

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

GARDEN HOUSE SALAD **

10

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

SEAFOOD CHOWDER

8|12

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

CLASSIC CAESAR SALAD ***

11

Romaine, Crouton, Parmesan, Caesar Dressing

WEDGE SALAD **

12

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

MEDITERRANEAN SALAD **

14

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

SUMMER SALAD **

15

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

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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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|26

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

SUNSET DELUXE

17|26

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

BUFFALO CHICKEN

17|27

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

POLLO LOCO

17|27

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

CARNIVORE

19|29

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

CHEESY BREADSTICKS 13

Mozzarella, Pizza Seasonings, Red Sauce

ARTISAN FLATBREADS

CAPRESE

15

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

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

GARDEN HARVEST

16

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

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 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

NONNA'S MEATBALLS (2)	14	CRAB CAKE 4 OZ	14
Marinara - Herb-Whipped Ricotta - Parmesan		Remoulade - Vinegar Slaw	
ARTISAN CHARCUTERIE ***	14	JUMBO SHRIMP COCKTAIL (6) **	17
Artisanal Cheese - Cured Meat - Fresh Fruit - Crudit� Crackers		Cocktail Sauce - Lemon	
TRUFFLE BEEF TENDERLOIN CROSTINI	17	THAI FRIED SHRIMP (5)	17
Artisan Crostini - Whipped Boursin Cheese - Caramelized Onion - Arugula - Black Truffle Aioli - Balsamic Glaze		Sriracha Slaw - Pickled Red Onion - Toasted Sesame Seed - Sweet Soy	
*HALF SHELL OYSTERS 6 12 **	19 36	*OYSTERS ROCKEFELLER 6 12 ***	21 39
Cocktail Sauce - Mignonette - Lemon		Creamed Spinach - White Wine - Bacon - Parmesan- Breadcrumb	

SOUP & SALAD

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

FRENCH ONION SOUP ***	13	SHE-CRAB SOUP	10 14	HOUSE SALAD **	10
Caramelized Onion - Crouton - Swiss		Colossal & Lump Crab - Onion - Sherry		Mixed Greens - Carrot - Cucumber - Heirloom Tomato - Onion	
CAESAR SALAD ***	11	WEDGE SALAD **	12	*STEAK & SPINACH SALAD ** 24	
Romaine - Crouton - Shaved Parmesan - Caesar Dressing		Iceberg - Heirloom Tomato - Red Onion - Bleu Cheese Crumble - Bacon - Bleu Cheese Dressing		Teres Tenderloin - Roasted Mushroom - Bacon - Hard-Boiled Egg - Red Onion - Bleu Cheese Crumble - Red Wine Shallot Vinaigrette	

HOUSE FAVORITE

***SASHIMI TUNA SALAD ** 23** Served Rare - Mixed Greens - Cabbage - Cucumber - Ginger - Carrot - Wasabi Cucumber Ginger Dressing

SALAD ADDITIONS

Chicken 6 ** | Shrimp 8 ** | *Salmon 10 ** | *Steak 10 ** | *Ahi Tuna 10 **

CERTIFIED ANGUS BEEF® PRIME CUTS

SERVED WITH HOUSE OR CAESAR SALAD AND CHOICE OF SIDE

*FILET 6 OZ 8 OZ **	40 50	*RIBEYE 14 OZ **	55
*NEW YORK STRIP 14 OZ **	59	*COWBOY RIBEYE 24 OZ **	99
	*PORTERHOUSE 22 OZ **	90	

Rare: Cool red center | Medium Rare: Warm red center | Medium: Warm pink center | Medium Well: Slightly pink center | Well Done: No pink

DESIGN YOUR OWN SURF & TURF

CRAB CAKE (4 OZ)	12	JUMBO SHRIMP (3) **	12
GRILLED SCALLOPS (4) **	20	LOBSTER TAIL **	20

ENHANCEMENTS

PEPPERCORN SAUCE **	5	CHIMICHURRI **	5	GARLIC COMPOUND BUTTER **	7
HOLLANDAISE **	7	RED WINE DEMI-GLACE **	8	BURGUNDY MUSHROOMS **	8

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CHEF'S CREATIONS

SERVED WITH HOUSE OR CAESAR SALAD

LAND

GNOCCHI PRIMAVERA	25
Tomato - Butternut Squash - Cherry Pepper - Spinach - Onion - Basil Pesto - Grilled Lemon	
*STEAKHOUSE BURGER 8 OZ ***	28
Cheddar - Bacon - Caramelized Onion - Lettuce - Tomato - Truffle Aioli - Steak Fries	
CHICKEN PICATTA ***	32
Lemon-Caper White Wine Beurre Blanc - Parmesan Risotto - Asparagus - Heirloom Tomato	
CHICKEN MARSALA ***	34
Wild Mushroom - Shallot - Fresh Herb - Marsala Wine Reduction - Whipped Potatoes - Asparagus	
PAPPARDELLE BOLOGNESE	34
Slow-Braised Beef - Pork - San Marzano Tomato - Carrot - Onion	
ROASTED HALF CHICKEN	34
Beer Braised - Rosemary Jus - Whipped Potatoes - Seasonal Vegetable	
CHICKEN PARMIGIANA	36
Fresh Mozzarella - San Marzano Tomato Sauce - Linguine	
*COFFEE-CRUSTED BEEF TENDERLOIN TIPS **	38
Onion - Pepper - Whipped Potatoes - Wild Mushroom Demi-Glace - Crispy Shallot	
*SPLIT BONE-IN PORK CHOP **	42
Apple Bourbon Glaze - Butternut Squash Puree	
*HERB-CRUSTED RACK OF LAMB 16 OZ **	54
Rosemary Garlic Crust - Truffle Whipped Potatoes - Asparagus - Red Wine Demi-Glace	

SEA

CHICKEN & SHRIMP ALFREDO	30
Blackened - Tomato - Scallion - Parmesan - Penne	
*SCOTTISH SALMON **	38
Whipped Potatoes - Roasted Carrot - Dill Mustard Beurre Blanc	
BLACKENED RED SNAPPER **	42
Cajun Butter - Seasonal Vegetable	
LOBSTER RAVIOLI	45
Sherry Wine Cream Sauce - Crostini	
JUMBO SEA SCALLOPS **	48
Sweet Corn Risotto - Brown Butter - Pancetta	
PAN-SEARED CHILEAN SEABASS **	48
Sweet Corn Risotto - Asparagus - Lemon Beurre Blanc	
TWIN COLD WATER LOBSTER TAILS **	52
Drawn Butter - Whipped Potatoes - Asparagus	
SHRIMP & SCALLOP LINGUINE	55
Garlic White Wine Cream Sauce - Spinach - Roasted Tomato	

SIDES

WHIPPED YUKON GOLD POTATOES **	6	ROASTED HEIRLOOM CARROTS **	6
SEASONAL VEGETABLE **	6	ROASTED BRUSSELS SPROUTS **	7
STEAK FRIES **	7	ROASTED ASPARAGUS **	8
PARMESAN RISOTTO **	8	LOADED BAKED POTATO **	9

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