

APPETIZERS

Crab Cake.....	\$13
<i>On a bed of sauteed bok choy served with two aiolis—chipotle and saffron</i>	
Margherita Flatbread.....	\$12
<i>Thin crispy pizza topped with xxx-virgin Spanish olive oil, Manchego Grand Reserve, Mozzarella, and tomatoes</i>	
Fried Zucchini.....	\$8
<i>Served with cheese sauce and spicy chipotle aioli</i>	
Beef Tenderloin Satay.....	\$12
<i>Skewered Beef tenderloin served over Asian rice noodle salad with teriyaki sauce</i>	
Crispy Phyllo Blue Cheese Sandwiches.....	\$8
<i>Creamy blue cheese sandwiched between crispy phyllo triangles served with homemade cranberry, apricot, and sun-dried cherry chutney.</i>	
Homemade Toasted Ravioli.....	\$9
<i>The St. Louis classic made in-house, stuffed with beef tenderloin, and served with a zesty marinara sauce</i>	
Soup du Jour	
Cup.....	\$5
Bowl.....	\$7

We bake all our bread and dessert products with certified organic flours only.

An 18% gratuity may be added for parties of 6 or more.

A 20% gratuity may be added for parties of 6 or more that request separate checks.

Corkage fee is \$15.00 (750 ml) & \$25.00 (1500 ml)

*** Wireless internet available for your use. Ask your server for access information. ***

SALADS

House Salad.....\$8..... (with entree) \$6
*Mixed greens, red onions, mushrooms, imported aged parmesan cheese and croutons,
tossed in your choice of dressing*

Caesar Salad\$8..... (with entree) \$6
Romaine lettuce, fresh baked croutons, parmesan cheese, and our bistro caesar dressing

Field Greens & Goat Cheese.....\$13..... (with entree) \$9
*Sauteed goat cheese fritters served over mixed field greens and tossed with a creamy
herb wine vinaigrette*

Char-grilled Beef Tenderloin Salad..... \$16
*Grilled beef tenderloin served over mixed field greens, tossed with red onion, cheddar
cheese, and balsamic vinaigrette*

*Dressings: House, Caesar, Italian, Creamy Red Wine Vinaigrette, Balsamic Dijon,
Asian Ginger Vinaigrette*

SEAFOOD

All seafood entrees served with rice pilaf and sauteed spinach

Cedar Plank Smoked Salmon.....(petite) \$19...(regular) \$26
*Naturally fed northern cold water salmon smoked atop cedar planks topped with a carrot
glaze and fine julienne of quick fried carrots*

Grilled Salmon.....(petite) \$19 (regular) \$26
Char-grilled and brushed with a soy glaze

Sesame Tilapia.....(petite) \$16 (regular) \$24
A mild white fish encrusted in sesame seeds, sautéed and topped with a teriyaki glaze

Crab Cakes.....(1 cake) \$19 (2 cakes) \$26
On a bed of sauteed bok choy served with two aiolis—chipotle and saffron

CERTIFIED AGED ANGUS BEEF

All beef entrees served with choice of yukon gold smashed potatoes or garlic pommes frites and the vegetable of the day

Medallions of Filet Mignon Au Poivre.....(3 oz.) \$19 (6 oz.) \$28 (9oz.) \$38
*Peppercorn crusted beef medallions pan-seared with a classic green peppercorn cream
Cognac sauce and a risotto cake*

Filet..... (3 oz.) \$19 (6 oz.) \$28 (9oz.) \$38
“No Frills” with no sauces and a risotto cake

Filet Merchand DeVin.....(3 oz.) \$19 (6 oz.) \$28 (9oz.) \$38
Topped with port wine sauce and a haystack of fried leeks and a risotto cake

Filet Bearnaise..... (3 oz.) \$19 (6 oz.) \$28 (9oz.) \$38
Top with a shallot, red wine vinegar, fresh tarragon, butter and egg sauce

Sunset Bistro Tender.....(4-5 oz.) \$16 ... (8-10 oz.) \$24
Marinated, grilled and served on a hot skillet

PASTA

Pollo Con Broccoli.....(petite) \$16... (regular) \$22
Chicken and broccoli tossed in a rich garlic cream sauce over penne pasta

Rosa Verde..... (petite) \$16... (regular) \$22
Tomato, red onion, garlic, and stir-fried spinach tossed with penne pasta and topped with pine nuts and melted brie

POULTRY

Roasted Breast of Chicken Supreme..... (petite) \$15 ... (regular) \$21
*Topped with tobacco onions and sauce of Chicken Veloute with sweet potatoes and our
fresh vegetable of the day*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

PORK

All pork entrees served with sweet potatoes and our fresh vegetable of the day

Pork Schnitzel A La Holstein.....(Petite 3-4 oz) \$16 ... (Regular) \$21
Lightly breaded pan sautéed pork tenderloin, topped with a fried egg and a zesty tomato sauce

Pork Fromage(Petite 3-4 oz) \$16 ... (Regular) \$21
Scaloppini of pork tenderloin, sautéed with garlic, sherry, topped with Danish Havarti cheese and deglazed with demi-glaçe

Pork Tenderloin Chutney.....(Petite 3-4 oz) \$16 ... (Regular) \$21
Marinated and grilled pork tenderloin served with homemade cranberry, apricot, currant, and sun-dried cherry chutney

EGGS

We use only outstanding, scratch-in-the-dirt, pastured Missouri farmyard eggs

Eggs Benedict.....(one egg) \$11 ...(two eggs) \$16
*Poached eggs and ham on brioche style bread, topped with hollandaise.
Served with sauteed spinach.*

Eggs Sardou.....(one egg) \$11 ...(two eggs) \$16
*Poached eggs served in an artichoke bottom, topped with hollandaise.
Served with sauteed spinach.*

SANDWICHES

Sandwiches are served with your choice of Asian slaw or house-made french fries, and served on our organic brioche-style buns

Burger.....\$10
With or without cheese of your choice

Grilled Chicken.....\$12
Topped with cheddar cheese, applewood smoked bacon, and honey mustard

Tempura Fried Fish.....\$15
Flaky tilapia with lettuce, tomato and tartar sauce

DESSERT

Creme Brulée.....	\$5
<i>Sweet custard made with Grand Marnier and orange zest with a caramelized sugar crust</i>	
Homemade Bread Pudding.....	\$5
<i>Baked with apples and raisins and topped with a Kentucky bourbon hard sauce</i>	
Chocolate or Strawberry Sundae.....	\$6
<i>Vanilla ice cream with a choice of either chocolate sauce or strawberries, served in a cookie cup</i>	
Hot Fudge Brownie Pie.....	\$6
<i>Warmed brownie slice, topped with vanilla ice cream and house-made chocolate sauce</i>	
Chocolate Mousse Napoleon.....	(petite) \$5 ... (regular) \$8
<i>A frozen indulgence of devils food cake topped with layers of white and dark chocolate mousse then covered with chocolate ganache</i>	

CHILDRENS MENU..... all entrees \$7.95

Chicken Finger
All white chicken breast, served with fries

Burger
Plain or topped with cheese on homemade organic bun, served with fries

Chicken Sandwich
Grilled chicken breast on homemade organic bun, served with fries

Pasta
Penne topped with red or white sauce

Toasted Ravioli
Beef ravioli toasted, served with fries

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SUNSET 44 BISTRO

By combining the spirit of the Bistro with the eclectic and expansive style of American cuisine, we at Sunset 44 hope to create a unique experience for you to enjoy.

The Bistro *In everyday French life, the Bistro is woven into the pattern of meals and celebrations—that little neighborhood restaurant where they know who you are, greet you warmly, and serve you satisfying, approachable, and interesting food that changes with the seasons and defines regional cuisine.*

American Cuisine *American cooking continues to transform along with the many nationalities and cultures that have made this country their home. The early influences of British, French, Spanish, and Dutch cuisine, combined with the traditions of African, Chinese, Italian, Polish, and Jewish cultures, began what we think of as “our” food. As our culture expanded, the flavors of Asian, Mediterranean, Indian, Mexican, South American, and Caribbean cooking also enlivened American fare. These changes, combined with our insistence on new flavor combinations and an increasing interest in healthy cooking, have created a rich and varied culinary environment.*

Banquets

Our facilities can accommodate 6-260 people. Please consider us for your wedding rehearsal, wedding reception, business meeting, holiday party, birthday, anniversary, or other special occasion! Please ask for a banquet menu.