



## SUNSET 44 BISTRO LUNCH

### APPETIZERS

- Crab Cake..... \$11  
*On a bed of sauteed bok choy served with two aiolis—chipotle and saffron*
- Margherita Flatbread.....\$11  
*Thin crispy pizza topped with x-virgin olive oil, tomatoes, Mozzarella and Manchego Grand Reserve cheeses*
- Fried Zucchini .....\$7  
*Served with cheese sauce and spicy chipotle aioli*
- Beef Tenderloin Satay..... \$11  
*Skewered Beef tenderloin served over Asian rice noodle salad with teriyaki sauce*
- Crispy Phyllo Blue Cheese Sandwiches..... \$7  
*Creamy blue cheese sandwiched between crispy phyllo triangles served with homemade cranberry, apricot, and sun-dried cherry chutney*
- Homemade Toasted Ravioli..... \$8  
*The St. Louis classic made in-house, stuffed with beef tenderloin, and served with a zesty marinara sauce*
- Cheese Course..... \$12  
*A fresh selection of artisan cheeses served with cronstades, candied walnuts, dried fruit, and applewood smoked bacon crisp*
- Soup du Jour                      Cup.....\$5                      Bowl..... \$7

### SALADS

- Dressings: House, Caesar, Italian, Creamy Red Wine Vinaigrette, Balsamic Dijon, Sour Cream Ranch, Asian Ginger Vinaigrette*
- House Salad..... \$8..... (with entree) \$5  
*Mixed greens, red onions, mushrooms, imported aged parmesan and croutons, tossed in your choice of dressing*
- Caesar Salad ..... \$8..... (with entree) \$5  
*Romaine lettuce, fresh baked croutons, parmesan cheese, and our bistro caesar dressing*
- Field Greens & Goat Cheese...\$11...(with entree) \$8  
*Sauteed goat cheese fritters served over mixed field greens and tossed with a creamy herb wine vinaigrette*
- Char-grilled Beef Tenderloin Salad..... \$15  
*Grilled beef tenderloin served over mixed field greens, tossed with red onion, cheddar cheese, and balsamic vinaigrette*
- Salmon Caesar Salad..... (petite)\$18..... (regular) \$24  
*Classic Caesar salad topped with a grilled salmon filet and julienne of quick fried carrots*
- Char-Grilled Chicken Salad.....\$10  
*Mixed greens, cheddar & Danish havarti cheese, walnuts, and char-grilled chicken served with Asian vinaigrette*
- Chicken Salad..... \$10  
*Chicken salad, served with fresh fruit, assorted cheeses and our strawberry bread*

### ENTREES

- Pollo Con Broccoli..... (petite) \$15... (regular) \$19  
*Chicken and broccoli tossed in a rich garlic cream sauce over penne pasta*
- Rosa Verde..... (petite) \$15... (regular) \$19  
*Tomato, red onion, garlic, and stir-fried spinach tossed with penne pasta and topped with pine nuts and melted brie*
- Quiche..... \$12  
*Served with fresh fruit and our strawberry bread*
- Cedar Plank Smoked Salmon (petite) \$18...(reg) \$24  
*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) \$18 ..... (regular) \$24  
*Char-grilled and brushed with a soy glaze*
- Sesame Tilapia..... (petite) \$14 ..... (regular) \$21  
*A mild white fish encrusted in sesame seeds, sauteed and topped with a teriyaki glaze*
- Baked Tilapia..... (petite) \$14 ... (regular) \$21  
*A mild white fish served English style, with buttered bread crumbs and tomato sauce*
- Crab Cakes..... (1 cake) \$18 .... (2 cakes) \$24  
*On a bed of sauteed bok choy served with two aiolis—chipotle and saffron*

### SANDWICHES

- All sandwiches served with a choice of Asian coleslaw or house-made french fries. All breads used are made fresh daily using organic grains*
- Grilled Chicken.....\$10  
*Topped with cheddar cheese,bacon and honey mustard, served on a house made organic bun*
- Tempura Fried Fish Sandwich..... \$13  
*Flaky tilapia with lettuce, tomato and tartar sauce on a house made organic bun*
- Tilapia Melt..... \$13  
*Sauteed tilapia topped with havarti cheese and chipotle aioli served on a house made organic bun*
- Sirloin Beef Patty.....\$9  
*Our gourmet hamburger on fresh house-made bun. Served with or without the cheese of your choice*
- Sunset Prosperity..... \$9  
*Ham, turkey, bacon, and mushrooms on fresh house-made bun. Served open face and topped with a sherry cheese sauce*
- Triple Decker Club..... \$9  
*Smoked turkey, ham, bacon, lettuce, and tomato. Served on toast with mayonnaise*
- Kirkwood Grilled Turkey.....\$8  
*Smoked turkey, danish havarti cheese and chinese mustard on parmesan bread*



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### DESSERT

- Crème Brûlée..... \$5  
*Sweet custard made with Grand Marnier and orange zest with a caramelized sugar crust*
- Homemade Bread Pudding.....\$5  
*Baked with apples and raisins and topped with a Kentucky bourbon hard sauce*
- Chocolate or Strawberry Sundae.....\$6  
*Vanilla ice cream with a choice of either chocolate sauce or strawberries, served in a cookie cup*
- Hot Fudge Brownie Pie..... \$6  
*Warmed brownie slice, topped with vanilla ice cream and house-made chocolate sauce*
- Chocolate Mousse Napoleon.... (petite) \$5 ... (reg) \$8  
*A frozen indulgence of devils food cake topped with layers of white and dark chocolate mousse then covered with chocolate ganache*
- Pumpkin Cheese Cake.....\$6  
*Served with caramel sauce, tossed pumpkin seeds, whipped cream*

### CHILDRENS MENU

- Chicken Finger.....\$6.95  
*All white chicken breast, served with fries*
- Hamburger.....\$6.95  
*Plain or topped with cheese on homemade organic bun, served with fries*
- Chicken Sandwich.....\$6.95  
*Grilled chicken breast on homemade organic bun, served with fries*
- Pasta.....\$6.95  
*Penne topped with red or white sauce*
- Toasted Ravioli..... \$6.95  
*Beef ravioli toasted, served with fries*