



ON SUNSET RESTAURANT

Lunch

Appetizers

Seasonal Soup of the Day

Chef's Selection
7

"Sugar Kiss" Melon Carpaccio

Prosciutto di Parma
11

Heirloom Tomato Caprese Salad

*Buffalo Mozzarella, Extra Virgin Olive Oil,
Fresh Basil*
10

Antipasto Appetizer

*Marinated olives, Piquillo Peppers,
Mozzarella, Prosciutto, Sun-dried Tomatoes*
9

Salads

Caesar Salad

*Romaine, Croutons, Grated Parmesan, Caesar
Dressing*
11

Add Chicken 3 add Shrimp 5

Luxe Chinese Chicken Salad

*Field Greens, Toasted Noodles
Ginger, Chicken and Honey Mustard Dressing*
13

"On Sunset" Organic Chopped Salad

*Organic Seasonal Greens, Tomatoes, Olives, Feta Cheese, Hearts of Palm
Garbanzo Beans, Pearl Couscous, Toasted Almonds, Lemon Juice and EVOO*
14

Grilled Chicken Cobb

*Mixed Greens, Blue Cheese, Tomato, Applewood Bacon
Avocado, Chopped Eggs, Sherry-Dijon Vinaigrette*
14

Grilled Ribeye Salad, Baby Greens

*Mango, Pine nuts, Pink Grapefruit, Radicchio, Artichokes, Avocado
Sesame-Soy Vinaigrette*
14

Superfood Salad with Seared Ahi Tuna

*Organic Arugula, Edamame, Avocado, Quinoa,
Alfalfa Sprouts, Flax Seeds, Miso Vinaigrette*
15

Grilled Tiger Prawns Salad

Baby Spinach Salad, Avocado, Jicama, Pink Grapefruit, Lemon Dressing
15

Natural Scottish Salmon Salad

Watercress and Endive, Roasted Beets, Feta, Cucumbers, Orange Dressing
15

Grilled Ahi Tuna Niçoise Salad

Tomatoes, Fingerling Potatoes, Niçoise Olives, Haricots Vert and Lemon Dressing
16



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RESTAURANT

Lunch

All Sandwiches Served with your choice of French Fries, Salad, Fresh Fruit or Cup of Soup

Luxe Club Sandwich

Smoked Turkey, Bacon, Avocado, Lettuce
Tomato, Country White Bread
13

Lobster Club Sandwich

Maine Lobster, Applewood Bacon, Avocado,
Bibb Lettuce, Citrus Aioli
19

Grilled Herb Chicken Sandwich

Toasted Ciabattina, Provençal Aioli, Crispy Bacon, Avocado, Baby Greens
14

Pesto Chicken Breast Wrap

Tortilla, Alfalfa Sprouts, Avocado, Tomato, Grilled Chicken, Mozzarella, Balsamic Glaze
15

Luxe Cheeseburger

"Imperial" Wagyu Beef, Shallot Compote, "Beefsteak" Tomato, Gruyere Cheese
16

Grilled Ahi Tuna Niçoise Sandwich (Pan Bagnat)

Crudités, Lemon-Dijon Aioli, on Ciabattina
16

Japanese Squash Ravioli with Sage Brown Butter

Pine Nuts and Grated Parmesan Reggiano
14

Veal "Ragôut" Penne Pasta with Porcini

White Wine, Baby Carrots, Garlic and Herbs de Provence
15

Sautéed Seafood Linguini

Shrimp, Bay Scallops, Calamari, Fresh Tomatoes, Garlic, Lemon, White Wine
15

Kobe Beef Tacos

Kobe-Wagyu Flank Steak in Mesquite/Achiote Paste Marinade
Cooked Fajita Style with Vegetables and sides
16

Pan-Fried Sand Dabs

Sautéed Spring Vegetables, Lemon-Caper Sauce
16

Seared Natural Scottish Salmon

Lemon/Scallion risotto, Baby Vegetable, Citrus Sauce
17

Executive Chef: Olivier Rousselle
All menus printed on recycled paper

LuxeSunset.com