

SUNSET  PRIME
AT SEA TRAIL GOLF RESORT

ALL DAY/ LUNCH
MENU



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



55 BISTRO BAR

AT SEA TRAIL GOLF RESORT

Home of the Best 55th Hole in Golf

COLD DRINKS. GREAT FOOD. ONE MORE ROUND

FIRST ROUND FAVORITES

DOUBLE EAGLE WINGS \$13|\$23

6 | 12 Ranch or Bleu Cheese, Celery

Signature Sauces: Classic Buffalo, Hot Honey, Honey Mustard, Sweet Teriyaki, Garlic Parmesan, Mango Habanero, Nashville Hot, Tangy Barbecue

THE WINGMAN BASKET \$13

Boneless wings tossed in your choice of buffalo, teriyaki, bbq, garlic parmesan or hot honey

CLUBHOUSE PRETZEL \$13

Jumbo salted Bavarian pretzel. Lusty Monk mustard, queso

BACK NINE NACHOS *Coming Soon!* \$16

Salsa, Pico de Gallo, queso, cilantro, pickled red onion, lime crema

Add Chicken +4 | Add Chili +4

DOUBLE BOGEY FRIES \$13

Seasoned fries, queso, bacon, ranch & chives

GREENS & KETTLE

GREENSIDE CAESAR \$10

Chopped romaine, parmesan & crouton

THE CADDIE COBB *** \$15

Mixed greens, chicken, bacon, blue cheese, tomato, cucumber, egg & onion

THE SIGNATURE WEDGE *** \$14

Iceberg, blue cheese crumble, baby heirloom, bacon & red onion

HOUSEMADE DRESSINGS

Ranch, Bleu Cheese, Honey Mustard, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette, Lemon Basil Vinaigrette

DAILY KETTLE

SIGNATURE PRIME CHILI 🍲 \$6

NEW ENGLAND CLAM CHOWDER \$6

CUP \$6 | BOWL \$10

CLUBHOUSE CLASSICS

Seasoned Fries Included | Upgrade Side +2

CLUBHOUSE STACK *** \$17

Ham, turkey, bacon, white cheddar, lettuce, tomato & mayo on toasted sourdough

THE BIRDIE *** \$14

Housemade chicken salad on marble rye or tomato wrap with lettuce & tomato

THE FAIRWAY FOLD \$12

Shredded cheese melted between flour tortilla topped with lettuce, salsa, & sour cream

Add Chicken +4

THE BIRDIE BASKET \$16

Crispy chicken tenders with your choice of buffalo, teriyaki, bbq, garlic parmesan or hot honey

SUNSET FISH & CHIPS \$17

Golden-fried white fish served with crispy fries, house slaw, tartar sauce & lemon

CLASSIC (OR BUFFALO) *** \$15

CHICKEN SANDWICH

Grilled or fried, served on toasted Brioche roll or wrap with lettuce, tomato, & pickle

THE 55 BURGER BOARD

*Served with Seasoned Fries
Upgrade Side +2*

55 SMASH BURGER ★

Crispy-edged, griddled beef smashed for maximum flavor. Choose your stack.

SINGLE (4 oz)	DOUBLE (8 oz)	TRIPLE (12 oz)
\$10	\$16	\$20

GREENSKEEPER BURGER 🌿 \$15

Seasoned turkey or veggie burger, served with lettuce, tomato & onion.

BONUS ROUND

FRIES \$4

SWEET POTATO FRIES \$5

ONION RINGS \$5

SIDE SALAD \$4

COLESLAW \$3

ENHANCEMENTS TO GREENS

ADD CHICKEN \$6

ADD SHRIMP \$8

ADD SALMON \$10

55

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SUNSET Slice

AT SEA TRAIL GOLF RESORT

\$2

HOME OF THE \$2 SLICE

HOT, FRESH, AND READY WHEN YOU ARE.

NEW
Coming
Soon!



SIGNATURE PIZZAS



Available in 12" or 18". For a gluten-free crust option, substitute a 10" cauliflower crust. +3

MARGHERITA 15 22

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

SUNSET DELUXE 17 25

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

POLLO LOCO 17 25

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

HERBIVORE 17 25

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

BUFFALO CHICKEN 17 25

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

CARNIVORE 18 26

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

ARTISAN FLATBREADS

CAPRESE 15

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

GARDEN HARVEST ... 15

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

SPICY SHRIMP 17

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

PRIME RIB 18

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

GOURMET CALZONES

CARNIVORE DELIGHT ... 18

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

THE GODFATHER 20

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

CRAFT YOUR OWN

CHOOSE YOUR BASE

12" ORIGINAL 13 | 10" CAULIFLOWER CRUST 16

CHOOSE YOUR SAUCE

MARINARA | ALFREDO | GARLIC OIL
PESTO | BUFFALO | BBQ

CHOOSE YOUR CHEESE

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

CHOOSE YOUR VEGGIES

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

CHOOSE YOUR PROTEIN

CUP & CHAR PEPPERONI | ITALIAN SAUSAGE
GROUND BEEF | HAM | BACON
GRILLED CHICKEN | GRILLED SHRIMP
SHAVED PRIME RIB

+1 for each veggies or cheeses • +2 for each protein
for large pizzas

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SUNSET  PRIME
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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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