

Appetizers

ONION RINGS OUR WAY

Beer battered and served with a creamy cilantro ranch dressing and spicy ketchup
\$6.95

SALT & PEPPER CALAMARI

Served with a garlic butter sauce and a spicy mojo cocktail sauce
\$8.95

HOT SPINACH & ARTICHOKE DIP

Blended with parmesan and monterey jack cheeses, served with warm pita bread
\$9.95

HONEY HABAÑERO WINGS

A perfect blend...not too hot, not too sweet, served with a cool ranch dressing
\$9.95

CHICKEN TENDERS

Lightly breaded tenderloin of chicken, deep fried to a crispy golden brown. Served with a honey mustard dipping sauce
\$9.95

CHIPOTLE STEAK QUESADILLA

Diced, marinated and seasoned flank steak, served with melted pepper jack cheese and pico de gallo inside a warm flour tortilla, served with sour cream, guacamole and salsa on the side
\$8.95

KETTLE FRIED POTATO CHIPS

Wait until you taste these! Served with chopped bacon, crumbled blue cheese and diced scallions sitting on top of a melted blue cheese bacon dip
\$6.95

CRISP POTATO SKINS

Shredded Jack & Cheddar cheeses melted over lightly fried potato skins topped with maple peppered bacon bits and served with sour cream and chopped green onions
\$8.95

CHIPS & SALSA

Our fresh and tangy salsa served with warm, crisp tortilla chips
\$6.95

Soups & Such

SUNDANCE CHILI

Served with shredded Vermont cheddar cheese and chopped Bermuda onion
\$7.95

CHICKEN CREOLE GUMBO

\$7.95

CHICKEN & DUMPLING

\$7.95

RUSTIC BEAN SOUP

Served with smoked sausage
\$7.95

Salads

THE COBB SALAD

A long time favorite...served with avocado, chopped bacon, chopped tomatoes, diced egg and blue cheese crumbles, served with creamy ranch dressing
\$9.95

STRAWBERRY PECAN SALAD

Fresh spring mix tossed in a raspberry vinaigrette dressing and topped with sliced strawberries, candied pecans and bleu cheese crumbles
\$9.95

CHOPPED GREENS

Iceberg Lettuce chopped and tossed with maple peppered bacon bits & croutons. Served with your choice of dressing
\$9.95

Add chicken for \$2.00 more

SUNDANCE HOUSE SALAD

Mixed greens with croutons, shredded American cheese, cucumbers and cherry tomatoes
\$8.95

Stuffed Baked Potatoes

GARDEN VEGETABLE

Assorted fresh garden vegetables topped with melted jack & cheddar cheese
\$8.95

SUNDANCE TATER

Served hot & fluffy with butter & sour cream on the side, loaded with chopped green onions, chopped applewood smoked bacon, and melted jack & cheddar cheese
\$8.95

CHILI & CHEESE

Our homemade chili ladled in with melted jack & cheddar cheese, chopped onion, and a dollop of sour cream
\$8.95

GRILLED CHICKEN

Grilled Chicken Breast & steamed broccoli topped with melted jack & cheddar cheese
\$8.95

Pizza

CHEESE, PEPPERONI, OR SUPREME

8" Individual pies made fresh in our oven
\$8.95

Add a small side salad for \$5.95

Mains

SUNDANCE CHICKEN FRIED STEAK
with COUNTRY GRAVY
Voted Best in all of SW Oklahoma...
Seasoned hand breaded top sirloin steak served with
garlic red skinned mashed potatoes
\$13.95

PAN FRIED CAJUN CATFISH FILET
Served with mashed potatoes and sautéed spinach
\$13.95

HOUSE MADE FRIED CHICKEN
Accompanied with a side ramekin of mac & cheese
\$13.95

OLD FASHIONED POT ROAST
Served with garlic mashed potatoes & sauteed vegetables
\$13.95

GRILLED RIBEYE with TOBACCO ONIONS
Served with grilled asparagus and your choice of "loaded"
garlic mashed potatoes or "loaded" baked potato
\$23.95

SLIDERS
Three bite sized burgers served with your choice
of fries, onion rings, or a side salad
\$9.95

POLYNESIAN SHORT RIBS
with sticky rice and Asian Slaw
\$19.95

QUARTZ CLUB SANDWICH
Ham and turkey piled high on grilled sourdough bread,
topped with bacon and swiss cheese. Served with your
choice of fries, onion rings, or house salad
\$10.95

CATFISH & ANDOUILLE PO'BOY SANDWICH
Crisp fried catfish and sliced andouille sausage topped with
a pickled okra relish and spicy tartar sauce. Served with
your choice of fries, onion rings, or house salad
\$10.95

MEATBALL SANDWICH
Oven baked meatballs simmered in pasta sauce topped with
melted provolone cheese on toasted brioche. Served with
your choice of fries, onion rings, or house salad
\$10.95

CHEF BOLA'S MEATLOAF DINNER
Our Executive Chef's personal recipe, this dish is loaded with
flavor. We start with lean ground Angus beef, add garlic,
onions, bell peppers, Parmesan cheese, carrots, celery,
seasoned panko breadcrumbs to coat and select spices.
Served with garlic mashed potatoes and brown gravy
\$15.95

HOUSE BURGER
Black angus grilled to order with lettuce, tomato,
onion, and pickle...add cheese \$10.95
Served with your choice of fries, onion rings,
or house salad \$13.95

Fresh & Honest ECO-INSPIRED CUISINE

We proudly feature the cuisine of Chef Peter Davis from his Fresh & Honest Cookbook. Chef Peter's focus is on working with local farmers and suppliers to utilize green and sustainable products whenever possible. We share his ideal.

Appetizers

RUSTIC BEAN SOUP \$7.95
With Locally Smoked Sausage

EARTHBOUND FARM ORGANIC FIELD GREENS \$9.95
With Regionally Produced Goat Cheese, Toasted Almonds and Ocean Spray Craisins with a Fresh Herb Vinaigrette

Entrées

WILD CAUGHT GULF SHRIMP SCAMPI \$16.95
With Pappardelle Pasta

MAPLE THYME GLAZED ATLANTIC SALMON \$19.95
With Creamy Polenta and Roasted Carrots

OVEN-ROASTED CHICKEN \$16.95
With Sautéed Organic Spinach and Horseradish Mashed Potatoes

Dessert

CHOCOLATE SUNDAE BREAD PUDDING \$5.95
With Glazed Bananas, Häagen-Dazs Vanilla Bean Ice Cream and Hot Fudge Sauce

Beverages

PRAIRIETINI

Chilled Prairie Organic Vodka served up. USDA Certified Organic, Distilled in Minnesota.

CHATEAU ST. JEAN SONOMA CHARDONNAY \$11.00 glass \$33.00 bottle
Luscious Flavors of Pineapple, Lemon and Melon with a Refreshing Finish.

MACMURRAY SONOMA COAST PINOT NOIR \$11.00 glass \$33.00 bottle
The Fruit Character Expresses Rich Aromas and Flavors of Red Fruits and Fresh Earthy Notes.

Both wines are recognized for sustainable farming practices.

For the Sweet Tooth

FRIED CHEESE CAKE \$5.95
Served with chocolate sauce and homemade whipped cream.

WARM CHERRY COBBLER \$5.95
\$2.95 for a la mode

HOT FUDGE BROWNIE \$5.95
Warm brownie served with chocolate sauce,
homemade whipped cream & sprinkles

*Please provide YOUR *Food Statement Advisory -*

OLD FASHIONED CHOCOLATE CAKE \$5.95

WARM CHOCOLATE CHIP COOKIES \$5.95
Homemade...goes great with a nice cold glass of milk!

HÄAGEN DAZS ICE CREAM \$5.95
Chocolate, Vanilla, or Strawberry

CARROT CAKE \$5.95