



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. Brandied 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**

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

**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**

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

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

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

**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**

**\* 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**

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

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

**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 sauteed 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**

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**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**

