

Beginnings

ONION RINGS OUR WAY

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

SALT & PEPPER CALAMARI

Served with a garlic butter sauce and a spicy marinara sauce
\$8.95

SPINACH ARTICHOKE DIP

Blended with parmesan and Monterey Jack cheeses, served with warm pita bread and tortilla chips
\$9.95

JUMBO HOT WINGS

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

MARYLAND CRABCAKES

Two crabcakes served with spring mix, jicama slaw and remoulade
\$10.95

SHRIMP COCKTAIL

Served with traditional cocktail sauce and fresh lemon
\$10.95

CHICKEN or STEAK QUESADILLA

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

Soups & Such

SUNDANCE CHILI

Served with shredded Vermont cheddar cheese and chopped Bermuda onion
Bowl \$6.95 Cup \$3.95

CHICKEN & DUMPLING

Bowl \$6.95 Cup \$3.95

LOBSTER BISQUE

Bowl \$7.95 Cup \$3.95

Salads

THE COBB SALAD

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

GREEK SALAD

Cucumber, tomato, red onion, kalamata olives, feta capers, mixed greens, Greek dressing or your choice of dressing
\$9.95

STRAWBERRY PECAN SALAD

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

CAESAR SALAD

Chopped romaine tossed with croutons and fresh parmesan cheese
\$8.95
Add chicken for \$2.00 more

SUNDANCE HOUSE SALAD

Mixed greens with croutons, shredded American cheese, cucumbers and cherry tomatoes
\$6.95

Stuffed Baked Potatoes

GARDEN VEGETABLE

Assorted fresh garden vegetables topped with melted Jack and cheddar cheese
\$8.95

GRILLED CHICKEN

Grilled chicken breast and steamed broccoli topped with melted Jack and cheddar cheese
\$8.95

SUNDANCE TATER

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

CHILI & CHEESE

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

Served with mashed potatoes and sautéed spinach

\$13.95

GRILLED RIBEYE with TOBACCO ONIONS

Served with grilled asparagus and your choice of
garlic mashed potatoes or baked potato

\$23.95

ROTESSERIE CHICKEN

Roasted half chicken, buttery mashed potatoes
and grilled vegetables

\$15.95

GRILLED NEW YORK STRIP

14 oz. New York Strip grilled, served with
choice of mashed potatoes or baked potato
and wild mushroom demi-glaze

\$23.95

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

SEARED TILAPIA

Pan seared tilapia topped with lemon cream sauce
and served with rice pilaf and grilled vegetables
\$18.95

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. Served with your choice of
fries, onion rings, or house salad.
Add cheese for \$1.00 more.

\$10.95

BOURBON HERITAGE FAVORITES FROM BOURBON COUNTRY

THE FLAVOR OF BOURBON MARRIED WITH CLASSIC FOODS AND CONTEMPORARY COCKTAILS.

APPETIZER

SPINACH SALAD 9.95

Wilted spinach, warm bacon vinaigrette with a hint of Maker's Mark,
roasted red peppers, mushrooms and crumbled bleu cheese.

ENTRÉES

GRILLED FILET OF SIRLOIN 21.95

Served with Maker's Mark horseradish cream sauce.

CENTER CUT BONELESS PORK CHOP 19.95

Pan-seared, wrapped with country ham and served with a cranberry Maker's Mark glaze.

SUSTAINABLE ALASKAN SALMON 19.95

Pan-seared and caramelized with brown sugar and Maker's Mark.

CHOICE OF STARCH

Mashed Potatoes

Rice Pilaf

Roasted Red Potatoes

CHOICE OF VEGETABLE

Grilled Vegetables

Green Beans

Roasted Asparagus

DESSERT

SHORTBREAD COOKIES 6.95

Served with Häagen-Dazs Vanilla Ice Cream and Maker's Mark caramel sauce.

COCKTAILS

BOURBON CUCUMBER PRESBYTERIAN

Maker's Mark Bourbon, St. Germaine Elderflower Liqueur, muddled cucumber and ginger ale.

BLACKBERRY MANHATTAN

Maker's Mark Bourbon, DeKuyper Blackberry Brandy, fresh lemon juice and a splash of cranberry juice.

For the Sweet Tooth

TURTLE CHEESECAKE \$6.95

Served with caramel sauce and
homemade whipped cream.

WARM PEACH COBBLER \$6.95

\$2.95 for a la mode

CARROT CAKE \$6.95

CHOCOLATE TORTE OVERLOAD CAKE \$6.95

TIRAMISU \$6.95

Italian trifle that takes ladyfingers that have been soaked
in coffee and spirits, layered with a rich custard

HÄAGEN-DAZS ICE CREAM \$5.95

Chocolate, Vanilla, or Strawberry

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase foodborne illness.



Printed on recycled paper

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