

SUNRISE COUNTRY CLUB

❧ LIGHTER FARE ❧

SOUP DU JOUR CUP \$4.50/BOWL \$6.50

Prepared Fresh Daily

GOLDEN TEMPURA SHRIMP \$12.95

Crispy Golden Shrimp with Sweet Chili Sauce

JUMBO SHRIMP COCKTAIL \$13.95

Five Jumbo Prawns with Mixed Field Greens, Lemon and Cocktail Sauce

SUNRISE BISTRO BURGER \$13.95

Broiled 8 oz. Angus Beef Patty. Served on a Soft bun with all the Fixings

+ ~Add Bacon, Cheese or Avocado-\$1.00 +

NEW YORK STEAK SANDWICH \$19.95

Broiled to Perfection, Served on Demi Baguette with Lettuce, Tomato and Skinny Fries

BEER BATTERED FISH AND CHIPS\$9.95/\$15.50

Crisp, Flaky Cod with Coleslaw and Tartar Sauce

WOOD FIRED PIZZA

Cheese...\$10.95 Vegetable...\$11.95 Meat Lovers...\$12.95 Gluten Free Available

❧ SALADS ❧

CAESAR SALAD \$9.95

Chopped Hearts of Romaine, Shredded Parmesan Cheese, and Croutons

Tossed with House-Made Caesar Dressing

+ Add Petite Salmon Filet or Grilled Chicken Breast for an Additional \$5 +

HOUSE SALAD \$5.95

+ Add Grilled Chicken or Petite Salmon Filet to a House or Caesar Salad for an Additional \$5.00 +

BAY SHRIMP LOUIS SALAD \$12.50

A Nest of Tender Bibb Lettuce Topped with Plump Bay Shrimp and Louis Dressing

THE SAND-WEDGE \$9.95

Crisp Iceberg Wedge with Crumbled Applewood Bacon, Diced Tomatoes and Blue Cheese Crumbles

Topped with House-Made Blue Cheese Dressing

ROASTED BEET SALAD \$12.50

Oven roasted Red and Gold Beets with Orange Segments, Blue Cheese Crumbles, Toasted

Almonds and Field Greens Tossed with Champagne Dressing

OUR CHEF WILL TRY TO ACCOMMODATE ANY SPECIAL REQUESTS, PLEASE ASK YOUR SERVER

10-31-20

