



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**

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**

STRAWBERRY ARUGULA SALAD

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

TOSSED SONOMA SALAD

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

THE 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 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**

CHICKEN ARUGULA SALAD

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

* GRILLED CHICKEN CAESAR

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

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**

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

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**

* 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 barbecue 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 & 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**

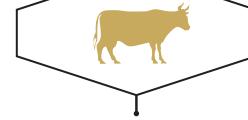
FILET MIGNON PAPPARDELLE

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 \$10.00



* 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**

PRIME FILET MIGNON SKEWER

Teriyaki marinaded. Bell Peppers, Red Onion & Pineapple. **\$46.95**

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