



Dinner Menu

SIGNATURE COCKTAILS

THE MINE COMPANY MULE

Tito's Vodka, ginger beer, & fresh lime over crushed ice in a copper mug with mint.

THE COSMOPOLITAN

Grey Goose L'Orange Vodka paired with Cointreau, fresh lime & a splash of cranberry juice.

GREY GOOSE PEARTINI

Grey Goose La Poire Vodka, St. Germain, pear puree & lemon juice.

LAVENDER BEE'S KNEES

Empress 1908 Gin, fresh lemon, honey syrup & a dash of lavender bitters.

OUR FAMOUS LEMON DROP

Absolut Citron Vodka, triple sec liqueur, fresh lemon juice. Sugar rimmed glass.

SUNDANCE MARGARITA

Our Signature Recipe shaken with fresh lime & El Tesoro Blanco Tequila.

MAYFIELD MANHATTAN

Barrel-Aged Bourbon with Nonino Amaro & Hella Aromatic Bitters. Brandied cherry garnish.

CLASSIC NEGRONI

Sipsmith Gin, Campari & sweet vermouth over a big block ice cube. Orange peel garnish.

APPETIZERS

* OYSTERS ON THE HALF SHELL

Freshly shucked oysters served on a bed of crushed ice. Horseradish spiked cocktail sauce & tarragon shallot mignonette.

Half Dozen \$22.95 | Baked "Rockefeller Style" Add \$3

* HIBACHI AHI SASHIMI

Pan seared & sliced rare. Served with a cucumber sunomono salad & classic garniture. **\$19.95**

PANKO CRUSTED CALAMARI

Tender cutlets panko breaded & tempura fried. Served with chipotle aioli & cocktail sauce. **\$17.95**

FILET MIGNON SPRING ROLLS

Served on a bed of our famous asian salad. Soy sesame ginger dipping sauce. **\$16.95**

TEMPURA GULF PRAWNS

Panko breaded & tempura fried "Japanese-style." Cocktail dipping sauce & lemon aside. **\$18.95**

IDAHO POTATO SKINS

Tillamook cheddar, smoked bacon & diced green onions. Sour cream chive dip. **\$15.95**

CHILLED PRAWN COCKTAIL

Succulent wild gulf prawns served chilled with cocktail dipping sauce & lemon aside. **\$18.95**

DUNGENESS CRAB CAKES

Lightly fried golden brown. Served on a bed of seasoned greens with sherry cayenne aioli. **\$21.95**

TEMPURA MUSHROOMS

Whole California mushrooms tempura fried. Served with two dipping sauces. **\$15.95**

* SAUTÉED SEA SCALLOPS

New England "Diver" sea scallops sautéed in a classic white wine garlic butter sauce. **\$26.95**

TOMATO & BUFFALO MOZZARELLA

Italian 'Caprese Salad' drizzled with extra virgin olive oil & reduced balsamic vinegar. **\$16.95**

HOMEMADE SOUP & SIDE DINNER SALADS

AWARD-WINNING CLAM CHOWDER

Classic New England Style.
Cup \$8.50 | Bowl \$11.50

LOBSTER BISQUE

Maine Lobster, Cream & Sherry.
Friday through Sunday only.
Cup \$9.95 | Bowl \$12.95

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Add Petite Canadian Bay Shrimp to any Salad for \$4.95 extra.

SUNDANCE HOUSE SALAD

Organic mixed greens, campari tomatoes, cucumbers, radishes, slivered carrot, red onion & rustic croutons. Choice of housemade dressing on the side. **\$12.50**

* CRISP CAESAR SALAD

Romaine hearts, rustic croutons & imported parmesan reggiano cheese. Tossed with our creamy anchovy dressing. **\$14.95**

TOSSED SONOMA SALAD

Micro green lettuces, campari tomatoes, diced red bells & toasted pinenuts. Tossed with balsamic vinaigrette & topped with crumbled feta. **\$13.95**

THE STEAKHOUSE WEDGE

Iceberg wedge, chopped tomato, diced red onion, crumbled blue cheese, applewood smoked bacon & topped with blue cheese dressing. **\$15.95**

STRAWBERRY ARUGULA SALAD

Wild arugula, strawberries, blue berries & almonds. Tossed with champagne vinaigrette & topped with crumbled feta. **\$13.50**

PETITE SHRIMP LOUIS

Mixed greens, Canadian bay shrimp, chopped red bells, cucumber, diced tomato, hard cooked egg, sliced avocado & louis dressing on the side. **\$18.95**



*** HOUSE SPECIALITY
SLOW-ROASTED PRIME RIB**

Our specially aged, corn-fed, Midwestern Prime Rib is slow-roasted for over 8 hours & carved lean to order. Hot au jus & creamy horseradish served aside.

For optimum flavor and tenderness, Rare or Medium Rare is preferred.

THE PETITE CUT, 8 OZ. \$56.95

THE STANDARD CUT, 10 OZ. \$62.95

THE HOUSE CUT, 12 OZ. \$68.95

THE SHAREHOLDER'S CUT, 14 OZ. \$74.95

The Best in Town since 1974. While it lasts!

*** SUNDANCE'S FAMOUS STEAKS
AGED USDA PRIME SERVED EXCLUSIVELY**

Our USDA Prime Graded Steaks are hand selected for proper marbling & aged for a minimum of 35 days to ensure the ultimate steak eating experience. Our steaks are grilled over an open flame & seasoned with a blend of sea salt & cracked black pepper.

All Steaks are expertly trimmed "Center-Cut" style.

PRIME FILET MIGNON, 7 OZ.
Cabernet Bordelaise Sauce. **\$62.95**

PRIME "DOUBLE CUT" FILET, 10 OZ.
Cabernet Bordelaise Sauce. **\$78.95**

PRIME NEW YORK STRIP, 13 OZ.
Whiskey Peppercorn Sauce. **\$79.95**

PRIME RIBEYE STEAK, 15 OZ.
Herbed Steak Butter. **\$84.95**

PRIME BONE-IN RIBEYE, 20 OZ.
Herbed Steak Butter. **\$ MKT**

**FRESH SEAFOOD, PASTA &
MARY'S ORGANIC FREE-RANGE CHICKEN**

FRESH FISH OF THE DAY
A hand picked selection from sustainable sources as far as Hawaii & Alaska. Chef's beurre blanc sauce aside. **A.Q.**

JUMBO AUSTRALIAN LOBSTER TAIL
10 oz. cold water lobster tail steamed on the shell with table side drawn butter & lemon. **\$MKT**

GRILLED FRESH SALMON
Responsibly farm-raised in Scotland. Open flame grilled & served with a sour cream dill caper sauce aside. **\$42.95**

*** HIBACHI AHI SASHIMI**
Sushi grade #1 ahi tuna pan seared & sliced thin "extra rare". Served with classic Japanese condiments. **\$44.95**

FRESH PACIFIC SWORDFISH
Hook & line caught. Open flame grilled & served with Chef's beurre blanc sauce aside. **\$38.95**

*** SAUTÉED SEA SCALLOPS**
New England "Diver" sea scallops seared & sautéed in a classic white wine garlic butter sauce. **\$46.95**

BLACKENED SWORDFISH
Dusted with cajun spices & pan seared creole style. Served with salsa fresca & chipotle aioli aside. **\$39.50**

WILD GULF PRAWNS
Jumbo prawns sautéed in a classic white wine garlic butter sauce or tempura fried "Japanese Style". **\$36.95**

GRILLED CHICKEN TERIYAKI
Double-breasted chicken marinated & grilled. Basted with our house made Hawaiian teriyaki glaze. **\$32.95**

PRAWN PUTTANESCA PASTA
Fusilli tossed with sauteed gulf prawns, diced tomato, capers, kalamata olives & basil with a zesty marinara sauce. **\$28.95**

CHICKEN MARSALA
Chicken breast lightly pounded thin "scaloppini style" & sautéed with a mushroom marsala wine sauce. **\$36.50**

JUMBO PRAWN LINGUINE
Sautéed wild gulf prawns, diced tomatoes, garlic, chili flakes, basil & baby spinach with a white wine cream sauce. **\$29.50**

PLEASE INFORM YOUR FOOD SERVER OF ANY FOOD ALLERGIES.

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

CORKAGE FEE \$40.00 | SPLIT ENTRÉE CHARGE \$8.00

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**SURF & TURF
COMBOS**

Complement any steak or prime rib entrée with one of our shellfish sides.

WILD GULF PRAWNS
Sautéed or Tempura Fried. **\$14.95**

*** SAUTÉED DIVER
SEA SCALLOPS \$18.95**

**10 OZ. JUMBO AUSTRALIAN
LOBSTER TAIL \$ MKT**

SIDES

Selected entrées are served with

BUTTERED BROCCOLI & CARROTS

and your choice of

**LOADED
IDAHO BAKED POTATO**

**ROASTED GARLIC
MASHED POTATOES**

SAUTÉED MUSHROOMS

CREAMED SPINACH

**ORGANIC TOMATOES
WITH BALSAMIC, EXTRA
VIRGIN OLIVE OIL & BASIL**

SUNDANCE RICE

EXTRA VEGETABLES

