



SUNSET DINING ROOM & PATIO

APPETIZERS

DARK AND STORMY WINGS \$18

1 LBS. CRISPY JUMBO CHICKEN WINGS, TOSSED IN SPICED RUM GINGER LIME BBQ SAUCE

TRADITIONAL FRENCH ONION SOUP \$13

CARAMELIZED ONIONS, RICH BEEF BROTH, HOUSE MADE CROUTONS, CHEESE CURDS, HAVARTI CHEESE

VEGETABLE SPRING ROLLS \$14

WITH SWEET CHILI DIPPING SAUCE

TORPEDO SHRIMP \$15

PANKO BREADED SHRIMP, SWEET AND SPICY SAUCE

BRUSHETTA FETA BREAD \$15

MARINATED TOMATOES AND ROASTED RED PEPPERS TOPPED BAGUETTE WITH BALSAMIC DRIZZLE

CHEESY GARLIC BREAD BAGUETTE \$12

FRIED EDAMAME \$12

WITH GINGER GARLIC SALT

PAN SEARED CRAB CAKES \$20

PINEAPPLE SALSA, COLESLAW

½ POUND GRILLED JUMBO SHRIMP COCKTAIL \$17

SERVED WITH LEMON AND HOUSE COCKTAIL SAUCE

SANDWICHES

SERVED WITH CHOICE OF SIDE.

MONTREAL SMOKED TURKEY RACHEL SANDWICH \$22

8OZ TURKEY, SOURDOUGH BREAD, COLESLAW, 1000 ISLAND, DILL PICKLES

OVEN ROASTED TURKEY CLUB \$24

1/2 LBS. HOUSE ROASTED TURKEY, BACON, HAVARTI CHEESE, LETTUCE, TOMATO, CRANBERRY MAYO

HOUSE-MADE CORNED BEEF REUBEN \$22

MELTED HAVARTI, HOMEMADE SAUERKRAUT, PICKLES, 1000 ISLAND, SOURDOUGH BREAD

SUNSET BURGER \$23

8OZ AAA BEEF PATTY, BACON, CHEDDAR, DIJON AIOLI, L.T.O.P., ON A BRIOCHE BUN

DOCKSIDE CHEESEBURGER \$21

8OZ AAA BEEF PATTY, SMOKED CHEDDAR, L.T.O.P AND DOCK SAUCE ON A BRIOCHE BUN

BLACK & BLUE BURGER \$24

8 OZ. AAA BEEF PATTY, L.O.T.P., CAJUN SEASONING, CRUMBLED BLUE CHEESE & BBQ MAYO, SERVED ON A BRIOCHE BUN

FISH SANDWICH \$22

BEER BATTERED HADDOCK, LETTUCE, TOMATO, TARTAR SAUCE ON A BRIOCHE BUN

MONSTER BUTTERMILK FRIED CHICKEN SANDWICH \$24

LETTUCE, TOMATO, ONION, PICKLE, MAYO

MAKE IT A BUFFALO SANDWICH WITH HOUSE BUFFALO SAUCE AND BLEU CHEESE +\$2

SIDES

Fresh Cut Fries / Tossed Green Salad

PREMIUM SIDE UPGRADES

Onion Rings +4 / Sweet Potato Fries +3.5

Roasted Fingerling Potatoes +3.5

Pear Salad +4 / Caesar Salad +4

Gravy +2.5 / Poutine +5

Prices do not include HST. Parties of 8 or more are subject to 18% service charge



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SALADS

PRESSBOX SALAD \$24

MIXED GREENS, HAM, TURKEY, EXTRA SHARP CHEDDAR, HARD BOILED EGG, BEETS, PEPPERONCINI PEPPERS, TOMATO, CUCUMBER, ONION, SIDE HOUSE DRESSING

MEXICALI COBB SALAD \$25

MIXED GREENS, SMOKED TURKEY, EGG, GUACAMOLE, PICO DE GALLO, BLEU CHEESE, ZEST ORANGE VINAIGRETTE

SIGNATURE PEAR SALAD \$24

MIXED GREENS, BLEU CHEESE, CANDIED WALNUTS, NIAGARA CIDER VINAIGRETTE
CHOICE OF GRILLED CHICKEN, SHRIMP OR TOFU

CAESAR SALAD \$ 24

ROMAINE LETTUCE, HOMEMADE DRESSING, PARMESAN CHEESE, BACON, CROSTINI.
CHOICE OF GRILLED CHICKEN, SHRIMP OR TOFU

ENTREES

2 PIECE MUSKOKA CRAFT LAGER HADDOCK AND CHIPS \$22

FRESH BEER BATTERED HADDOCK, SERVED WITH FRIES, COLESLAW, LEMON, & TARTAR SAUCE

½ POUND PANKO BREADED LAKE ERIE PERCH \$27

CRISPY SEASONED PANKO BREADED LAKE ERIE WHITE PERCH, FRIES, COLESLAW TARTAR AND LEMON

MEXICAN TOMAHAWK PORK CHOP \$37

TEQUILA LIME BBQ, PICO DE GALLO, RICE AND ASPARAGUS

JUMBO SHRIMP PESTO PENNE \$30

SAUTED JUMBO SHRIMP, SUNDRIED TOMATOES AND ROASTED RED PEPPERS
IN A VQA PINOT GRIGIO PESTO CREAM SAUCE

BAKED SHRIMP AND HADDOCK \$33

FRESH HADDOCK TOPPED WITH SHRIMP SEASONED AND BAKED IN LEMON BUTTER SERVED WITH
FINGERLING POTATOES AND ASPARAGUS

DOWN ISLAND CHICKEN \$34

ROASTED DARK SPICED RUM BBQ CHICKEN SUPREME, ISLAND RICE, PINEAPPLE SALSA AND ASPARAGUS

PAN SEARED LAKE ERIE PICKEREL FILLET \$40

CAST IRON SEARED FRESH PICKEREL, BROWN BUTTER VINAIGRETTE, ROASTED POTATOES, ASPARAGUS

AAA 8 OZ. BASEBALL TOP SIRLOIN \$44

CHOICE OF SIDE & ROASTED ASPARAGUS

RASTA PASTA \$30

CHICKEN, PENNE, PEPPERS AND ONIONS IN JERK CREAM SAUCE

EAST COAST BAKE \$55

FRESH HADDOCK TOPPED WITH A 4OZ CANADIAN LOBSTER TAIL BAKED IN LEMON COMPOUND BUTTER.
SERVED WITH FINGERLING POTATOES AND ASPARAGUS

DOUBLE LOBSTER TAIL \$68

2 4OZ LEMON BUTTER BAKED CANADIAN LOBSTER TAILS.
SERVED WITH FINGERLING POTATOES, ASPAGARUS AND COCKTAIL SAUCE

CANADIAN SURF AND TURF \$70

8OZ BASEBALL ANGUS SIRLOIN, 4OZ LEMON BUTTER CANADIAN LOBSTER TAIL.
SERVED WITH FINGERLING POTATOES, ASPAGARUS AND COCKTAIL SAUCE