

The Sunset Room

At Owl's Nest Resort & Golf Club

STARTERS

BLUEBERRY HAZELNUT SALAD
Baby arugula, candied hazelnuts,
Goat cheese, orange-honey vinaigrette
8.

COBB STACK
Buttermilk-chive chicken salad
Avocado, bacon, tomato,
Baby iceberg, Maytag blue cheese,
Sherry shallot vinaigrette
11.

TOMATO MOZZARELLA SALAD
Vine ripe New England tomatoes
Fresh mozzarella, baby arugula,
Green goddess dressing
8.

CLASSIC CAESAR SALAD
Hearts of romaine
garlic herb croutons, house-made
Caesar dressing, shaved Parmesan
8.
Grilled chicken 11.
Grilled shrimp 13.

LOBSTER SALAD
Maine lobster salad, baby iceberg,
Vine ripe tomatoes, avocado,
Grilled sourdough
16.

ARTISANAL CHEESE PLATE
Spanish Marcona Almonds,
Seasonal fruit, grilled sourdough
10.

GRILLED SHRIMP COCKTAIL
Scampi butter
12.

SMOKED MOZZARELLA & BASIL
RAVIOLI
San Marzano tomatoes
8.

CRAB TOTS
Crispy crab fritters
Lemon parsley aioli
9.

PAN SEARED JUMBO SCALLOPS
Hazelnut dusted,
White peach and blueberry puree
9.

HAWAIIAN STYLE PORK RIBS
Brown sugar soy glaze
9

DUCK POT STICKERS
Honey soy dipping sauce
8.

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ENTREES

FILET MIGNON

Cognac forest mushrooms, veal glace,
Whipped potato, watercress
24.

CHICKEN SALTIMBOCCA

Fontina, sage, Prosciutto di Parma,
Madeira glace de poulet
Chive mashed
18.

SEARED RIB EYE

Brown butter, roasted garlic glace,
Crispy smashed Yukon Gold
21.

GRILLED SALMON

Roasted garlic risotto, vine ripe tomato,
Green goddess dressing
18.

MEDITERANEAN RACK OF LAMB

Olive oil and herb seared,
Artichoke, baby spinach and lemon orzo
25

PAN SEARED SCALLOPS PICCATA

Shitake mushrooms, capers,
Lemon-parsley sauce, parmesan risotto
21.

GRILLED DOUBLE THICK PORK CHOP

Red wine and dried cherry sauce,
Cheddar mashed
18.

OVEN ROASTED SEA BASS

Artichoke, oven-dried tomato,
Kalamata olive salad
Crispy smashed Yukon Golds
22.