



SUNSET DINNER ENTRÉES

Sunset New York Strip | \$29

8 oz. Cut | Cabernet Herb Butter
Sautéed Seasonal Vegetables | Garlic Mashed Potatoes

Paired Best With: Outdoor Old Fashion | \$15

Maker's Mark Whiskey | Simple Syrup | Bitters | Macachino Cherry
Bold Flavors Balance the Richness and Savoryness of the Steak

Monsoon Mahi Mahi | \$29

Seared Blackened Mahi Mahi | Citrus Cream Reduction
Sautéed Seasonal Vegetables | Croquettes

Paired Best With: Flagstaff 75 | \$12.75

Bombay Sapphire Gin | Fresh Lemon Juice | Simple Syrup
Topped with Champagne
Crisp Profiles to Complement the Blackened Seasoning

Timberline Tortellini | \$29

Grilled Lemon Shrimp | Ricotta & Romano Tortellini
Sautéed Mushrooms | Caruso Vegetariana Sauce

Paired Best With: Aperol Spritz | \$15.50

Aperol | Prosecco | Soda | Lemon Twist
Light, Bubbly, and Refreshing to Balance the Creamy Pasta

Frontier Country Fried Chicken | \$29

Crispy Fried Chicken | Sautéed Seasonal Vegetables
Garlic Mashed Potatoes | White Hatch Green Chile Gravy

Paired Best With: Prickly Pear Moscow Mule | \$15

Prickly Pear Western Son Vodka | Fresh Lime Juice
Ginger Beer
Sweet, Bubbly Notes Round Out the Savory, Crispy Flavors

All Menu Prices Include Sales Tax

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase your Risk of Foodborne Illness, Especially If You Have Certain Medical Conditions