

APPETIZERS

Crab Cake.....	\$10
<i>On a bed of sauteed Napa cabbage served with two aiolis—chipotle and saffron</i>	
Seared Diver Scallops	\$15
<i>On a skewer and glazed with house made teriyaki and pineapple salsa</i>	
Toasted Ravioli.....	\$6
<i>The St. Louis classic served with a zesty marinara sauce</i>	
Fried Zucchini	\$7
<i>Served with cheese sauce and spicy chipotle aioli</i>	
Char-Grilled Beef Tenderloin Bites.....	\$12
<i>Rolled in extra virgin olive oil and garlic served with sauces of teriyaki and Vietnamese dipping and accompanied with bibb lettuce wraps and assorted herbs and vegetables</i>	
Char-Grilled Chicken Bites.....	\$9
<i>Rolled in extra virgin olive oil and garlic served with sauces of teriyaki and Vietnamese dipping and accompanied with bibb lettuce wraps and assorted herbs and vegetables</i>	
Crispy Chicken Wontons.....	\$7
<i>Served with Vietnamese dipping sauce</i>	
Crispy Blue Cheese and Phyllo Sandwiches.....	\$6
Soup du Jour	
Cup.....	\$3
Bowl.....	\$5

We bake all our bread and dessert products with certified organic flours only. We are completely trans fat free.

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.....	\$6
<i>Mixed greens, red onions, mushrooms, imported aged parmesan cheese and croutons</i>	
Caesar Salad	\$6
<i>Romaine lettuce, fresh baked croutons, parmesan cheese, and our bistro caesar dressing</i>	
Field Greens & Goat Cheese.....	\$11
<i>Toasted walnuts and sautéed goat cheese over mixed greens with a creamy herb wine vinaigrette</i>	
Stir-Fried Fresh Spinach Leaves.....	\$10
<i>With garlic, warm imported brie cheese, pine nuts, plum tomato, red onion and splashed with red chili oil</i>	
Chicken Salad.....	\$10
<i>Chicken and egg salad served with fresh fruit, assorted cheeses and our strawberry bread</i>	
Tenderloin Salad.....	\$14
<i>Grilled tenderloin with mixed greens, red onion, cheddar cheese, and balsamic vinaigrette</i>	

SEAFOOD

All seafood entrees served with rice pilaf and sauteed spinach

Grilled Salmon.....	(petite) \$15	(regular) \$20
<i>Naturally fed Scottish salmon topped with a carrot glaze and fine julienne of quick fried carrots</i>		
Sesame Tilapia.....	\$18	
<i>A mild white fish encrusted in sesame seeds, sautéed and topped with a teriyaki glaze</i>		
Crab Cakes.....	(1 cake) \$16	(2 cakes) \$22
<i>Served with two aiolis, chipotle and saffron, served atop a bed of Napa cabbage</i>		
Tilapia a la Nage.....	\$18	
<i>Poached tilapia with a ginger nage, served with mushrooms, red peppers, water chestnuts and bok choy</i>		
Nut Encrusted Salmon.....	\$22	
<i>Stuffed with Danish havarti cheese and topped with hollandaise</i>		

CERTIFIED AGED ANGUS BEEF

All beef entrees served with yukon gold smashed potatoes, risotto cake, and vegetable of the day

Filet Béarnaise..... (3 oz.) \$16 (6 oz.) \$24 (9oz.) \$34
Beef tenderloin with a béarnaise sauce

Medallions of Filet Mignon Au Poivre..... (3 oz.) \$16 ... (6 oz.) \$24 ... (9oz.) \$34
Peppercorn crusted beef medallions pan-seared with a classic green peppercorn cream Cognac sauce

Filet..... (3 oz.) \$16 (6 oz.) \$24 (9oz.) \$34
“No Frills” with no sauces

Filet Merchand DeVin.....(3 oz.) \$16 (6 oz.) \$24 (9oz.) \$34
Haystack of fried leeks and port wine sauce

PASTA

Pollo Con Broccoli.....\$18
Chicken and broccoli tossed in a rich garlic cream sauce over penne pasta

Beef Burgandy.....\$25
Morsels of beef tenderloin in a burgandy wine sauce with wild mushrooms, served a top penne

Pan Seared Diver Scallops.....\$24
Served with ancho chili lobster cream sauce and penne pasta, and spinach

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PORK

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

Pork Tenderloin Chutney.....\$18
*Char-grilled pork with a cranberry, apricot, currant, and sun-dried cherry chutney.
Served with red cabbage*

Pork Tenderloin Fromage.....\$18
Sauteed pork tenderloin with a glaze de viande, topped with melted havarti cheese and a garlic sherry sauce

Grilled Pork Chop Mongolian Style\$19
*A 12 oz. chop marinated, grilled, and served with Chinese mustard sauce.
Served with red cabbage*

Pork Schnitzel A La Holstein.....\$19
Lightly breaded pan sauteed and pork tenderloin, topped with a fried egg and a spicy tomato sauce

POULTRY

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

Roasted Breast of Chicken Supreme.....\$18
Served with tobacco onions and sauce of Chicken Veloute

Fried Chicken Paillard.....\$18
Boneless pieces of white meat pounded thin for quick cooking and served with hollandaise sauce

Chicken Confit..... (petite) \$15(regular) \$17
Slowly braised dark meat served with tobacco onions and red cabbage

Char-Grilled Chicken Breast.....\$18
Served with a pineapple salsa and soy glaze

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>	
Nut Tart.....	\$5
<i>Tart of pecans, walnuts, and almonds. Served with vanilla ice cream</i>	
Fresh Strawberry Bavarian.....	\$5
<i>Fresh strawberries pureed, lighted with whipped cream</i>	
Chocolate Mousse Napoleon.....	\$6
<i>White milk and dark chocolate mousse</i>	

CHILDRENS MENU

Ask your server for a menu

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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, business meeting, holiday party, birthday, anniversary, wedding reception, or other special occasion! Please ask for a banquet menu.