

Sundance Dinner Menu

Appetizers

Traditional Hummus

Middle Eastern chick peas, olive oil, and garlic puree with flatbread, carrots, celery, and cucumber. 7

Wally's Shrimp Cocktail

Jumbo shrimp boiled with our signature seasoning, chilled and served with our homemade cocktail sauce and lemon wedge. 8

Bone in Chicken Wings

Seasoned slow roasted and flash fried wings with your choice of Buffalo, Hot, or sweet chili sauce served with carrots and celery. 8/ 10

Pulled Pork Nachos

Slow roasted pulled pork piled high on tortilla chips with melted cheese, green onions, Pico de Gallo, and sour cream. 10

Spinach and Artichoke Dip

This cheese dip is a house favorite, served with our house fried parmesan pita chips. 9

Boursin Steak Flat Bread

Our baked flat bread is topped Boursin artichoke cream cheese and tender grilled steak. 12

Stuffed Avocado

Two avocado halves stuffed with Pico de Gallo and topped with chilled shrimp. 8.5

Soup & Salad

Cobb salad

Crisp romaine and spring mix blend and topped with crumbled bacon, bleu cheese, tomatoes, egg and fresh grilled chicken. \$12

Chicken Caesar Salad

Crisp romaine lettuce is tossed with our house made Caesar dressing, shredded parmesan cheese, red onion, and topped with grilled chicken and croutons. \$12

Waldorf Salad

Fresh apples, celery, grapes, and walnuts served on a bed of crisp fresh leaf lettuce with our homemade Waldorf dressing. \$ 9

Soup de Jour

\$3 cup/ \$4 bowl

Entrees

Chicken Broccoli Pasta

Alfredo sauce with tender linguine noodles, sautéed broccoli, grilled chicken, parmesan cheese, and warm baguette bread. 15

Spaghetti and Meatballs

Italian seasoned meatballs a top a bed of al dente spaghetti noodles with tri colored bell peppers, marinara sauce and topped with parmesan cheese. 15

Pad Thai

Rice noodles with bell peppers, fried tofu, onions, sugar peas, mushrooms, and egg sautéed with our homemade Pad Thai sauce finished with napa cabbage bean sprouts and cilantro.

Chicken \$ 16 Seafood \$ 19

Sweet and Sour Chicken

Our signature sweet and sour sauce with Mochiko fried chicken, bell peppers, onions, pineapple pieces, and toasted sesame seeds served with rice. 15

Fish and Chips

Tender cod, beer battered and served a top of our house fries and paired with our house tartar sauce. 13

Mahi Mahi Tacos

Grilled Mahi Mahi served on our 50/50 corn and flour tortillas, fresh cabbage, and our mango Pico de Gallo with tortilla chips and salsa. 12

Catch of the day

Our featured fish of the day with potato and chef vegetable

Market price\$

Pico Chicken

Two grilled chicken breast topped with a mango Pico de Gallo, and avocado and your choice of one side.

15

New York Strip

12 oz. hand cut choice steak grilled to your liking and served with chef's vegetable and your choice of one side. 23

Ribeye

12 oz. hand cut ribeye steak grilled to your liking with chef's vegetable and your choice of one side. 22

Top Sirloin

10 oz. Sirloin grilled to your liking served with chef's vegetable and your choice of one side. 16.5

Double JJ Trio

Slow roasted beef brisket, Double JJ ribs, and grilled chicken breast served with your choice of one side and chefs vegetable. 26

Surf and Turf

Our slow roasted beef brisket, grilled chicken, and sautéed garlic shrimp with chef's vegetable and your choice of one side. 28

Brisket Burrito

Beef Brisket with our black bean and corn salsa and Colby Jack cheese wrap in a flour tortilla and topped with our home made Mole sauce and Colby Jack cheese served with Lettuce, tomato, Pico de Gallo, sour cream, and tortilla chips. 15

Fajitas

Chicken, beef, or combo served with sautéed onions and peppers, Mexican rice, refried beans, Pico de Gallo, and sour cream. Single 13.5 Double 26

Burgers and Sandwiches

Build Your Own Burger

½ lb. Angus beef topped with lettuce and tomato and choice of two items. American, provolone, bleu cheese, Swiss, bacon, sautéed onions, or sautéed mushrooms served on a brioche bun. 10.5

Portobello Mushroom Burger

Grilled marinated Portobello mushroom served with Provolone cheese lettuce, tomato, red onion, and our house made basil aioli served on a brioche bun. 10

Tex-Mex Brisket Burger

½ lb. Angus beef topped with our slow roasted beef brisket with, Pepper Jack cheese, sautéed onions, lettuce, tomato, and finished with our signature Mole sauce served on a pretzel bun. 13

Teriyaki Pineapple Burger

½ lb. Angus beef with cheddar cheese, grilled pineapple, red onions, lettuce, tomato, and our sweet teriyaki sauce served on a brioche bun. 12

Pesto Chicken Sandwich

Grilled chicken breast topped with bacon, provolone cheese, lettuce, tomato, with pesto aioli on a brioche bun. 10.5

Sides

Garlic Mashed potato
Baked potato
House Fries
Sweet potato fries
Chefs Vegetable

Add –On

Sautéed onions 2
Sautéed mushrooms 2
Loaded baked potato 2

Beverages

Soda (free refills) 3

Coke, Diet Coke, Sprite, Fanta
Orange, Barq's Rootbeer, Mello Yellow,
Minute Maid Lemonade, Gold Peak
Iced Tea

Coffee Douwe Egberts 2.5

Regular or Decaf

Milk (no refills)

Chocolate, White
Small (8oz.) **2**
Large (12oz.) **3**

Hot tea 2

Juices (no refills)

Apple, Orange, Grapefruit,
Cranberry, Pineapple