



Lunch Menu

APPETIZERS

* HIBACHI AHI SASHIMI

Pan seared & sliced rare. Served with a cucumber sunomono salad & classic garniture. **\$21.95**

PANKO CRUSTED CALAMARI

Tender cutlets panko breaded & tempura fried. Served with chipotle aioli & cocktail sauce. **\$18.95**

DUNGENESS CRAB CAKES

Lightly fried golden brown. Served on a bed of seasoned greens with sherry cayenne aioli. **\$24.50**

FILET MIGNON SPRING ROLLS

Served on a bed of our famous asian salad. Soy sesame ginger dipping sauce. **\$17.95**

TEMPURA GULF PRAWNS

Panko breaded & tempura fried "Japanese-style." Cocktail dipping sauce & lemon aside. **\$22.95**

IDAHO POTATO SKINS

Tillamook cheddar, smoked bacon & diced green onions. Sour cream chive dip. **\$16.95**

CHILLED PRAWN COCKTAIL

Succulent wild gulf prawns served chilled with cocktail dipping sauce & lemon aside. **\$22.50**

* OYSTERS ON THE HALF SHELL

Half dozen hand-shucked oysters on a bed of crushed ice with "oyster bar" garniture. **\$23.95**

TOMATO & BUFFALO MOZZARELLA

Italian 'Caprese Salad' drizzled with extra virgin olive oil & reduced balsamic vinegar. **\$17.50**

* SAUTÉED SEA SCALLOPS

New England "Diver" scallops sautéed in a white wine garlic sauce. **\$28.50**

HOMEMADE SOUP & SIDE SALADS

AWARD-WINNING CLAM CHOWDER

Classic New England Style.
Cup **\$9.50** | Bowl **\$12.50**

LOBSTER BISQUE

Maine Lobster, Cream & Sherry.
Cup **\$9.95** | Bowl **\$12.95**

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Add Petite Canadian Bay Shrimp to any Salad for \$4.95 extra.

SUNDANCE HOUSE SALAD

Organic mixed greens, campari tomatoes, cucumbers, radishes, slivered carrot, red onion & rustic croutons. Choice of housemade dressing on the side. **\$13.50**

THE STEAKHOUSE WEDGE

Iceberg wedge, chopped tomato, diced red onion, crumbled Danish blue cheese, smoked bacon & topped with blue cheese dressing. **\$16.95**

* CRISP CAESAR SALAD

Romaine hearts, rustic croutons & imported parmesan reggiano cheese. Tossed with our creamy anchovy dressing. **\$15.50**

TOSSED SONOMA SALAD

Micro green lettuces, campari tomatoes, diced red bells & toasted pinenuts. Tossed with balsamic vinaigrette & topped with crumbled feta. **\$14.95**

STRAWBERRY ARUGULA SALAD

Wild arugula, strawberries, blue berries & almonds. Tossed with champagne vinaigrette & topped with crumbled feta. **\$14.50**

THE ENTRÉE SALADS

CLASSIC SHRIMP LOUIS

House mixed greens, Canadian bay shrimp, chopped red bells, cucumber, diced tomato, hard cooked egg, sliced avocado, louis dressing. **\$24.50**

CHICKEN ARUGULA SALAD

Wild arugula & mixed greens, grilled chicken breast, organic strawberries, blue berries, toasted almonds, crumbled feta cheese, champagne vinaigrette. **\$22.95**

ASIAN CHICKEN SALAD

Chopped napa cabbage, grilled teriyaki chicken, peanuts, cilantro, green onion, red bells, slivered carrot, mandarin oranges, wonton strips, asian peanut vinaigrette. **\$23.50**

MONTEREY CHICKEN SALAD

Micro greens, grilled chicken breast, toasted pinenuts, diced red bells, crumbled feta cheese, balsamic vinaigrette. **\$22.95**

* SESAME GINGER AHI SALAD

Rare sesame crusted ahi, micro greens, julienne yellow & red peppers, slivered carrot, cilantro, avocado, mandarin oranges, almonds, sesame ginger vinaigrette. **\$26.50**

CHICKEN COBB SALAD

House mixed greens, grilled chicken breast, diced tomato, crumbled blue, hard cooked egg, smoked bacon, avocado, choice of dressing. Tossed or "Derby style". **\$24.95**

* GRILLED CHICKEN CAESAR

Crisp romaine hearts, grilled chicken breast, rustic croutons, parmesan reggiano, creamy anchovy dressing. **\$23.50**

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Substitute grilled skirt steak, salmon or prawns with any salad for an extra charge.

* BURGERS & HOT SANDWICHES

Sundance Burgers & Hot Sandwiches are served with your choice of seasoned french fries, cup of soup or a petite salad. Burgers & Chicken Club are served on a toasted brioche bun & accompanied with butterleaf lettuce, organic tomato, thinly sliced onion & dill pickle chips.

All condiments & sauces are served on the side.

THE SUNDANCE CHEESEBURGER

Choice of melted cheddar, crumbled blue, imported havarti & sonoma pepper jack cheeses. **\$21.95**

BLACK JACK BURGER

Cajun seasoned, sliced avocado, sonoma pepper jack cheese & chipotle aioli. **\$23.50**

HICKORY BURGER

Special hickory barbeque sauce, applewood smoked bacon, cheddar cheese & crispy onion rings. **\$24.95**

SEARED AHI SANDWICH

Sesame crusted ahi with soy sake glaze, sliced avocado, asian slaw & wasabi ginger aioli. **\$25.50**

OUR FAMOUS PRIME RIB DIP

Thinly sliced roasted prime rib, butter toasted sourdough roll & hot au jus dip. **\$39.95**

CALIFORNIA CHICKEN CLUB

Grilled marinated chicken breast, smoked bacon, avocado, havarti cheese & mayonnaise aside. **\$23.95**

FRESH SEAFOOD, PASTA & MARY'S ORGANIC FREE-RANGE CHICKEN

FRESH FISH OF THE DAY

A hand picked selection from sustainable sources as far as Hawaii & Alaska. Chef's beurre blanc sauce aside. **A.Q.**

GRILLED FRESH SALMON

Sustainability farm-raised in Scotland. Open flame grilled & served with a sour cream dill caper sauce aside. **\$42.95**

FRESH PACIFIC SWORDFISH

Hook & line caught. Open flame grilled & served with Chef's beurre blanc sauce aside. **\$39.95**

* HIBACHI AHI SASHIMI

Sushi grade #1 ahi tuna pan seared on one side & sliced thin "extra rare". Served with classic Japanese condiments. **\$44.95**

WILD GULF PRAWNS

Jumbo prawns sautéed in a classic white wine garlic butter sauce or tempura fried "Japanese Style". **\$36.95**

GRILLED CHICKEN TERIYAKI

Double-breasted chicken marinated & grilled. Basted with our house made Hawaiian teriyaki glaze. **\$32.95**

CHICKEN MARSALA

Chicken breast lightly pounded thin "scaloppini style" & sautéed with a mushroom marsala wine sauce. **\$36.50**

PRAWN PUTTANESCA PASTA

Fusilli tossed with sautéed gulf prawns, diced tomato, capers, kalamata olives & basil with a zesty marinara sauce. **\$28.95**

JUMBO PRAWN LINGUINE

Sautéed wild gulf prawns, diced tomatoes, garlic, chili flakes, basil & baby spinach with a white wine cream sauce. **\$29.50**

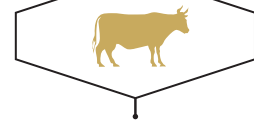
FILET MIGNON PAPPARDELLE

Seared filet mignon tips, roasted red & yellow bell peppers, sliced mushrooms & basil with a marsala wine sauce. **\$24.95**

PLEASE INFORM YOUR FOOD SERVER OF ANY FOOD ALLERGIES.

** Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

CORKAGE FEE \$45.00 | SPLIT ENTRÉE CHARGE \$8.00



* SIGNATURE BEEF ENTRÉES

Our Midwestern USDA Prime Graded Beef is specially aged for over 35 days to ensure tenderness & flavor.

Rare or Medium Rare is preferred.

SLOW ROASTED PRIME RIB

The House Specialty since '74.

The Petite Cut, 8 oz. **\$56.95**

The Standard Cut, 10 oz. **\$63.95**

The House Cut, 12 oz. **\$70.95**

PRIME NEW YORK STRIP, 14 OZ.

Whiskey Peppercorn Sauce. **\$79.95**

PRIME FILET MIGNON, 7 OZ.

Cabernet Bordelaise Sauce. **\$64.95**

GRILLED BAJA SKIRT STEAK

Cajun seasoned. Served with salsa fresh & chipotle aioli on the side. **\$48.95**

SIDES

Selected entrées are served with

BUTTERED BROCCOLI & CARROTS

and your choice of

SEASONED FRIES

ROASTED GARLIC MASHED POTATOES

ORGANIC TOMATOES WITH BALSAMIC, EXTRA VIRGIN OLIVE OIL & BASIL

SUNDANCE RICE

EXTRA VEGETABLES