

Burgers and Sandwiches

All Burgers and Sandwiches served with
French Fries, Pasta Salad, Potato Salad, Chips or Cole Slaw.

Hondo-Q

Slow Cooked Pulled Pork BBQ with the
Original Oak-Cured Bourbon BBQ Sauce,
Memphis Style BBQ Sauce or Carolina Gold ~ 8.95

Cuban Sandwich

Slow Roasted Pulled Pork, Virginia Pit Ham,
Smoked Provo, Sliced Dill Pickles and Dijonnaise
on a Toasted Baguette ~ 10.95

Applemood Bacon Cheeseburger

Cheddar Cheese, Lettuce, Tomato,
Mayonnaise, ~ 10.95

Sunset Sailor

Our Version of the Classic; Fresh Shaved
Pastrami, Kosher Knockwurst and Baby
Swiss on Rye ~ 10.95

Kids Menu

(12 or Under)

Chicken Tenders & Fries ~ 4.99

Rockfish Fingers & Fries ~ 4.99

Spaghetti ~ 4.99

Macaroni & Cheese ~ 4.99

Beverages

Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Sierra Mist, Pink Lemonade,
Tea or Coffee ~ 2.25 (*Free Refills with Meals*)

White or Chocolate Milk ~ 2.25

Visit us on the Web at: www.Sunsetgrillgoochland.com

Sorry, We do not accept checks. We reserve the right to add 15%
gratuity on any unsigned or missing credit card receipts.

Any Items on Menu may be ordered for "Take Out" – Just call 804-784-4500

Side Vegetable Dishes

Large Enough to Share

**Fresh Steamed Broccoli and
Cheese Sauce ~ 6.50**

Vegetable Medley
Sautéed Fresh Squash, Zucchini, Peppers,
Carrots and Onions in a Garlic
White Wine Butter Sauce ~ 6.50

Green Beans
Fresh Cut Green Beans Lightly
Sautéed in Garlic, Olive Oil
and Slivered Almonds ~ 6.50

Desserts

Please ask about our desserts;
as they Change Daily. ~ 5.95
A la Mode any Dessert for an extra \$1.50

Fresh Fruit Combination of Oranges,
Cantaloupe, Honey Dew Melon,
Pineapple and Grapes ~ 2.95



Appetizers

Sunset Wings

Crispy Tender Wings and Drumettes with your choice of Mild, Hot, BBQ, Teriyaki, New Orleans Bourbon or Dry ~ 9.95

Kansas City Wild Wings

Like a Wing, Only it's A Mini Pork Shank. Tossed with your choice of Mild, Hot, BBQ, Teriyaki, New Orleans Bourbon or Dry ~ 12.25

Edwards Smoked Sausages

Country Smoked Link Sausages ~ 8.50

Sunset Black Bean Quesadilla

Black Beans Mixed with Pepper Jack Cheese, Fresh Salsa, Guacamole and Sour Cream ~ 10.75

Add Grilled Chicken ~ 2.25

Add Steak Strips ~ 4.25

Add Backfin Crab ~ 4.50

Brem City Onion Rings

Beer Battered Thick Cut Onion Rings with a Cajun Creole Dipping Sauce ~ 8.95

of the Sea...

Steamed Spiced Shrimp

½ lb ~ 11.95 or 1lb ~ 19.50

Steamed Chesapeake Bay Clams

Dozen ~ 13.95

Sesame Crusted Ahi Tuna

6 oz. Ahi Tuna Filet with Black and White Sesame Seeds Seared Rare (or your choice) and Topped with a Teriyaki Glaze And a Side of Wasabi ~ 12.95

Coconut Shrimp

Lightly Fried Jumbo Hand Battered Coconut Shrimp with an Orange Ginger Dipping Sauce ~ 10.50

Squealin' Skins

Baked Potato Skins Filled with Slow Cooked Pulled Pork Hondo-Q Topped with BBQ Sauce, Bacon and Cheddar Jack Cheese ~ 7.95

Sunset Beer Battered Boneless Wings

Fork Tender Boneless Wings Tossed in your choice of Sauces: Mild, Hot, BBQ, Teriyaki or New Orleans Bourbon ~ 8.95

Chicken Tenders

All White Meat Chicken Breast Fritters served with a Side of Fries, and Bacon Honey Mustard Sauce ~ 7.95

French Fries

Large Basket of Boardwalk Style Fries with a Cajun Creole Dipping Sauce ~ 5.95

Sweet Potato Fries

With a Side of Bacon Honey Mustard ~ 7.95

Chips, Salsa & Guacamole ~ 6.95

Soup of the Day ~ 4.95 Bowl

Manchese N.C. Bacon

Wrapped Scallops

With Lemon Pepper Aioli ~ 11.95

Homemade Willoughby

Spit Hot Crab Dip

Fresh Backfin Crabmeat with a Blend of Cheeses, Herbs and Spices Served in a Bread Bowl ~ 12.95

Fresh Fried Select Virginia Oysters

Golden Fried in our House Seafood Breader and Served with a Side of Sunset Creole Sauce ~ 11.95

Salads

Sunset Garden Salad

Mixed Fresh Greens, Grape Tomatoes, Cucumbers, Carrots, and Olives ~ 6.50

Sunset Greek

Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Olives, Feta and Pepperoncinis ~ 7.95

Sunset Caesar

Ribbons of Romaine Lettuce Tossed in our Creamy Parmesan Caesar Dressing and Topped with Asiago Cheese ~ 6.95

Dressings Available:

Italian, Ranch, Blue Cheese, Thousand Island, Bacon Honey Mustard, Caesar, Raspberry Vinaigrette, Balsamic Vinaigrette, or Roasted Red Pepper and Garlic

Sunset Chophouse Wedge Salad

Chicago Style Wedge of Crisp Iceberg Lettuce Drizzled with a Balsamic Vinaigrette and Topped with Chunky Blue Cheese Dressing, Bacon, Gorgonzola Crumbles and Diced Tomatoes ~ 8.95

Sunset Spinach

Baby Spinach, Mushrooms, Grape Tomatoes, Hard Boiled Egg, Applewood Bacon Bits, Crumbled Blue Cheese and Candied Pecans ~ 10.95

Additions to any Salad

Fried Rockfish Tenders ~ 4.95

Grilled Chicken Breast ~ 4.95

Grilled Shrimp ~ 5.95

Grilled Steak ~ 5.95

Grilled Salmon Steak ~ 8.95

Grilled Tuna Steak ~ 8.95

Pasta

We use only Imported Pasta from Italy!

All Pasta Dishes Include Sunset Side Garden Salad or Caesar Salad

Freshly Cooked Spaghetti

With our Homemade Marinara Sauce ~ 13.95
or with Meatballs ~ \$15.95

Baked Spaghetti

Topped with the Finest Mozzarella Cheese 16.95 or with meatballs ~ 18.95

Greek Baked Spaghetti

With Provolone, Mozzarella, Parmesan and Feta Cheese ~ 19.95

Homemade Lasagna

Freshly made with Ground Beef, Sweet Italian Sausage, Mozzarella and Ricotta Cheese. You must see to believe! ~ 19.95

Penne Sunset

Penne Pasta Tossed with Sautéed Shrimp and Fresh Seasonal Vegetables in a Garlic White Wine Sauce and Topped with Fresh Asiago Cheese ~ 23.95

Sunset Seafood Alfredo

Penne Pasta Tossed with Lobster and Shrimp in a Homemade Parmesan Asiago Cream Sauce ~ 24.95

Penne Vodka

Penne Pasta in a Spicy Vodka Tomato Cream Sauce ~ 17.95

add Mild Italian Sausage ~ 3.95 or Sliced Chicken Breast ~ 4.95

Steaks, Chops and More

The Sunset Grill is proud to serve both USDA Prime Beef and Pork. Meticulously selected, we offer Steaks and Chops Cut from the highest quality beef and pork in the United States. Our beef is slow aged and marbled for the finest taste. Our steaks are charbroiled over open flames.

All dishes served with

Side Garden Salad or Caesar Salad & Baked Potato or Homemade Macaroni & Cheese.

5 oz. Filet

A Smaller Perfect Thick Cut ~ 23.95

8 oz. Filet

A Larger Filet, Cut to Perfection ~ 29.95

12 oz. Ribeye

Prime Cut and Marbled Throughout ~ 29.95

12 oz. New York Strip

Center Cut Sterling Silver and suggested "Pittsburgh" Style ~ 29.95

16 oz. King Cut Ribeye

A Tender Cut Prime Steak, Aged to Perfection ~ 31.95

12 oz. Bone-In Frenched Pork Chop

Topped with a House Made Bourbon Glaze ~ 21.95

Bourbon Street Pork Tenderloin

Garlic and Herb Marinated Pork Tenderloin Served over Grilled Portabella Mushrooms and Topped with a New Orleans Style Bourbon Sauce ~ 21.95

Australian Frenched Lamb Chops

Grilled Lamb Chops Seasoned with Fresh Rosemary, Garlic, and Olive Oil and Topped with a Roasted Shallot Burgundy Demi-glaze ~ 30.95

Sunset Chicken Carciofini

Fresh Chicken Breast Sautéed with Artichoke Hearts and Sundried Tomatoes in a Light Lemon Sauce ~ 19.95

Santa Fe Chicken

Fork Tender Tortilla Crusted Chicken Breasts topped with Fresh Pico do Gallo, Guacamole and Smoked Provolone Cheese ~ 19.95

The Original Award Winning

"Hondo" Baby Back Ribs

Wet with your choice of sauce or Sauce on Side
Sauces: Honey Bourbon, Memphis or Carolina Gold
½ Rack ~ 18.95 or Full Rack ~ 26.95

Seafood

Fresh Atlantic Salmon

8 oz. Salmon Filet, Available either Grilled or Blackened and Served with Lemon Pepper Aioli ~ 21.95

Grilled Ahi Tuna

8 oz. Ahi Tuna Filet Available either Grilled or Blackened and Topped with a Citrus Butter ~ 24.95

Pan Seared Chesapeake Bay Homemade Crabcakes

With Roasted Red Pepper Remolade ~ 24.95

Sunset Surf & Turf

12 oz. Center Cut NY Strip Sliced Thin and Paired with a 6 oz. Ahi Tuna Filet with Black and White Sesame Seeds Seared Rare (or cooked to your liking) and Topped with a Teriyaki Glaze ~ 33.95

Rare-very red, cool center • Medium rare-red warm center
Medium-pink center • Medium Well -slightly pink center
Well-cooked throughout, no pink • "Pittsburgh Style" – Seared on Outside

*Entree items may be cooked to order. Consuming raw or uncooked meats, poultry, seafood or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.