tenderloin.**17**

Beef Ribeye.**21**

Beef Striploin.**20**

Weekly Feature

Sunset Burger: Ground Sirloin, Aged Cheddar, Smoked Bacon, Tomato, Onion, Grain Mustard.**12**

## From The Pan

Chicken Supreme: Crispy Bacon and Onion Vinaigrette.**16**

Shrimp & Scallops: Pearl Onions, Shaved Fennel, Spinach, Roasted Red Pepper Sauce, Penne Pasta.**16**

Pan Asian Stir Fry: Local Asian Vegetables, Housemade Sweet Chili Sauce, Noodles, Sesame Pork.**15**

*All entrees with the exception of pasta are served with seasonal local vegetable plus your choice of one side dish.*

### Fish Sauces:

- Chimichurri
- Mango Salsa
- Lemon Butter
- Riesling Mushroom

### Off The Grill Sauces:

- Bourbon Ancho
- Stilton Butter
- Worcestershire Steak Sauce
- Bacon & Onion Vinaigrette
- Chimichurri





# Sunset Dining Room

## Group Menus

*All Prices Include Taxes and Gratuities*  
*Minimum 15 People For All Plated Dinner Options*

### \$20 Lunch Option

#### First Course

Green Salad: Organic Greens, Local Vegetables, Citrus Shallot Vinaigrette.

#### Second Course

Ham & Brie: Shaved Ham, Brie Cheese, Stone Ground Mustard, Light Rye Bread.

Or

Fried Perch: Panko Breaded Lake Erie Perch, Housemade Remoulade Sauce.

Or

Quarter Chicken: Roasted Chicken Legs, Bourbon Ancho BBQ Sauce.

#### Third Course

Bread Pudding: Local Raisin Bread, Cinnamon Anglaise.

### \$25 Lunch Option

#### First Course

French Onion: Caramelized Onion, Herbed Crustini, Parmesan Cheese

#### Second Course

Sunset Burger: Ground Sirloin, Aged Cheddar, Smoked Bacon, Tomato, Onion, Grain Mustard.

Or

Pan Asian Stir Fry: Local Asian Vegetables, Housemade Sweet Chili Sauce, Noodles, Sesame Pork.

Or

Pork Medallions: Wilted Spinach, Bacon & Onion vinaigrette.

#### Third Course

Key Lime Pie: Toasted Meringue, Mango Rum Coulis.

Executive Chefs:



Derek Dimaline

Edward Fox



Sunset Dining Room  
Group Menus  
\$30 Lunch Option

First Course

Pear Salad: Stilton Blue Cheese, Candied Walnuts, Niagara Cider Vinaigrette.

Or

Potato Bacon Chowder: Chive Oil, Puff Pastry Croutons.

Second Course

Shrimp & Scallops: Pearl Onions, Shaved Fennel, Spinach, Roasted Red Pepper Sauce, Penne Pasta.

Or

Chicken Supreme: Roasted Fingerling Potatoes, Crispy Bacon and Onion Vinaigrette.

Or

Beef Striploin: Mashed Yukon Gold Potatoes, Red Wine Balsamic Reduction,

Third Course

Chocolate Torte: Bailey's Anglaise, Seasonal Berry Compote

Executive Chefs:



Derek Dimaline

Edward Fox



## Sunset Dining Room

### Group Menus

#### \$25 Dinner Option

##### First Course

Green Salad: Organic Greens, Local Vegetables, Citrus Shallot Vinaigrette.

Or

Roasted Tomato Soup: Oven Roasted Tomatoes, Basil Oil, Puff Pastry Croutons

##### Second Course

Basa Fillet: Herbed Rice Pilaf, Grilled Pineapple Salsa

Or

Pork Loin: Chili Rubbed, Mashed Potatoes, Apple Chutney

Or

Chicken Quarters: BBQ Glazed, Roasted Fingerling Potatoes

##### Third Course

Bread Pudding: Local Raisin Bread, Cinnamon Anglaise

#### \$32 Dinner Option

##### First Course

Pear Salad: Stilton Blue Cheese, Candied Walnuts, Niagara Cider Vinaigrette.

Or

French Onion Soup: Caramelized Onion, Herbed Crustini, Parmesan Cheese.

##### Second Course

Lake Erie Pickerel: Lemon Rice Pilaf, Riesling Mushroom Cream Sauce

Or

Chicken Supreme: Roasted Fingerling Potatoes, Bacon and Onion Vinaigrette

Or

Beef Striploin: Yukon Gold Mashed Potatoes, Red Wine Balsamic Reduction

##### Third Course

Key Lime Pie: Toasted Meringue, Mango Rum Coulis.

Executive Chefs:



Derek Dimaline

Edward Fox



# Sunset Dining Room Group Menus

## \$39 Dinner Option

### First Course

Seasonal Salad: Prepared from only local and fresh produce when in season.

Or

Potato Bacon Chowder: Chive Oil, Puff Pastry Croutons.

### Second Course

Roasted Game Hen: Seasonal Vegetable Risotto, Riesling Chicken Sauce.

Or

12oz Beef Ribeye: Scalloped Potatoes, Red Wine Mushroom Cream Sauce.

Or

Seared Tuna: Sesame Crusted, Ginger Rice Pilaf, Chimichurri Sauce.

### Third Course

Chocolate Torte: Bailey's Anglaise, Seasonal Berry Compote.

## \$30 Plated Prime Rib Dinner

### First Course

Green Salad: Organic Greens, Local Vegetables, Citrus Shallot Vinaigrette.

### Second Course

8oz Prime Rib: Yukon Gold Mashed Potatoes, Au Jus, Seasonal Vegetables

### Third Course

Frozen Chocolate Mousse: Seasonal Fruit Topping, Vanilla Anglaise

*Up size your prime rib to 12oz for an additional \$4/Person*

Executive Chefs:



Derek Dimaline

Edward Fox



# Sunset Dining Room Group Menus

## \$30 Dinner Buffett Options

*All Prices Include Taxes and Gratuities*  
*Minimum 35 People for Dinner Buffetts*

### Salads

Green Salad, Caesar Salad  
Or  
Upgrade to a Pear Salad for \$1 extra.

Potato Salad  
Or  
Pasta Salad

### Vegetables

Locally Grown Seasonal Vegetables  
Or  
Upgrade to Grilled Vegetables for \$1 extra.

### Potatoes

Roasted Potatoes, Mashed Potatoes  
Or  
Upgrade to Scalloped Potatoes for \$1 extra.

### Rice

Plain Rice Pilaf  
Or  
Upgrade to Cajun or Asian for \$1 extra.

Executive Chefs:



Derek Dimaline

Edward Fox



# Sunset Dining Room Group Menus

## Pasta

Penne with Roasted Tomato Marinara  
Add  
Sausage and Chicken for \$2 extra

## Chicken

BBQ Glazed 9 Cut Chicken  
Or  
Herb Roasted 9 Cut Chicken.

## Fish

Basa Fillet with Grilled Pineapple Salsa  
Or  
Upgrade to Salmon with Lemon Butter for \$2.50 Extra.

## Meats

Roasted Pork Loin with Bourbon Ancho Sauce, Upgrade to Beef Striploin for \$3  
Or  
Upgrade to Prime Rib for \$5

## Assorted Pastries for Dessert

## Buffett Add-ons

|                            |                           |                       |             |
|----------------------------|---------------------------|-----------------------|-------------|
| Peel and Eat Shrimp<br>\$3 | Anti-Pasto Platter<br>\$5 | Cheese Platter<br>\$3 | Soup<br>\$2 |
|----------------------------|---------------------------|-----------------------|-------------|

Executive Chefs:



Derek Dimaline

Edward Fox