

- Starters -

JUMBO PRAWNS COCKTAIL

Traditional style served with zesty cocktail sauce - **7.95**

CRAB STUFFED MUSHROOMS

Lump crabmeat stuffed in fresh mushroom caps, topped with Hollandaise sauce - **8.95**

CORNMEAL CRUSTED CALAMARI

Fried Crisp and topped with parmesan cheese. Served with chili lime vinaigrette
And lemon garlic aioli - **7.95**

SPINACH & ARTICHOKE DIP

New Orleans style baked golden brown. Served with toasted parmesan crisps
And tortilla chips. - **6.95**

BEEF SKEWERS

Sesame, ginger and teriyaki glazed, served with an Asian slaw - **8.95**

SUNBIRD COMBINATION PLATTER

Spinach & artichoke dip, crab stuffed mushrooms, cornmeal crusted
Calamari and beef Skewers - **16.95**

- Soups & Salads -

FRENCH ONION SOUP - 5.95

BEER CHEESE SOUP –A HOUSE SPECIALTY - 4.95

SEASONAL MIXED GREENS

Organic spring greens tossed with candied walnuts, grapes, and sliced apples.
Served with raspberry vinaigrette - **5.95**

THE ORIGINAL CAESAR SALAD

A crisp romaine salad tossed in classic Caesar dressing with garlic croutons
And parmesan cheese- **5.95**

- Chicken & Pasta -

*Served with our artisan French bread, fresh basil pesto and butter.
Add a cup of Beer Soup for \$2.95 or Seasonal Mixed Green Salad for \$2.95*

CHICKEN SCALOPPINI

Lightly sautéed and finished with a Dijon-lemon butter wine sauce with fresh mushrooms, spinach,
capers & parsley. Served with fresh vegetables & garlic mashed potatoes - **16.95**

CHICKEN CARBONARA

Grilled chicken breast sautéed with pancetta, garlic, peas, chopped green onions,
Cream and parmesan tossed with Penne pasta – **16.95**

VEGETARIAN PESTO PASTA

Fresh tomatoes, mushrooms, bell peppers, & artichoke hearts, tossed in a pesto sauce with Fettuccine.
Finished with fresh basil, pine nuts and sun dried tomatoes - **16.95**

Side Dishes

Skillet of Forest Mushrooms – **3.95** Fresh Asparagus with Hollandaise – **4.95**
Jumbo baked potato or House special vegetables – **2.95**

*Served with our artisan French bread, fresh basil pesto and butter.
Add a cup of Beer Soup for \$2.95 or Seasonal Mixed Green Salad for \$2.95*

- Butcher's Block -

ROAST PRIME RIB OF BEEF

Seasoned & slow cooked. Served with creamed horseradish, au jus,
Fresh vegetables and garlic mashed potatoes – **21.95**

FILET MIGNON

Char-Grilled to your liking and served with fresh vegetables and garlic
Mashed potatoes - **25.95**

FILET OSCAR

Topped with crabmeat, asparagus and Béarnaise sauce. Served with fresh
Vegetables and garlic mashed potatoes - **27.95**

PRIME TOP SIRLOIN

U.S.D.A. Prime center cut Top Sirloin, seasoned and char-grilled. Served with
Teriyaki sauce, fresh vegetables and baked potatoes - **19.95**

NEW YORK STEAK

Char-grilled New York Sirloin, served with fresh vegetables and baked potatoes - **24.95**
Topped with caramelized onions and blue cheese upon request.

- Seafood -

JUMBO SHRIMP SCAMPI

Sautéed with shallots and fresh garlic & finished with a chardonnay butter sauce, served with
Fresh vegetables and rice pilaf - **19.95**

SUNBIRD SALMON OSCAR

Fresh Atlantic Salmon, topped with crabmeat, fresh asparagus and
Hollandaise sauce. Served with rice pilaf. - **19.95**

SEAFOOD COLLAGE

A mélange of lobster, shrimp, salmon, scallops, mussels and clams in a Chardonnay shallot-Garlic cream
sauce with fresh herbs. Served with Fettuccine - **29.95**

AUSTRALIAN LOBSTER TAIL

Cold water Lobster tail broiled and served with drawn butter, fresh vegetables and
Garlic mashed potatoes - **38.95**

- Combination Plates -

FILET & SHRIMP SCAMPI

Filet Mignon paired with shrimp scampi and served with fresh
Vegetables and garlic mashed potatoes - **29.95**

FILET & LOBSTER TAIL

Filet Mignon paired with Australian lobster tail, served with drawn butter,
Fresh vegetables and garlic mashed potatoes - **46.95**

- Chef's Weekly Specials -

Chef Specials are *4-Course meal* served with artisan French bread, fresh basil pesto & butter,
Soup or seasonal green salad, sorbet, one of the following entrée and Crème Brulee dessert.

CHEF'S SPECIAL # 1

CHEF'S SPECIAL # 2

CHEF'S SPECIAL # 3