



Dinner Menu



SIGNATURE COCKTAILS

- THE MINE COMPANY MULE**
Wheatley 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 \$24.95 | Baked "Rockefeller Style" Add \$3
- * HIBACHI AHI SASHIMI**
Pan seared & sliced rare. Served with a cucumber sunomono salad & classic garniture. **\$22.95**

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. **\$18.50**

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. **\$25.95**

TEMPURA MUSHROOMS
Whole California mushrooms tempura fried. Served with two dipping sauces. **\$17.50**

*** SAUTÉED SEA SCALLOPS**
New England "Diver" sea scallops sautéed in a classic white wine garlic butter sauce. **\$28.95**

TOMATO & BUFFALO MOZZARELLA
Italian 'Caprese Salad' drizzled with extra virgin olive oil & reduced balsamic vinegar. **\$17.95**

HOMEMADE SOUP & SIDE DINNER SALADS

- AWARD-WINNING CLAM CHOWDER**
Classic New England Style.
Cup \$9.95 | Bowl \$15.95

LOBSTER BISQUE
Maine Lobster, Cream & Sherry.
Cup \$11.50 | Bowl \$17.50
-
- 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. **\$15.95**

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. **\$19.95**



* **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. \$66.95**
- THE HOUSE CUT, 12 OZ. \$74.95**
- THE SHAREHOLDER’S CUT, 14 OZ. \$82.95**

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. \$68.95 | PRIME “DOUBLE CUT” FILET, 10 OZ.
Cabernet Bordelaise Sauce. \$86.50 |
| PRIME NEW YORK STEAK, 14 OZ.
Whiskey Peppercorn Sauce. \$84.95 | PRIME RIBEYE STEAK, 15 OZ.
Herbed Steak Butter. \$88.95 |
| 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. \$54.95 |
| 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 \$12.50

9.10.26

SURF & TURF COMBOS

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

WILD GULF PRAWNS
Sautéed or Tempura Fried. **\$18.95**

*** SAUTÉED DIVER SEA SCALLOPS \$21.50**

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

