

4TH OF JULY



SUN-SUN
DINNER MENU

5:30pm-9:30pm

APPETIZERS

SMOKED FISH DIP TOAST crispy sourdough, smoked fish dip, island sauce \$15

MUSSELS & CHORIZO crazy blonde ale steamed mussels, cantimplano chorizo, grilled sourdough ½lb \$10 / 1lb \$20

KEY WEST PINKS poached local key west pink shrimp, harissa cocktail sauce \$19

SALAD

CAESAR SALAD chopped romaine hearts, shaved 36 month aged parmesan, garlic cuban bread croutons, oven roasted tomato \$16

ENTRÉES

ALL AMERICAN BURGER two angus beef patties, american cheese, lettuce, tomato, onion, and pickles on a toasted brioche bun, served with fries and cole slaw \$18

BBQ HALF CHICKEN slow roasted half chicken, barbecue sauce, served with fries and cole slaw \$26

12 OZ. RIBEYE STEAK demi-glace, seafood risotto, seasonal vegetables MP

ST LOUIS BBQ RIBS half rack of smoked and barbequed st louis ribs \$24

LOCAL FRESH CATCH mango papaya gazpacho, fennel citrus salad mp

ANCIENT GRAIN BOWL roasted vegetables, faro, quinoa, fresh herbs, lemon, olive oil, smoked tomato broth \$27

DESSERTS

KEY LIME CHEESECAKE raspberry coulis, sweet cream, and fresh berries \$13

CHOCOLATE CARAMEL CRUNCH caramel sauce, sweet cream and fresh berries \$13

Consuming raw or undercooked, meats, poultry, shellfish or eggs may increase your risk of foodborne illness.