

SUNSET PRIME
AT SEA TRAIL GOLF RESORT

BREAKFAST MENU



SERVED 6:30 AM TO 10:30 AM DAILY

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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

THE BIG BAVARIAN

13

Jumbo Salted Bavarian Pretzel, Lusty Monk Mustard, Queso

JUMBO BONE-IN WINGS**

13|23

6 | 12 Ranch or Bleu Cheese, Celery

BONELESS WINGS

13

Ranch or Bleu Cheese, Celery

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

CRAB BITES

15

Lightly Fried with Crab, Pepperjack, Dijon, Chive, side of Mustard Aioli

GROUPE FILLETS

16

Lightly Fried, Chipotle Ranch, Lemon

PISTACHIO GOAT CHEESE ***

22

Honey Fig Goat Cheese, Pistachio, Wildflower Honey, served with Fig Jam, Fresh Fruit, Crackers

SOUPS & SALADS

CHEF'S DAILY SIGNATURE

6|9

Rotating Daily, Ask Your Server

SEAFOOD CHOWDER

8|12

Clam, Crab, Scallop, Veggies, Potato, Herbs, Spices

WEDGE SALAD **

12

Iceberg, Heirloom Tomato, Red Onion, Bacon, Bleu Cheese Crumble, Bleu Cheese Dressing

SUMMER SALAD **

15

Mixed Greens, Strawberry, Blueberry, Candied Pecan, Bacon, Goat Cheese, Red Onion, Lemon Basil Vinaigrette

GARDEN HOUSE SALAD **

10

Mixed Greens, Carrots, Cucumber, Heirloom Tomato, Red Onion

CLASSIC CAESAR SALAD ***

11

Romaine, Crouton, Parmesan, Caesar Dressing

MEDITERRANEAN SALAD **

14

Mixed Greens, Kalamata Olive, Cucumber, Red Onion, Roasted Red Pepper, Feta

COBB SALAD **

17

Mixed Greens, Bacon, Grilled Chicken, Egg, Avocado, Heirloom Tomato, Bleu Cheese Crumble, Scallion

BOWLS

LEMON-HERB COUSCOUS 16

Asparagus, Mushroom, Baby Spinach, Candied Pecan, Goat Cheese, Lemon-Herb Vinaigrette

*SESAME AHI TUNA** 19

Jasmine Rice, Carrot, Cucumber, Edamame, Avocado, Pickled Ginger, Cucumber Wasabi Dressing

*SURF AND TURF ** 22

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

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 (3) 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 on French Baguette, Au Jus
(Mushroom, Caramelized Onion +1 ea.)

BLACKENED MAHI SANDWICH 19

Lettuce, Tomato, Red Onion, Tartar Sauce,
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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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>CHICKEN SATAY SKEWERS (4) ***</u>	15	<u>JUMBO SHRIMP COCKTAIL (6) **</u>	17
Lemon Grass Marinade - Peanut Butter Sauce - Grilled Pineapple		Cocktail Sauce - Lemon	
<u>*SESAME TOASTED BEEF SKEWERS (4) **</u>	17	<u>THICK CUT BOURBON BACON **</u>	18
Kalbi Marinade		Bourbon Glaze - Brie Cheese - 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- Breadcrumb	
<u>STUFFED PORTOBELLOS (4) **</u>	20	<u>*JUMBO GRILLED SCALLOPS (3) **</u>	20
Crab Meat - Pico de Gallo - Romano Cheese		Soy Ginger Glaze - Pecan - Bacon	
<u>BARBECUE SHRIMP (5) ***</u>	22	<u>CRAB CAKES (2)</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 & 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>BRUSSELS SPROUT SALAD ** 17</u>		<u>*SASHIMI TUNA SALAD ** 23</u>		<u>*STEAK & SPINACH SALAD ** 24</u>	
Roasted Brussels - 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>*FLAT IRON 8 OZ **</u>	35	<u>*FILET 6 OZ 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 & TURF **</u>	62
		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)

LAND

GNOCCHI PRIMAVERA 25

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

SPAGHETTI AND MEATBALLS 25

Red Sauce - Nonna's Meatballs (2) - Shaved Parmesan - Garlic Bread

STEAKHOUSE BURGER 8 OZ ** 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 - Herb-Whipped 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

14 OZ TUSCAN VEAL CHOP * 55

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

SIDES

ROASTED HEIRLOOM CARROTS ** 6

HERB-WHIPPED POTATOES ** 6

STEAK FRIES ** 7

ROASTED BRUSSELS SPROUTS ** 7

BROCCOLINI ** 7

SEA

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-GLAZED SALMON * 39

Jasmine Rice - Glazed Carrots - Lemon

PECAN-CRUSTED GROUPE 40

Sautéed 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 - Broccoli - 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

ROASTED ASPARAGUS ** 8

HOUSE-MADE ONION RINGS 8

PARMESAN RISOTTO ** 8

CREAMED SPINACH 8

LOADED BAKED POTATO ** 9

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