



SUNSET DINING ROOM & PATIO

APPETIZERS

CHESAPEAKE BISQUE \$16

SHRIMP, CRAB & LOBSTER IN A WHITE WINE TOMATO CREAM BROTH

VEGETABLE SPRING ROLLS \$14

WITH SWEET CHILI DIPPING SAUCE

TORPEDO SHRIMP \$14

PANKO BREADED SHRIMP, SWEET AND SPICY SAUCE

HOUSEMADE EAST COAST CRAB CAKES \$17

COLESLAW AND DYC TARTAR

FRIED EDAMAME \$12

WITH GINGER GARLIC SALT

½ POUND GRILLED JUMBO SHRIMP COCKTAIL \$16

SERVED WITH LEMON AND HOUSE COCKTAIL SAUCE

BUFFALO STYLE CAULIFLOWER-WING \$17

WITH ED'S HOUSE-MADE BLEU CHEESE DIP

SMALL TOSSED GREEN SALAD \$8

MIXED GREENS, RED ONION, CUCUMBER, TOMATOES, HOUSE BALSAMIC VINAIGRETTE

SMALL PEAR SALAD \$9

MIXED GREENS, BLEU CHEESE, CANDIED WALNUTS, NIAGARA CIDER VINAIGRETTE

SMALL CAESAR SALAD \$9

ROMAINE LETTUCE, HOMEMADE DRESSING, PARMESAN CHEESE, BACON, CROSTINI.

SANDWICHES

SERVED WITH CHOICE OF SIDE.

TURKEY CLUB \$22

1/2 lbs. House Roasted Turkey Breast, Bacon, Havarti Cheese, Cranberry Mayo

CHESAPEAKE ROLL \$25

LOBSTER, JUMBO CRAB, SHRIMP TOSSED IN A LEMON OLD BAY MAYO

HOUSE-MADE CORNED BEEF REUBEN \$21

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

SUNSET BURGER \$22

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

BLACK & BLUE BURGER \$21

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

LAKE ERIE PERCH SANDWICH \$21

¼ POUND CRISPY LAKE ERIE WHITE PERCH, COLESLAW, TARTAR BRIOCHE BUN

SIDES

Fresh Cut Fries / Tossed Green Salad

PREMIUM SIDE UPGRADES

Onion Rings +4 / Sweet Potato Fries +3.5

Herbed Potato Wedges +3.5 / Roasted Fingerling Potatoes +3.5

Pear Salad +4 / Caesar Salad +4

Gravy +2.5 / Poutine +5



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SALADS

NIAGARA SUMMER HARVEST BOWL \$24

PAPITAS, DRIED CRANBERRY, GOATS CHEESE, HEIRLOOM TOMATOES, ONIONS, CUCUMBER,
TOSSED GREENS IN A VQA PINOT NOIR VINAGRETTE
CHOICE OF GRILLED CHICKEN, SHRIMP OR TOFU

SIGNATURE BOSCH 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

MEXI-CALI BOWL \$27

EDAMAME, CUCUMBER, TOMATO, RED ONION, RICE, MIXED GREENS, GUACAMOLE, CITRUS DRESSING.
CHOICE OF SEARED AHI TUNA OR CHICKEN

ENTREES

2 PIECE MUSKOKA CRAFT LAGER HADDOCK AND CHIPS \$22

FRESH BEER BATTERED HADDOCK, SERVED WITH FRIES, COLESLAW, LEMON, & TARTER

NIAGARA RYE BBQ GRILLED TOMAHAWK PORK CHOP \$30

SERVED WITH ROASTED FINGERLING POTATOES AND ASPARAGUS

½ POUND CRISPY FRIED LAKE ERIE PERCH \$26

PANKO BREADED WHITE PERCH, FRIES, COLESLAW, LEMON, & TARTER

JUMBO SHRIMP PESTO PENNE \$29

SAUTED JUMBO SHRIMP IN A VQA PINOT GRIGIO PESTO CREAM SAUCE

BAKED SHRIMP AND HADDOCK \$32

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

TUSCAN CHICKEN \$30

PROSCIUTTO WRAPPED CHICKEN, ROASTED RED PEPPERS & SUN DRIED TOMATOES,
ROASTED POTATOES, ASPARAGUS, PEPPER COUSLIS & BALSAMIC DRIZZLE

SEARED BRONZINO SEA BASS \$36

CAST IRON SEARED SEA BASS, BROWN BUTTER VINAIGRETTE, ROASTED POTATOES, ASPARAGUS

PAN ASIAN STIR FRY \$26

SAUTEED SEASONAL VEGETABLES, UDON NOODLES, PAN ASIAN SAUCE
CHOICE OF CHICKEN, SHRIMP OR TOFU

AAA 8 OZ. TOP SIRLOIN BASEBALL \$40

CHOICE OF SIDE & ROASTED ASPARAGUS. STEAK

TRADITIONAL PENNE BOLOGNESE \$26

HOUSE-MADE MARINARA SAUCE WITH PORK, VEAL & BEEF.

DESSERT

KEY LIME PIE \$8

SWEET KEY LIME FILLING IN A DELICIOUS GRAHAM CRUST. WHIPPED CREAM TOPPING

CHOCOLATE MOUSSE TORTE \$8

A FILLING OF LIGHT CHOCOLATE MOUSSE SITTING BETWEEN THREE LAYERS OF CHOCOLATE SPONGE CAKE. FINISHED
WITH ROSETTES AND SHAVINGS OF DELICIOUS CHOCOLATE

CHURRO BITES \$8

SERVED WITH KAHLUA HAZELNUT CHOCOLATE SAUCE.