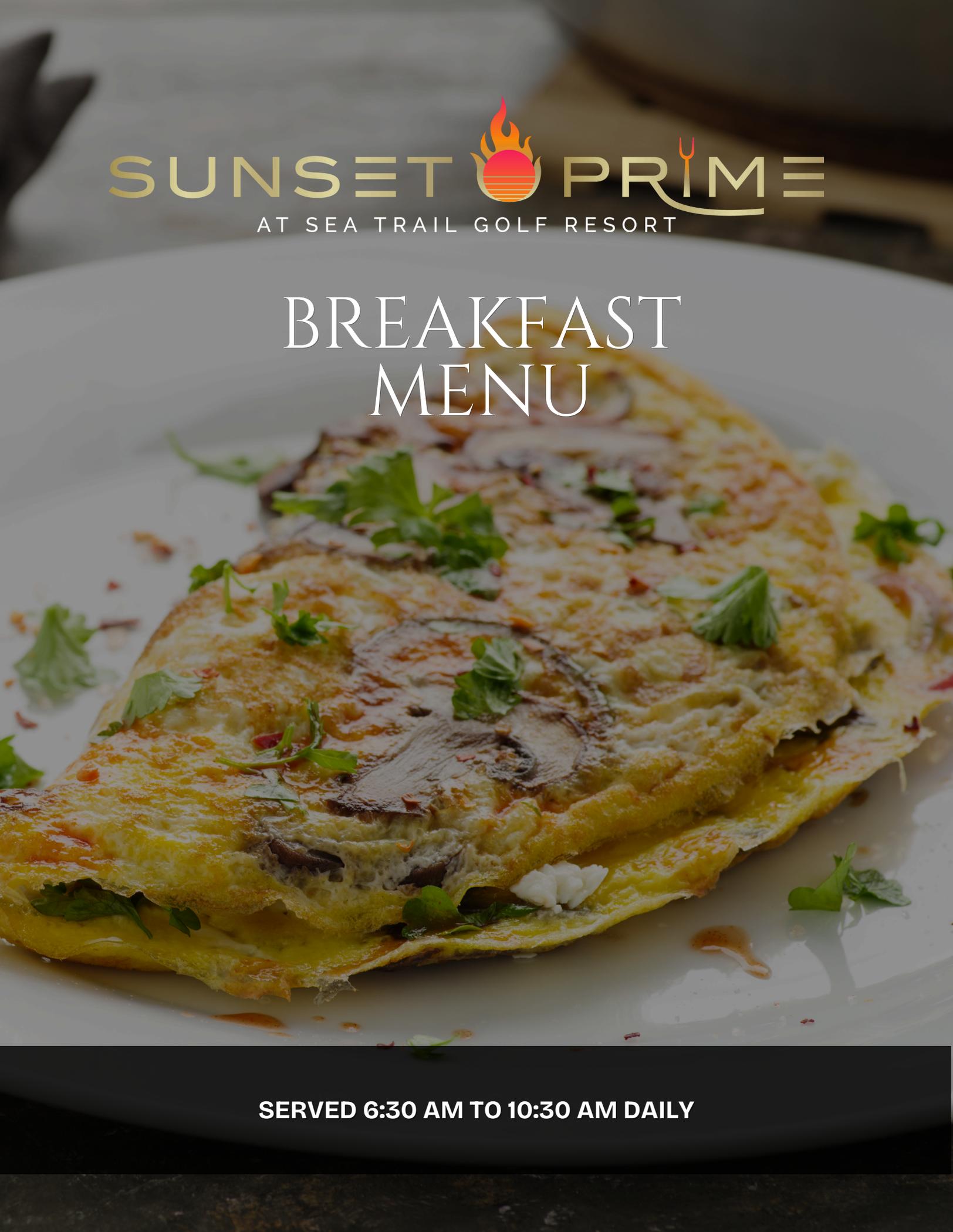




SUNSET PRIME
AT SEA TRAIL GOLF RESORT



BREAKFAST
MENU

SERVED 6:30 AM TO 10:30 AM DAILY

SUNSET PRIME

LIGHT BITES

YOGURT PARFAIT**

8

Greek Vanilla Yogurt - Fresh Fruit - Granola

*BREAKFAST BAGEL***

10

Fried Egg - American Cheese - Choice of Protein - Toasted Bagel

*AVOCADO TOAST**

14

Marble Rye or Sourdough Toast - Avocado - Sundried Tomato - Bacon - Two Eggs Your Way

OFF THE GRILL

(Served with Home Fries)

PANCAKE STACK

12

3 Buttermilk Pancakes - Whipped Butter - Syrup
Additional Toppings +2 - Chocolate Chip - M&M - Blueberry - Nutella

*BREAKFAST BURRITO

13

Scrambled Egg - Spinach - Bell Pepper - Onion - Bacon - Mixed Cheese - Side Salsa

*DOUBLE STACK BREAKFAST BLT

14

3 Sourdough Slices - Fried Egg - Bacon - Lettuce - Tomato - Mayo
Add Avocado +1.5

*OLD FAITHFUL***

14

Two Egg Choice - Bacon - Toast Choice

*CHORIZO HASH**

14

Two Egg Choice - Toast Choice

*CHALLAH FRENCH TOAST

14

Powered Sugar - Syrup

*THE CLASSIC BENNY

15

Canadian Bacon - Poached Egg - Hollandaise - English Muffin

*EGG WHITE OMELET**

15

Broccoli - Asparagus - Roasted Tomato - Feta Cheese

*3 EGG OMELET**

10

Choice of Cheese
Additional Toppings +\$1.25 - Ham, Bacon, Sausage, Turkey Sausage, Bell Pepper, Onion, Mushroom, Kalamata Olive, Tomato, Spinach, Jalapeno (Egg White Available +1.50)

ON THE SIDE

FRESH FRUIT

6

TOAST

2

SAUSAGE LINKS OR PATTIES

6

HOME FRIES

4

BACON

4

TURKEY SAUSAGE

4

NON ALCOHOLIC DRINKS

ASSORTED JUICE

3

MILK

3

COFFEE

3

UNSWEET OR SWEET TEA

3

ESPRESSO

6

HOT TEA

3

HOT CHOCOLATE

3

FOUNTAIN DRINKS

3

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SUNSET  PRIME
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ALL DAY/ LUNCH
MENU



SERVED 10:30 AM TO 4 PM - WEDNESDAY THROUGH SATURDAY
SERVED 10:30 AM TO 9 PM - SUNDAY THROUGH TUESDAY

APPETIZERS

<u>THE BIG BAVARIAN</u>	13	<u>CRAB BITES</u>	15
Jumbo Salted Bavarian Pretzel, Lusty Monk Mustard, Queso		Lightly Fried with Crab, Pepperjack, Dijon, Chive, side of Mustard Aioli	
<u>JUMBO BONE-IN WINGS**</u>	13 23	<u>GROUPER FILLETS</u>	16
6 12 Ranch or Bleu Cheese, Celery		Lightly Fried, Chipotle Ranch, Lemon	
<u>BONELESS WINGS</u>	13	<u>PISTACHIO GOAT CHEESE ***</u>	22
Ranch or Bleu Cheese, Celery		Honey Fig Goat Cheese, Pistachio, Wildflower Honey, served with Fig Jam, Fresh Fruit, Crackers	
Signature Sauces - Classic Buffalo, Hot Honey, Honey Mustard, Sweet Teriyaki, Garlic Parmesan, Mango Habanero, Nashville Hot, Tangy Barbecue			

SOUPS & SALADS

<u>CHEF'S DAILY SIGNATURE</u>	6 9	<u>GARDEN HOUSE SALAD **</u>	10
Rotating Daily, Ask Your Server		Mixed Greens, Carrots, Cucumber, Heirloom Tomato, Red Onion	
<u>SEAFOOD CHOWDER</u>	8 12	<u>CLASSIC CAESAR SALAD ***</u>	11
Clam, Crab, Scallop, Veggies, Potato, Herbs, Spices		Romaine, Crouton, Parmesan, Caesar Dressing	
<u>WEDGE SALAD **</u>	12	<u>MEDITERRANEAN SALAD **</u>	14
Iceberg, Heirloom Tomato, Red Onion, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressing		Mixed Greens, Kalamata Olive, Cucumber, Red Onion, Roasted Red Pepper, Feta	
<u>SUMMER SALAD **</u>	15	<u>COBB SALAD **</u>	17
Mixed Greens, Strawberry, Blueberry, Candied Pecan, Bacon, Goat Cheese, Red Onion, Lemon Basil Vinaigrette		Mixed Greens, Bacon, Grilled Chicken, Egg, Avocado, Heirloom Tomato, Bleu Cheese Crumble, Scallion	

BOWLS

<u>LEMON-HERB COUSCOUS</u> 16	<u>*SESAME AHI TUNA**</u> 19	<u>*SURF AND TURF **</u> 22
Asparagus, Mushroom, Baby Spinach, Candied Pecan, Goat Cheese, Lemon-Herb Vinaigrette	Jasmine Rice, Carrot, Cucumber, Edamame, Avocado, Pickled Ginger, Cucumber Wasabi Dressing	Steak, Shrimp, Cilantro-Lime Rice, Roasted Corn, Black Bean, Roasted Red Pepper, Tomato, Chipotle Cream Sauce

Housemade Dressings - Ranch, Bleu Cheese, Honey Mustard, Caesar, Hot Bacon, Balsamic Vinaigrette, Raspberry Vinaigrette, Lemon Basil Vinaigrette

ENHANCEMENTS

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

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HANDHELDS

All Handhelds Served With Seasoned Fries, Upgrade Side For Additional +2

SIGNATURE CHICKEN SALAD*** 14

Lettuce, Tomato, Tomato Tortilla or Marble Rye.
(Avocado +2)

CAROLINA DOG 14

Gleezy Dog, Chili, Cole Slaw, Onion, Mustard

CLASSIC CHICKEN DELUXE*** 15

Grilled or Fried, Lettuce, Tomato, Pickle Toasted
Brioche (Sauce it +1, Cheese +1, Bacon +2)

COWBOY CHICKEN SANDWICH*** 16

Grilled, Caramelized Onion, BBQ Sauce, Bacon,
Cheddar, Toasted Brioche.

CHICKEN TENDER PLATTER (4) 16

Choice of Dipping Sauce (Sauce it +1)

***PRIME TIME BURGER** 17

Certified Angus Beef®, Pickles, Lettuce, Tomato,
Onion, choice of Cheese (Bacon +2)

PHILLY CHEESESTEAK 19

Ribeye, Caramelized Onion, American Cheese,
Toasted Hoagie (Mushroom, Pepper +1 ea.)

BLT*** 14

Bacon, Lettuce, Tomato, Mayo, Toasted
Sourdough (Avocado +2)

CHICKEN CAESAR WRAP 15

Romaine, Parmesan, Caesar Dressing (Shrimp +2)

PASTRAMI MELT*** 16

Swiss, Lusty Monk Mustard, Toasted Marble
Rye (Sauerkraut +1)

CLUB SANDWICH*** 17

Turkey, Ham, Bacon, Cheddar, Lettuce, Tomato,
Mayo, Toasted Sourdough (Avocado +2)

SALMON AVOCADO WRAP 18

Avocado, Lettuce, Tomato, Lime Ranch Dressing

FRENCH DIP 19

Shaved Prime Rib, Swiss, French Baguette, Au Jus
(Mushroom, Caramelized Onion +1 ea.)

BLACKENED MAHI SANDWICH 19

Lettuce, Tomato, Red Onion, Tartar, Pepper Jack,
Toasted Brioche

SIDES À LA CARTE

SEASONED FRIES 4

PASTA SALAD 6

APPLE SLAW 6

ROASTED ASPARAGUS 6

ONION RINGS 6

SIDE HOUSE OR CAESAR SALAD 6

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SLICES MENU

SERVED 10:30 AM TO 5 PM - WEDNESDAY THROUGH SATURDAY
SERVED 10:30 AM TO 9 PM - SUNDAY THROUGH TUESDAY

SIGNATURE PIZZAS



SUNSET SLICE

Available in 12" or "18.

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

MARGHERITA

15|22

Red Sauce, Mozzarella, Roma Tomato, Basil, Parmesan, Red Pepper Flake

HERBIVORE

17|25

Red Sauce, Mozzarella, Mushroom, Green Pepper, Red Onion, Black Olive, Tomato, Parmesan

SUNSET DELUXE

17|25

Red Sauce, Mozzarella, Cup & Char Pepperoni, Italian Sausage, Bell Pepper, Mushroom Parmesan

BUFFALO CHICKEN

17|25

Buffalo Sauce, Bleu Cheese Crumble, Grilled Chicken, Bacon Mozzarella

POLLO LOCO

17|25

BBQ Sauce, Mozzarella, Grilled Chicken, Bacon, Red Onion, Cilantro, Balsamic Vinegar

CARNIVORE

18|26

Red Sauce, Mozzarella, Italian Sausage, Ground Beef, Bacon, Ham, Cup & Char Pepperoni, Parmesan

ARTISAN FLATBREADS

CAPRESE

Garlic Oil, Mozzarella, Roma Tomato, Basil, Balsamic Vinegar

15 SPICY SHRIMP

Pesto, Mozzarella, Roasted Red Pepper, Sriracha Aioli, Cilantro, Parmesan

17 PRIME RIB

Garlic Oil, Mozzarella, Mushroom, Caramelized Onion, Balsamic Vinegar

18

GOURMET CALZONES

GARDEN HARVEST

Ricotta, Mozzarella, Red Onion, Tomato, Bell Pepper, Kalamata Olive, side of Red Sauce

16 CARNIVORE DELIGHT

Ricotta, Mozzarella, Italian Sausage, Ground Beef, Ham, Bacon, Cup & Char Pepperoni, side of Red Sauce

18 THE GODFATHER

Ricotta, Mozzarella, Italian Sausage, Ground Beef, Ham, Bacon, Cup & Char Pepperoni, Red Onion, Tomato, Bell Pepper, Kalamata Olive, side of Red Sauce

20

CRAFT YOUR OWN

CHOOSE YOUR BASE

12" ORIGINAL 13

10" CAULIFLOWER CRUST 15

18" ORIGINAL 19

CHOOSE YOUR SAUCE

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

MARINARA | ALFREDO | GARLIC OIL | PESTO | BUFFALO | BBQ

CHOOSE YOUR CHEESE

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

MOZZARELLA | PROVOLONE | RICOTTA | BLEU CHEESE CRUMBLE | PARMESAN | FETA | GOAT CHEESE

CHOOSE YOUR VEGGIES

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

ROMA TOMATO | JALAPEÑO | BELL PEPPER | ROASTED RED PEPPER | KALAMATA OLIVE | WILD MUSHROOM | RED ONION | SUN-DRIED TOMATO | SPINACH | BASIL

CHOOSE YOUR PROTIEN

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

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

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

GRILLED CHICKEN | GRILLED SHRIMP | SHAVED PRIME RIB

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DINNER
MENU

SERVED 4 PM TO 9 PM

WEDNESDAY THROUGH SATURDAY EVENINGS

STARTERS

<u>NONNA'S MEATBALLS (2)</u>	14	<u>ARTISAN CHARCUTERIE ***</u>	14
Marinara - Herb-Whipped Ricotta - Parmesan		Artisanal Cheese - Cured Meat - Fresh Fruit - Crudit� Crackers	
<u>SATAY CHICKEN ***</u>	15	<u>JUMBO SHRIMP COCKTAIL**</u>	17
Lemon Grass Marinade - Peanut Butter Sauce - Grilled Pineapple		Cocktail Sauce - Lemon	
<u>SESAME TOASTED BEEF SKEWER **</u>	17	<u>BOURBON CANDIED BACON **</u>	18
Kalbi Marinade		Bourbon Glaze - Blackberry Sage Jam	
<u>*HALF SHELL OYSTERS ** 6 12</u>	19 36	<u>*OYSTERS ROCKEFELLER 6 12</u>	21 39
Cocktail Sauce, Mignonette, Lemon		Creamed Spinach, White Wine, Bacon, Parmesan, Breadcrumbs	
<u>STUFFED PORTOBELLOS **</u>	20	<u>*GRILLED SCALLOPS **</u>	20
Crab Meat - Pico de Gallo - Romano Cheese		Soy Ginger Glaze - Pecan - Bacon	
<u>BARBECUE SHRIMP ***</u>	22	<u>CRAB CAKES</u>	26
Beer Cream Reduction - Jalapeno Corn Muffin		Remoulade - Cucumber Tomato Onion Slaw	

HOUSE FAVORITE **LOBSTER RAVIOLI** Sherry Wine Cream Sauce - Crostini **24**

SOUP & SALAD

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

<u>FRENCH ONION ***</u>	13	<u>SHE CRAB</u>	10 14	<u>HOUSE SALAD **</u>	10
Caramelized Onion - Crouton - Swiss		Colossal and Lump Crab - Onion - Sherry		Mixed Greens - Carrot - Cucumber - Heirloom Tomato - Onion	
<u>CAESAR SALAD ***</u>	11	<u>WEDGE SALAD **</u>	12	<u>BEET & ARUGULA SALAD **</u>	16
Romaine - Crouton - Shaved Parmesan - Caesar Dressing		Iceberg - Heirloom Tomato - Red Onion - Bleu Cheese Crumble - Bacon - Bleu Cheese Dressing		Diced Apple - Goat Cheese - Candied Pecan - Roasted Red Pepper - Apple Cider Vinaigrette	
<u>BRUSSEL SPROUT SALAD **</u>	17	<u>SASHIMI TUNA SALAD **</u>	23	<u>STEAK & SPINACH SALAD **</u>	24
Bacon - Parmesan - Cherry Pepper - Roasted Red Pepper Coulis		Served Rare - Mixed Greens - Cabbage - Cucumber - Ginger - Carrot - Wasabi Cucumber Ginger Dressing		Skirt Steak Served Medium - Roasted Mushroom - Bacon - Hard Boiled Egg - Red Onion - Bleu Cheese Crumble - Red Wine Shallot Vinaigrette	

CERTIFIED ANGUS BEEF® PRIME CUTS

SERVED WITH HOUSE OR CAESAR SALAD AND CHOICE OF SIDE

<u>*FLATIRON 8 OZ **</u>	35	<u>*FILET 6 10 OZ **</u>	49 69
<u>*NEW YORK STRIP 12 OZ **</u>	44	<u>*RIBEYE 14 OZ **</u>	69
<u>*PRIME RIB 12 OZ **</u>	44	<u>*SURF AND TURF **</u>	70
		5 oz filet - 6 oz Lobster Tail	

Rare: Cool red center | Medium Rare: Warm red center | Medium: Warm pink center | Medium Well: Slightly pink center | Well Done: No pink, cooked throughout.

ENHANCEMENTS

PEPPERCORN SAUCE	5	BLACK TRUFFLE BUTTER **	7
CHIMICHURRI **	5	LOBSTER TAIL 6 OZ **	20
		BURGUNDY MUSHROOMS	8

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CHEF'S CREATIONS

SERVED WITH SIDE SALAD (HOUSE OR CAESAR)

GNOCCHI PRIMAVERA 25

Tomato - Butternut Squash - Cherry Pepper - Spinach - Onion
- Basil Pesto - Grilled Lemon

SPAGHETTI AND MEATBALLS 25

Red Sauce - Nonnas Meatballs (2) - Shaved Parmesan -
Garlic Bread

*STEAKHOUSE BURGER 8OZ *** 26

Cheddar - Bacon - Caramelized Onion - Lettuce - Tomato -
Truffle Aioli - Steak Fries

CHICKEN MARSALA 32

Wild Mushroom - Marsala Wine Sauce - Linguine

CHICKEN PICATTA 32

Lemon-Caper White Wine Sauce - Linguine

PAN SEARED FRENCH CHICKEN ** 35

Grilled Sweet Potato Rings - Watermelon Radish - Chicken Jus

*TENDERLOIN BEEF SKEWERS ** 35

Grilled Onion - Grilled Pepper - Chimichurri Sauce - Mashed
Potatoes

BRAISED BEEF SHORT RIBS 42

Demi Glace - Carrot - Herb Whipped Potatoes

*HERB CRUSTED RACK OF LAMB ** 48

Caramelized Onion - Cabernet Demi-Glace - Herb Whipped
Potatoes

*TUSCAN VEAL CHOP ** 55

Lemon Zest - Fresh Herbs - Herb Whipped Potatoes - Green
Beans

CHICKEN & SHRIMP ALFREDO 30

Blackened - Tomato - Scallion - Parmesan - Penne

SHRIMP & GRITS 37

Grit Cake - Bacon Onion Gravy - Tomato - Spinach - Scallion

PAN SEARED RED SNAPPER ** 38

Pineapple Relish - Roasted Butternut Squash - Lemon

FRIED FLOUNDER CURRY 39

Jasmine Rice - Bell Pepper - Onion - Pineapple - Yellow Curry -
Lemon

*MISO GLAZE SALMON ** 39

Jasmine Rice - Glazed Carrots - Lemon

PECAN CRUSTED GROUPER 40

Sauteed Garlic Green Beans - Cilantro - Lemon

*PEPPER CRUSTED AHI TUNA ** 42

Ginger Soy Garlic Sauce - Grilled Asparagus - Lemon

*CHILEAN SEA BASS ** 49

Grit Cake - Lemon Caper Sauce - Parmesan - Broccolini -
Lemon

*GRILLED SEAFOOD TRIO ** 60

Scallops (3) - Shrimp (4) - Lobster Tail - Jasmine Rice -
Saffron Buerre Blanc - Lemon

LOBSTER RISOTTO ** 62

Wild Mushroom Risotto - Truffle Oil

SIDES

ROASTED HEIRLOOM CARROTS ** 6

HERB-WHIPPED POTATOES ** 6

STEAK FRIES ** 7

ROASTED BRUSSELS SPROUTS ** 7

BROCCOLINI ** 7

ROASTED ASPARAGUS ** 8

HOUSE-MADE ONION RINGS 8

PARMESAN RISOTTO ** 8

CREAMED SPINACH 8

LOADED BAKED POTATO ** 9

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