

# THE FIRST ROUND

Start 'The First Round' at 55 Bistro Bar with appetizers crafted to be enjoyed solo or shared with your group. Each dish is a perfect opening play, combining bold flavors and fresh ingredients. A flavorful start that's always a hole-in-one!

## SIGNATURE SAUCES

Classic Buffalo | Hot Honey | Honey Mustard | Sweet Teriyaki | Garlic Parmesan | Mango Habanero | Nashville Hot | Tangy Barbecue

### FIRE ROASTED SALSA & CHIPS\*\*

8

Bold fire-roasted salsa with vibrant flavors served alongside crisp, golden tortilla chips. Add guacamole or queso +3.

### BAVARIAN PRETZEL STICKS

12

Three warm, salted Bavarian pretzels served with Lusty Monk mustard and rich, seasoned queso for the perfect indulgence.

### BACON RANCH CHEESE FRIES

13

Crispy fries topped with melted queso, smoky bacon bits, ranch drizzle, and chives. Add jalapeños +1 or chili +2.

### JUMBO BONE-IN WINGS\*\*

13|23

Six or twelve jumbo bone-in wings, perfectly crispy, tossed in your favorite sauce, and served with ranch or bleu cheese and celery.

### CRISPY CHICKEN TENDERS

14

Four crispy, golden-fried chicken tenders, expertly seasoned and served with a signature dipping sauce.

### PISTACHIO GOAT CHEESE \*\*\*

22

Creamy honey fig goat cheese, rolled in pistachios and served with wildflower honey, fig jam, fresh fruit, prosciutto, and crackers.

### MUSHROOM MEDALLIONS

10

Golden-fried mushrooms paired with a zesty dipping sauce, offering a bold flavor and crispy perfection.

### CHEESY BAKED BREADSTICKS

13

Fresh-baked breadsticks topped with mozzarella and pizza spice blend, served with marinara. Perfect for sharing.

### BONELESS WINGS

13

Tender boneless wings, tossed in your favorite sauce, served with ranch or bleu cheese and crisp celery sticks.

### GOLDEN GROUPER FILLETS

16

Lightly fried grouper served with chipotle ranch and lemon wedges, delivering a fresh, bold seafood bite.

### PRIME NACHOS

17

Tri-colored tortilla chips topped with sliced prime rib, queso, roasted salsa, bbq sauce, pickled red onion, and cilantro.

### SUNSET SAMPLER TRIO

22

Half order of bacon ranch cheese fries, tender boneless wings with your choice of sauce, and two apple BBQ pulled pork sliders.

## CHAMPIONSHIP SOUPS

Dive into the comfort of our expertly crafted soups, where bold flavors and premium ingredients take center stage. Indulge in creamy she-crab soup with sherry or daily creations made fresh from our chef. Every spoonful is a flavorful victory.

### CLASSIC SHE-CRAB

10|14

A classic cup or bowl of velvety she-crab soup with colossal and lump crab, finished with a hint of sherry

### CHEF'S DAILY SIGNATURE

7|10

A flavorful cup or bowl of chef-crafted soup made with the freshest seasonal ingredients for a delightful taste experience.

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Not all ingredients are listed on the menu. Please alert your server of any food allergies.

\*\* GF: Gluten-Free | \*\*\* GFA: Gluten-Free Available (inform server) | We are not a gluten-free kitchen; cross-contamination may occur.

# ON THE GREENS

Stay 'On the Greens' with our fresh, crisp salads featuring bold flavors and signature house-made dressings. A perfect balance of healthy and delicious. Made to satisfy while keeping it light.

## HOUSE-MADE SALAD DRESSINGS

Ranch | Bleu Cheese | Honey Mustard | Caesar | Hot Bacon | Balsamic Vinaigrette | Raspberry Vinaigrette | Lemon Basil Vinaigrette

### GARDEN HOUSE SALAD \*\*

10

A house salad with crisp mixed greens, fresh carrots, cucumbers, heirloom tomatoes, red onions, and your choice of house-made dressing.

### CLASSIC CAESAR SALAD \*\*\*

11

Classic Caesar salad with crisp romaine, croutons, freshly shaved Parmesan cheese, and house-made Caesar dressing.

### WEDGE SALAD \*\*

12

Crisp iceberg lettuce, heirloom tomatoes, onions, bacon, bleu cheese crumbles, and house-made bleu cheese dressing.

### SUMMER SALAD \*\*

15

Mixed greens, fresh strawberries, blueberries, candied pecans, crispy bacon, goat cheese, red onion, and house-made lemon basil vinaigrette.

### MEDITERRANEAN SALAD \*\*

14

Crisp mixed greens topped with Kalamata olives, cucumbers, red onions, roasted red peppers, feta, and your choice of house-made dressing.

### COBB SALAD \*\*

17

Mixed greens, bacon, grilled chicken, hard-boiled egg, avocado, heirloom tomatoes, bleu cheese crumbles, chives, and your choice of house-made dressing.

## SALAD ENHANCEMENTS

Hard-Boiled Egg +2 | Avocado +3 | Grilled Chicken +6 | Grilled Shrimp +8 | Grilled Salmon +10 | Grilled Steak +10

# THE MOST VALUABLE PLATES - OUR MVPS

Take a swing at 'The Most Valuable Plates,' a selection of handhelds, wraps, and sandwiches crafted for maximum flavor. Each bite is satisfying and made to perfection. A true MVP featuring high-quality ingredients worth savoring.

## SELECT YOUR SIGNATURE SIDE

Seasoned Fries | Potato Salad +2 | Apple Slaw +2 | Sweet Potato Fries +2 | Onion Rings +2

### SIGNATURE CHICKEN SALAD\*\*\*

14

House-made chicken salad with crisp lettuce and tomato in a tomato tortilla or on marble rye. Add avocado +2.

### CHESHIRE BLT\*\*\*

14

Cheshire bacon, crisp lettuce, ripe tomato, and creamy mayo on toasted sourdough. Add fried egg +1, add avocado +2.

### CHICKEN CAESAR WRAP

15

Grilled chicken, crisp romaine, Parmesan, and house-made Caesar dressing in a tomato tortilla. Substitute shrimp +2.

### CLASSIC CHICKEN DELUXE\*\*\*

15

Grilled or fried chicken, crisp lettuce, juicy tomato, and pickle on brioche. Sauce it +1, add cheese +1, add Cheshire bacon +2.

### PASTRAMI SWISS MELT\*\*\*

16

Pastrami on marble rye with melted Swiss and bold Lusty Monk mustard for rich flavor. Add classic sauerkraut +1.

### APPLE BBQ PULLED PORK\*\*\*

16

Tender pulled pork, slow-cooked to perfection, topped with tangy barbecue sauce and apple slaw, served on soft brioche.

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<b><u>THE CADDY CLUB***</u></b>	<b>17</b>	<b><u>CAROLINA DOG</u></b>	<b>17</b>
A fully loaded sandwich with oven-roasted turkey, ham, crispy Cheshire bacon, white cheddar, lettuce, tomato, and mayo on sourdough. Add avocado +2.		Foot-long beef dog with chili, coleslaw, onion, and mustard, served on a hot dog bun. A Carolina classic!	
<b><u>SMOKED BLEU WRAP</u></b>	<b>18</b>	<b><u>SALMON AVOCADO WRAP</u></b>	<b>18</b>
Shaved prime rib, smoked bleu cheese crumbles, lettuce, red onion, and garlic-cilantro vinaigrette in a tomato tortilla.		Atlantic salmon, creamy avocado, crisp lettuce, and juicy tomato wrapped in a soft tomato tortilla, finished with zesty lime ranch dressing.	
<b><u>PHILLY CHEESESTEAK</u></b>	<b>19</b>	<b><u>WICKED GOOD FRENCH DIP</u></b>	<b>19</b>
Thinly sliced ribeye, fried onions, and melty cheese on a toasted hoagie. Add mushrooms, peppers or jalapeños +1 ea. (Chicken Available)		Shaved prime rib with melted Swiss on a warm French roll, served with au jus. Add mushrooms or caramelized onions +1 ea.	

## THE CADDY'S CHOICE BURGERS

Juicy and satisfying, our burgers are made with Certified Angus Beef®, featuring a savory blend of brisket and chuck. Grilled to perfection and served on a soft, buttery brioche bun. Each bite is a delicious, elevated experience. Perfectly crafted for burger lovers.

### SELECT YOUR SIGNATURE SIDE

Seasoned Fries | Potato Salad +2 | Apple Slaw +2 | Sweet Potato Fries +2 | Onion Rings +2

<b><u>*PRIME TIME BURGER</u></b>	<b>17</b>	<b><u>*SMOKY BLEU BACON BURGER</u></b>	<b>21</b>	<b><u>*GOURMET SHRIMP BURGER</u></b>	<b>22</b>
Half-pound Certified Angus Beef® burger with pickles, lettuce, tomato, onion, and your choice of cheese. Add Cheshire bacon +2.		Half-pound Certified Angus Beef® burger with smoked bleu cheese, caramelized onion, Cheshire bacon, and garlic aioli on brioche.		A handcrafted shrimp burger on a brioche bun, topped with jalapeño jack cheese, tangy tartar sauce, crisp lettuce, and red onion.	

## THE FLAVOR TRIO BOWLS

Dive into a curated selection of vibrant bowls designed to excite your palate – using the freshest ingredients, each creation is thoughtfully crafted to balance flavor, texture, and culinary artistry.

<b><u>LEMON-HERB COUSCOUS</u></b>	<b>16</b>	<b><u>FRESH AHI TUNA**</u></b>	<b>19</b>	<b><u>SURF AND TURF **</u></b>	<b>22</b>
Couscous topped with asparagus, mushrooms, baby spinach, candied pecans, and goat cheese, drizzled with lemon-herb vinaigrette.		Fresh Ahi tuna served over jasmine rice with carrots, cucumbers, edamame, avocado, and pickled ginger, finished with sesame aioli.		Certified Angus Beef® and succulent shrimp atop cilantro-lime rice, roasted corn, black beans, peppers, tomatoes, and smoky chipotle cream.	

### THE SIDES À LA CARTE

<b><u>SEASONED FRIES</u></b>	<b>4</b>	<b><u>SWEET POTATO FRIES**</u></b>	<b>6</b>
<b><u>HOUSE-MADE POTATO SALAD**</u></b>	<b>6</b>	<b><u>CRISPY ONION RINGS</u></b>	<b>6</b>
<b><u>HOUSE-MADE APPLE SLAW**</u></b>	<b>6</b>	<b><u>SIDE HOUSE OR CAESAR SALAD***</u></b>	<b>6</b>

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# SUNSET SLICE

## SIGNATURE PIZZAS

Savor our signature pizzas, crafted with house-made dough and premium ingredients for an unforgettable flavor in every slice. Available in small or large, each pizza offers a perfect blend of fresh, high-quality toppings, creating a truly delicious experience with every bite.

For a gluten-free option, substitute a 10" cauliflower crust.

### MARGHERITA

15|22

This classic features marinara, mozzarella, Roma tomatoes, fresh basil, and Parmesan.

### HERBIVORE

17|25

Red sauce base, mozzarella, mushrooms, green peppers, red onion, black olives, tomatoes, and cotija.

### SUNSET DELUXE

17|25

Marinara base, mozzarella, Cup & Char pepperoni, Italian sausage, bell peppers, mushrooms, and Parmesan.

### SMOKED BUFFALO CHICKEN

17|25

Bold buffalo sauce, smoked bleu cheese crumbles, grilled chicken, bacon, and mozzarella.

### POLLO LOCO

17|25

Bbq sauce base, mozzarella, grilled chicken, bacon, and red onions, drizzled with a cilantro vinegar.

### CARNIVORE

18|26

Red sauce base, mozzarella, sausage, ground beef, bacon, ham, Cup & Char pepperoni, and cotija.

## ARTISAN FLATBREADS

Our artisan flatbreads are crispy and full of flavor, perfect for sharing or enjoying solo. Made with fresh, high-quality ingredients, each bite delivers a delicious balance of taste and texture. A satisfying choice for any craving.

### SMOKED BLEU

14

Savory blend of garlic oil, smoked bleu cheese crumbles, sweet onion jam, and bacon.

### SHRIMP ALFREDO

16

Creamy white sauce base topped with mozzarella, ricotta, grilled shrimp, and dried cilantro.

### STEAK AND MUSHROOM

18

Savory blend of garlic oil, shaved prime rib, mozzarella, wild mushrooms, red onion, cracked pepper, and balsamic glaze drizzle.

## GOURMET CALZONES

Indulge in our gourmet calzones, made with house-made dough and filled with a perfect blend of ricotta and mozzarella cheeses. Each calzone is served with a side of marinara for a deliciously savory experience in every bite. Warm, cheesy, and utterly satisfying.

### GARDEN HARVEST

16

Fresh medley of red onions, Roma tomatoes, bell peppers, and Kalamata olives.

### CARNIVORE DELIGHT

18

Italian sausage, ground beef, Black Forest ham, bacon, and Cup & Char pepperoni.

### THE GODFATHER

20

Italian sausage, ground beef, Black Forest ham, bacon, Cup & Char pepperoni, red onion, Roma tomatoes, bell peppers, and Kalamata olives.

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# CRAFT YOUR CULINARY MASTERPIECE

At Sunset Slice, you can create your ideal pizza using our house-made dough, marinara, and whole milk mozzarella. Customize with premium toppings for a personalized masterpiece where every bite bursts with fresh, irresistible flavor.

## CHOOSE YOUR BASE

<u>12" SMALL PIZZA</u>	13	<u>18" LARGE PIZZA</u>	19
<u>SPECIALTY 10" CAULIFLOWER PIZZA</u>		15	

## CHOOSE YOUR SAUCE

Includes choice of one (1) sauce, +1 for extra sauce on cauliflower and small pizzas, +2 for large pizzas

MARINARA | CREAMY ALFREDO | GARLIC OIL | PESTO | ZESTY BUFFALO | TANGY BBQ

## CHOOSE YOUR CHEESE

Includes choice of one (1) cheese, +1 for extra cheese on cauliflower and small pizzas, +2 for large pizzas

PREMIUM MOZZARELLA | PROVOLONE | CREAMY RICOTTA | SMOKED BLEU CHEESE | PARMESAN | FETA | GOAT CHEESE

## CHOOSE YOUR VEGGIES

+1 for each veggie on cauliflower and small pizzas, +2 for large pizzas

ROMA TOMATOES | JALAPEÑOS | BELL PEPPERS | ROASTED RED PEPPERS | KALAMATA OLIVES | WILD MUSHROOMS | RED ONION | SUN-DRIED TOMATOES | SPINACH | FRESH BASIL

## CHOOSE YOUR MEATS

+1 for each meat on cauliflower and small pizzas, +2 for large pizzas

CUP & CHAR PEPPERONI | ITALIAN SAUSAGE | GROUND BEEF | BLACK FOREST HAM | BACON

## ADD PREMIUM TOPPINGS

+2 for each on cauliflower and small pizzas, +3 for large pizzas

GRILLED CHICKEN | GRILLED SHRIMP | SHAVED PRIME RIB

## NON ALCOHOLIC DRINKS

<u>FOUNTAIN SODA</u>	3	<u>ASSORTED JUICES</u>	3	<u>REGULAR COFFEE</u>	3
<u>UNSWEET OR SWEET TEA</u>	3	<u>SPARKLING WATER</u>	3	<u>DECAF COFFEE</u>	3
<u>LEMONADE</u>	3	<u>MILK</u>	3	<u>HOT TEA</u>	3
<u>BOTTLED SODA</u>	3.75	<u>BOTTLED WATER</u>	3.75	<u>RED BULL ENERGY DRINK</u>	5

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