

EST. 1974

★ SUNDANCE ★

THE STEAKHOUSE

PALO ALTO

1921 EL CAMINO REAL, PALO ALTO

LUNCH: MON. - FRI. 11:30AM - 2PM

DINNER: MON. - SAT. 5PM -10PM, SUN. 5PM - 9:00PM

APPETIZERS

5A. Seared Ahi Tuna Sashimi - Pan seared & sliced 'extra rare'. Cucumber sunomono salad, wasabi & pickled ginger aside.	13.95
53. Panko Crusted Calamari - Tender cutlets quickly fried & served with chipotle aioli & cocktail dipping sauce.	11.95
100. Dungeness Crab Cakes - Famous Sundance recipe. Lightly fried & served with a sherry cayenne aioli.	12.95
2A. Chilled Prawn Cocktail - Five succulent Mexican white prawns served with cocktail sauce & lemon.	12.50
110. Filet Mignon Spring Rolls - Hand rolled with seasoned ground filet mignon & asian slaw. Soy sesame ginger dipping sauce.	11.95
76. Tempura Gulf Prawns - Panko breaded & quickly tempura fried 'Japanese style'. Classic cocktail dipping sauce aside.	12.95
140. Tempura Mushrooms - with two dipping sauces.	10.95
141. Idaho Potato Skins - sour cream chive dip.	10.50
142. Sautéed Sea Scallops - fresh wild Alaskan scallops sautéed in a reduced white wine garlic butter sauce.	13.50
143. Iced Pacific Oysters - cocktail sauce & tarragon mignonette.	13.95

SOUPS & SIDE SALADS - *Housemade dressings Original House Italian, Bleu Cheese, 1000 Island, Balsamic Vinaigrette & Herb Ranch*

79. Our Famous New England Clam Chowder - Award-winning family recipe loaded with sea clams, potatoes, celery & onion...A. cup 5.95...B. bowl 7.50	
379. Chef's Soup of the Day - Classic recipes prepared fresh daily using the best ingredients available. A. cup 5.95...B. bowl 7.50	
120. The House Salad - Iceberg & Romaine lettuce with sliced tomatoes, cucumber & purple onion, garlic croutons & choice of dressing.	6.95
373. The Sundance Wedge - Wedge of iceberg with housemade bleu cheese dressing, chopped tomato, crumbled bleu cheese & smoked bacon... 8.50	
374. Tossed Sonoma Salad - Baby field lettuces lightly tossed with balsamic vinaigrette. Garnished with crumbled feta, roasted pinenuts & tomato.	6.95
355. Tomato & Buffalo Mozzarella - Imported mozzarella, vine-ripened tomatoes, diced red onion, capers, basil & balsamic vinaigrette.	9.95
59. Crisp Romaine Caesar - Center-cut romaine, chopped & tossed with housemade garlic anchovy caesar dressing, parmigiano reggiano & croutons... 7.95	
144. Beefsteak Tomato & Red Onion Stack - thick sliced, vine-ripened tomatoes stacked with thinly sliced red onion & topped with crumbled bleu cheese, with choice of dressing.	7.95

THE ENTREE SALADS - ONLY AVAILABLE FROM 11:30 A.M. TO 2:00 P.M.

300. The Steakhouse Caesar - Crisp romaine lettuce tossed with homemade classic caesar dressing, garlic sourdough croutons, parmigiano reggiano cheese & topped with your choice of grilled chicken breast or skirt steak.	14.95
301. Sundance Cobb - Garden greens garnished with chopped tomato, crumbled bleu cheese, sliced egg, smoked bacon & avocado with your choice of grilled chicken breast or skirt steak.	15.50
302. Classic Shrimp Louis - Petite Canadian shrimp atop mixed greens & garnished with chopped red bell peppers, English cucumber, chopped tomato, hard-boiled egg & avocado. Served with Louis dressing aside.	14.95
303. Asian Chicken Salad - Chopped Napa cabbage served with an Asian peanut vinaigrette, grilled teriyaki chicken breast, peanuts, cilantro, green onions, red bells, slivered carrots, wonton strips & mandarin oranges.	13.95
304. Grilled Monterey Chicken Salad - Tender baby lettuces tossed with balsamic vinaigrette & topped with sliced grilled chicken breast, garnished with pinenuts, tomatoes, chopped red bell peppers & topped with crumbled feta cheese.	14.50
367. Sesame Ginger Chicken Salad - Tender baby lettuce & chopped romaine tossed with a sesame ginger vinaigrette, grilled teriyaki chicken breast, red & yellow bell peppers, slivered carrots, cilantro, mandarin oranges & roasted almonds.	13.95

BURGERS & HOT SANDWICHES - ONLY AVAILABLE FROM 11:30 A.M. TO 2:00 P.M.

All sandwiches are served with your choice of French Fries or small house salad with a choice of dressing.

Burgers are garnished with green leaf lettuce, tomato & red onion

341. The Sundance Cheese Burger - The best in Palo Alto since '74. Ground Certified Angus Beef topped with melted cheddar.	12.50
342. Black Jack Burger - Ground Certified Angus Beef dusted with Cajun spices & topped with pepperjack cheese & avocado on a toasted onion bun. Served with ketchup & chipotle aioli on the side.	13.50
343. Our Famous Prime Rib Dip - Slow roasted prime rib sliced thin & piled high. Served on a toasted sourdough bastoni roll with hot au jus "dip" & creamy horseradish aside. The best French Dip anywhere!	15.95
79. Hickory Burger - Ground Certified Angus Beef charbroiled & topped with smoked bacon, melted cheddar cheese & crispy onion rings. Served on a toasted sesame seed bun with Hickory BBQ sauce & mayonnaise on the side.	13.95
91. BBQ Chicken Club - Grilled seasoned chicken breast basted with hickory BBQ sauce, topped with smoked bacon & melted cheddar cheese on a toasted sesame seed bun, served with mayo on the side.	13.95

All sales become final when waiter leaves your premises, please check your order carefully.

SERVICE AREA
 REDWOOD CITY, ATHERTON, MENLO PARK, PALO ALTO,
 LOS ALTOS, LOS ALTOS HILLS, MOUNTAIN VIEW

All credit card orders, please show your credit card and valid I.D. upon delivery.

SUNDANCE SIGNATURE ENTREES

All Entrees are served with freshly baked sourdough bread, steamed seasonal vegetables and your choice of Idaho Baked Potato, Sundance Roasted Garlic Mashed Potatoes, French Fries, Wild Rice Pilaf or Creamed Spinach. Please note that Baked Potatoes & Creamed Spinach are only offered after 5pm.

AWARD WINNING PRIME RIB

While it Lasts! Our tender, corn-fed Midwestern Prime Ribs of Beef are slow roasted for over 8 hours & carved lean to order. The House Specialty since '74.

- 357. The Petite Cut, 8 oz.25.95
- 35. The Standard Cut, 10 oz.27.95
- 36. The House Cut, 12 oz.29.95
- 122. The Shareholder's Cut, 14 oz.32.95

SUNDANCE AGED USDA PRIME STEAKS

All beef entrees are cut from corn-fed, Midwestern, Certified Angus Beef. Our premium beef is hand selected for proper marbling & specially aged for a minimum of 28 days to ensure tenderness. Our steaks are meticulously cut daily by our chef de cuisine

- 145. Grilled Baja Skirt Steak - seasoned with blend of cajun spices21.95
- 15. Top Sirloin, 9 oz. - Thick & Juicy center 'baseball cut'26.95
- 358. Teriyaki Filet Mignon Skewer - Paired with red & yellow bell peppers, bermuda onion & basted with a Hawaiian teriyaki glaze.....25.95
- 90. USDA Prime New York Strip, 13 oz. - Served with Maker's Mark Whiskey peppercorn sauce39.95
- 72A. USDA Prime Filet Mignon, 7 oz. - Served with a cabernet mushroom bordelaise sauce.....36.95
- 72B. USDA Prime Double Cut Filet Mignon, 11 oz. - Served with a cabernet mushroom bordelaise sauce44.95
- 378. Bone-In Ribeye Steak, 23 oz. - Specially aged for tenderness & well marbled for peak flavor. Commonly known as the 'Cowboy Cut' \$ Mkt.

EXTRA RARE raw center marked only	RARE cool red center	MEDIUM RARE warm red center	MEDIUM pink color throughout	MEDIUM WELL slightly pink to no color	WELL no color somewhat dry
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SURF & TURF ADDITIONS *For your Prime Rib or Steak Entrée*

- 381. Western Australian Lobster Tail - Served steamed on the shell. Drawn butter & lemon\$ Mkt.
- 382. Jumbo White Gulf Prawns - Jumbo white prawns tempura fried or sauteed in a white wine garlic sauce7.95
- 383. Sauteed Alaskan Sea Scallops - Succulent sea scallops pan seared & finished with a white wine garlic sauce7.95

SEAFOOD, SHELLFISH & POULTRY ENTREES

- 146. Today's Fresh Fish - fresh seasonal selection hand picked.....\$ Mkt.
- 23. Grilled Fresh Salmon - Grilled over an open flame & basted with butter, dill caper sauce25.95
- 92. Fresh Pacific Swordfish - "Line Caught" off the Hawaiian coast with dill caper sauce26.50
- 115. Seared Ahi Tuna Sashimi - #1 sushi grade ahi tuna pan seared on one side & sliced 'extra rare'. Served with Japanese condiments.....27.95
- 31A. Western Australian Lobster Tail - Jumbo cold water lobster tail. Served steamed on the shell with drawn butter & lemon\$ Mkt.
- 116. Tempura Gulf Prawns - Six butterflied jumbo gulf prawns panko breaded & lightly tempura fried. Served with classic cocktail sauce.....22.95
- 108. Grilled Chicken Breast Teriyaki - Marinated double breast of chicken charbroiled & basted with our housemade hoisin teriyaki glaze.....18.50
- 117. Sauteed Chicken Marsala - Chicken breast lightly pounded 'scalopini style' & sauteed with our classic mushroom marsala wine sauce19.95
- 147. Shellfish Combo Saute - fresh wild Alaskan sea scallops paired with jumbo gulf prawns sauteed in a white wine garlic sauce.....24.95
- 149. Jumbo Prawn Linguine - jumbo prawns, roma tomatoes, garlic, chili flakes & baby spinach with a white wine cream sauce18.95
- 150. Penne Prawn Puttanesca - sauteed prawns atop penne pasta, tomatoes, capers, kalamata olives & basil with pomodoro sauce18.50
- 151. Chicken Piccata - tender chicken breast lightly pounded thin and sauteed with capers, shallots, lemon, butter & white wine.....18.95

A LA CARTE SIDES

- 384. Roasted Garlic Mashed Potatoes - Classic recipe enhanced with a touch of roasted garlic4.95
- 385. Wild Rice Pilaf - Long grain & wild rice, oven-roasted mushrooms, carrots & scallions.....4.95
- 386. Idaho Baked Potato - (available only after 5pm) Choice of butter, sour cream, chives & smoked bacon6.95
- 387. Sliced Vine-Ripened Tomatoes - Served with crumbled blue cheese upon request.....4.95
- 388. French Fries - Seasoned with coarse sea salt & pepper. Ketchup on the side4.95
- 380. Sauteed Button Mushrooms - Skillet seared with a dash of garlic & braised with red wine beef stock reduction sauce4.95
- 379. Classic Creamed Spinach - (available only after 5pm) Chopped spinach, parmesan cheese, nutmeg & sauteed onion all combined with a creamy white sauce.....4.95

DESSERTS

- 46. Chocolate Torte - Cookie crusted torte served atop a pool of raspberry coulis sauce7.50
- 64. New York Cheesecake - Classic baked sour cream cheesecake served with a strawberry fruit sauce7.95
- 365. Apple Pie a la Mode - Freshly baked apple pie with traditional flaky crust. Served with Haagen Daz vanilla ice cream.....7.95
- 132. Strawberries Grand Marnier - Fresh strawberries topped with a Grand Marnier brown sugar cream sauce7.95

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