



Dinner Menu

SIGNATURE COCKTAILS

THE MINE COMPANY MULE

Griffo Vodka, ginger beer, & fresh lime over crushed ice in a copper mug with mint.

THE COSMOPOLITAN

Grey Goose L'Orange Vodka paired with Cointreau, fresh lime & a splash of cranberry juice.

GREY GOOSE PEARTINI

Grey Goose La Poire Vodka, St. Germain, pear puree & lemon juice.

LAVENDER BEE'S KNEES

Empress 1908 Gin, fresh lemon, honey syrup & a dash of lavender bitters.

OUR FAMOUS LEMON DROP

Absolut Citron Vodka, triple sec liqueur, fresh lemon juice. Sugar rimmed glass.

SUNDANCE MARGARITA

Our Signature Recipe shaken with fresh lime & El Tesoro Blanco Tequila.

MAYFIELD MANHATTAN

Barrel-Aged Bourbon with Nonino Amaro & Hella Aromatic Bitters. Branded cherry garnish.

CLASSIC NEGRONI

Sipsmith Gin, Campari & sweet vermouth over a big block ice cube. Orange peel garnish.

APPETIZERS

* OYSTERS ON THE HALF SHELL

Freshly shucked oysters served on a bed of crushed ice. Horseradish spiked cocktail sauce & tarragon shallot mignonette.

Half Dozen \$23.95 | Baked "Rockefeller Style" Add \$3

* HIBACHI AHI SASHIMI

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

CHILLED PRAWN COCKTAIL

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

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 MUSHROOMS

Whole California mushrooms tempura fried. Served with two dipping sauces. **\$16.95**

TEMPURA GULF PRAWNS

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

* SAUTÉED SEA SCALLOPS

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

IDAHO POTATO SKINS

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

TOMATO & BUFFALO MOZZARELLA

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

HOMEMADE SOUP & SIDE DINNER 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

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 blue cheese, applewood 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**

STRAWBERRY ARUGULA SALAD

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

TOSSSED SONOMA SALAD

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

PETITE SHRIMP LOUIS

Mixed greens, Canadian bay shrimp, chopped red bells, cucumber, diced tomato, hard cooked egg, sliced avocado & louis dressing on the side. **\$18.95**



* HOUSE SPECIALITY SLOW-ROASTED PRIME RIB

Our specially aged, corn-fed, Midwestern Prime Rib is slow-roasted for over 8 hours & carved lean to order. Hot au jus & creamy horseradish served aside.

For optimum flavor and tenderness, Rare or Medium Rare is preferred.

THE PETITE CUT, 8 OZ. \$58.95

THE STANDARD CUT, 10 OZ. \$65.95

THE HOUSE CUT, 12 OZ. \$72.95

THE SHAREHOLDER'S CUT, 14 OZ. \$79.95

The Best in Town since 1974. While it lasts!

SUNDANCE'S PRIME GRADED STEAKS FEATURING ALLEN BROTHERS & CERTIFIED ANGUS PRIME

Our USDA Prime Graded Steaks are hand selected for proper marbling & aged for a minimum of 35 days to ensure the ultimate steak eating experience. Our steaks are grilled over an open flame & seasoned with a blend of sea salt & cracked black pepper.

All Steaks are expertly butchered & trimmed "Center Cut" style.

PRIME FILET MIGNON, 7 OZ.

Cabernet Bordelaise Sauce. \$66.95

PRIME "DOUBLE CUT" FILET, 10 OZ.

Cabernet Bordelaise Sauce. \$84.50

TERIYAKI FILET MIGNON SKEWER

Bell Peppers, Red Onion & Pineapple. \$46.95

PRIME NEW YORK STEAK, 14 OZ.

Whiskey Peppercorn Sauce. \$82.95

PRIME RIBEYE STEAK, 15 OZ.

Herbed Steak Butter. \$86.95

BONE-IN "COWBOY" RIBEYE, 22 OZ.

Herbed Steak Butter. \$MKT

FRESH SEAFOOD, PASTA & 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.

JUMBO LOBSTER TAIL

10 oz. cold water lobster tail steamed on the shell with table side drawn butter & lemon. \$MKT

GRILLED FRESH SALMON

Responsibly farm-raised in Scotland. Open flame grilled & served with a sour cream dill caper sauce aside. \$44.95

* HIBACHI AHI SASHIMI

Sushi grade #1 ahi tuna pan seared & sliced thin "extra rare". Served with classic Japanese condiments. \$46.95

FRESH PACIFIC SWORDFISH

Hook & line caught. Open flame grilled & served with Chef's beurre blanc sauce aside. \$42.95

* SAUTÉED SEA SCALLOPS

New England "Diver" sea scallops seared & sautéed in a classic white wine garlic butter sauce. \$52.50

BLACKENED SWORDFISH

Dusted with cajun spices & pan seared creole style. Served with salsa fresca & chipotle aioli aside. \$43.50

WILD GULF PRAWNS

Jumbo prawns sautéed in a classic white wine garlic butter sauce or tempura fried "Japanese Style". \$38.95

GRILLED CHICKEN TERIYAKI

Double-breasted chicken marinated & grilled. Basted with our house made Hawaiian teriyaki glaze. \$34.95

PRAWN PUTTANESCA PASTA

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

CHICKEN MARSALA

Chicken breast lightly pounded thin "scaloppini style" & sautéed with a mushroom marsala wine sauce. \$38.50

JUMBO PRAWN LINGUINE

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

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 \$10.00

SURF & TURF COMBOS

Complement any steak or prime rib entrée with one of our shellfish sides.

WILD GULF PRAWNS

Sautéed or Tempura Fried. \$17.95

* SAUTÉED DIVER SEA SCALLOPS

\$21.50

10 OZ. JUMBO COLD WATER LOBSTER TAIL \$MKT

SIDES

*Selected entrées are served with
BUTTERED BROCCOLI & CARROTS*

and your choice of

LOADED IDAHO BAKED POTATO

ROASTED GARLIC MASHED POTATOES

SAUTÉED MUSHROOMS

CREAMED SPINACH

ORGANIC TOMATOES WITH BALSAMIC, EXTRA VIRGIN OLIVE OIL & BASIL

SUNDANCE RICE

EXTRA VEGETABLES

