



# SUNSET DINNER ENTRÉES

## Sunset New York Strip | \$29

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

### Paired Best With: Outdoor Old Fashion | \$15

Maker's Mark Whiskey | Simple Syrup | Bitters | Maraschino Cherry  
*Bold Flavors Balance the Richness and Savoriness of the Steak*

## Monsoon Mahi Mahi | \$29

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

### 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  
Caruso Vegetariana Sauce | Sautéed Mushrooms

### 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 | White Hatch Green Chile Gravy  
Garlic Mashed Potatoes | Sautéed Seasonal Vegetables

### 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