

# Appetizers

## Seared Ahi Tuna 11

Coated in black & white sesame seeds & cooked to order. Served with wasabi, soy sauce, & pickled ginger

## Cowboy Steak Bites 9

Breaded sirloin nuggets fried & served with southwest ranch sauce

## Crab Cakes 9

Made in-house with real crab meat, peppers, & onions. Drizzled with red pepper hollandaise sauce

## Onion Ring Basket 8

Brew City onion rings fried golden brown & served with a zesty dipping sauce

## Shrimp Chippewa 11

Five shrimp cooked in a Cajun white wine sauce & served with toasted baguette bread

## Spinach & Artichoke Dip 10

Classic spinach dip topped with mozzarella cheese & baked until golden. Served with toasted baguette bread

## Hummus 7

Our house hummus recipe served with fresh veggies & baguette chips

# Salads

## Torn Chicken Cherry Salad 11

Our signature torn chicken salad on a bed of greens featuring Michigan Cherries

## Rustic Tuna Salad 9

A specialty salad composed of marinated tuna on a bed of greens, featuring black olives & cherry tomatoes

## Ask about our Daily Specials!

### Friday Night Special

All You Can Eat BBQ Ribs 26

### Saturday: Prime Rib Night!

Bronco Buster's 12oz 22

Cowboy Up! 8oz 15

Specials include Salad Bar, Fresh Vegetable,  
& Choice of One Side.

# Pasta

## Fettuccine Alfredo 12

Fettuccini tossed in traditional alfredo sauce & sprinkled with parmesan cheese

## Vegetable Penne with Sundried Pesto Alfredo 14

Grilled seasonal vegetable skewer served on penne noodles in a sundried tomato pesto sauce and sprinkled with parmesan cheese

## Basil Cheese Ravioli 16

Six raviolis stuffed with cheese & basil, served with a tomato artichoke olive oil sauce & sprinkled with parmesan cheese

All Pastas include the Salad Bar

Top your pasta with any of the following:

Grilled Steak or Salmon 8

Chicken Breast 5

Grilled Shrimp Skewer or Seared Ahi-Tuna 9

Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us of food allergies.

# Entrées

All entrées come with Salad Bar, Fresh Vegetable, & choice of One Side.

## Sunset Chicken 17

Grilled Chicken Breasts served with a chutney of tomatoes, peaches, peppers, onions, & cranberries

## Smothered Chicken 15

Grilled Chicken Breasts served with button mushrooms, sautéed onions, & mozzarella cheese

## Crab-Stuffed Tilapia 17

A tilapia fillet stuffed with blue crab meat & drizzled with dill cream sauce

## Cedar Plank Salmon 18

A 6oz. salmon fillet baked on a plank of cedar wood with lemons & drizzled with dill hollandaise sauce

## Shrimp Scampi 20

Seven pan-sauteed shrimp in a white wine garlic butter sauce

## Fried Perch 21

Six pieces of perch breaded & fried until golden brown

# Steakhouse

Our steaks are USDA choice. Under 1/2 of all beef is graded "choice" for its wonderful marbling and texture.

All of our choice meat is aged 7 to 21 days.

All steaks come with Salad Bar, choice of One Side, & Fresh Vegetable.

## Sundance Steak 32

12oz. New York strip grilled and topped with peppers, mushrooms, sautéed onions, & bleu cheese

## Tenderloin Filet 10oz 32

## New York Strip 12oz 27

## Bone-In Ribeye 16oz 31

## Sizzler Sirloin Steak 10oz 17

## Sundance Steak Burger 3/4lb 15

Choice of American, Cheddar, or Pepperjack Cheese

## Whole/Half Rack of Ribs 24/16

## Ribs & BBQ Chicken 19



**Head Chef: Michael Pulsipher**

**Food & Beverage Director: Dean O'Brien**

**Phone Extention: x4715**

# Sides

Steak Fries 2

Onion Rings 3

Baked Potato 3

Twice Baked Potato 4

Sweet Potato Wedges 3

Red Skin Mashed Potatoes 2

Sautéed Garlic Button Mushrooms 3

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