



📍 32.505551, -89.930867

Sunset Grill

Come for the View, Stay for the Food

601-829-6766
4269 Hwy 43 N.
Brandon, MS. 39047





Breakfast Menu

☞ *Sunset's* Traditional Breakfast \$13

2 Eggs Cooked Your Way, Grit Girl's Cheese Grits, Choice Of Bacon Or Sausage
With Choice Of Biscuit, Wheatberry Bread, Or White Bread

French Toast \$12

Served With Fresh Berries & Side Of Bacon Or Sausage

Oatmeal & Fruit Cup \$10

Cinnamon Rolls \$10

Served With Cream Cheese Icing Sprinkled With Carmel Glaze & Candied Pecans,
And Choice Of Sausage Or Bacon

Chicken & Waffles \$12

Sweet Vanilla Belgian Waffle Topped With 2 Hand Breaded Chicken Tenders

☞ Breakfast Sandwich \$10

Your Choice Of White Or Wheatberry Bread, Sausage Or Bacon, Egg And Cheese
Sandwich Served With Grit Girl's Cheese Grits

Biscuits & Sausage Gravy \$12

2 Buttermilk Biscuits Topped With Sausage Gravy & 2 Eggs Cooked Your Way

Gator's Grab N Go:

☞ Sausage Biscuit \$5

Sausage, Egg & Cheese Biscuit \$6 • Bacon, Egg & Cheese Biscuit \$6

Chicken Biscuit \$6 • Fruit Cup \$6

Bowl Of Oatmeal \$6 • Vanilla Belgium Waffle \$5

☞ Buttermilk Drop Biscuits & Honey \$3

Blueberry Biscuit & Honey \$4

Grit Girl's Cheese Grits \$5

☞ Gator Bowls \$8

(Bacon Or Sausage, Scrambled Eggs & Cheese)

☞ House Favorites

Consumer advisory-eating raw or undercooked may cause food born illnesses
20% Gratitude will be added to all parties of 8 or more

Starters

SPINACH & ARTICHOKE DIP

\$12

HOUSE MADE CREAMY SPINACH ARTICHOKE DIP TOPPED WITH FRESH PARMESAN, BAKED TO PERFECTION & SERVED WITH CROSTINI 'S

HOMEMADE ONION RINGS

\$10

HAND BATTERED & DEEP FRIED TO A GOLDEN CRISP TOPPED WITH FRESH PARMESAN & SERVED WITH COMEBACK SAUCE

DYNAMITE SHRIMP \$16

PANKO BATTERED & DEEP-FRIED GOLDEN GULF SHRIMP TOSSED IN A CREOLE AIOLI & TOPPED WITH FRESH PARMESAN & SWEET RED PEPPERS

^ SAUSAGE & CHEESE PLATE

\$14

COUNTRY PLEASIN 'S ASSORTED ENDS & PIECES SAUSAGE SERVED WITH PICKLED OKRA, GREEN OLIVES, ASSORTED CHEESE CUBES, PICKLE SPEARS & SALTINE CRACKERS

CAPRESE SALAD \$16

FRESH SLICED ROMA TOMATOES, TOPPED WITH FRESH SLICED MOZZARELLA, FRESH BASIL LEAVES & A DRIZZLE OF VINAIGRETTE & BALSAMIC GLAZE

* GEORGE BITES \$16

1855 BLACK ANGUS STEAK TRIMMINGS SAUTÉED & LIGHTLY PAN FRIED TO A MEDIUM RARE TEMP & SERVED WITH A SWEET HEAT TERIYAKI DIPPING SAUCE

FRIED GREEN TOMATOES \$12

FRESH HAND BREADED GREEN TOMATOES TOPPED WITH CRAWFISH JULIE, PARMESAN & SERVED WITH COMEBACK

OLSEN 'S FRIED SHROOMS

\$12

BITE SIZE, HAND BREADED MUSHROOMS FRIED & SERVED WITH RANCH DRESSING

ALLGOOD SEASONED CHIPS

\$10

BASKET OF HOUSE MADE CHIPS TOSSED & FLAVORED WITH SEASON OF YOUR CHOICE: BBQ, CAJUN, RANCH, SEA SALT OR TRUFFLE PARMESAN & BLACK GARLIC

FRIED CHEESE CURDS \$10

SEASONED ALL-NATURAL WHITE CHEDDAR CHEESE CURDS DEEP FRIED & SERVED WITH RANCH DRESSING

STUFFED MUSHROOMS \$14

MEDIUM SIZED MUSHROOMS STUFFED WITH A MIXTURE OF CRAB AND SHRIMP; PARMESAN & GARLIC THEN TOPPED WITH BREADCRUMBS

DAM NACHOS \$14

LOAD DOWN YOUR SEASONED CHIP BASKET WITH SHREDDED CHEDDAR, SOUR CREAM, PICO DE GALLO, JALAPEÑO SLICES, SHREDDED LETTUCE

Oysters

* RAW ½ DZ OR DZ

SERVED ON THE HALF SHELL WITH HORSE RADISH, LEMON SLICES, COCKTAIL SAUCE & SALTINES

ROCKEFELLER ½ DZ OR DZ

THE CLASSIC BLENDS, FRESH SPINACH, ONIONS, PARMESAN CHEESE & BAKED TO PERFECTION

CHAR-BROILED ½ DZ OR DZ

CHARBROILED OVER AN OPEN FLAME TOPPED WITH A GARLIC AND HERB BUTTER & GRATED PARMESAN

N ' AWLIN ' S STYLE ½ DZ OR DZ

CHARBROILED OVER AN OPEN FLAME, TOPPED WITH GARLIC AND HERB BUTTER, BACON, CRAB, SHRIMP AND THEN BAKED WITH BREADCRUMBS & FRESH GRATED PARMESAN

OYSTER SAMPLER

4 CHAR-BROILED, 4 ROCKEFELLER & 4 N ' AWLIN ' S STYLE

Tacos

Tacos Are Served With Seasoned Chips or Fresh Cut Fries
Add A Cup of Soup \$4 Or Side Salad \$6

PORK BELLY TACOS \$16

SOFT CORN TORTILLAS FILLED WITH CRISPY, TENDER PORK BELLY, CILANTRO LIME CABBAGE AND FINISHED

THO TACOS \$18

3 SOFT CORN TORTILLAS FILLED WITH SHRIMP; FISH OF THE DAY & CATFISH TOPPED WITH A CILANTRO LIME CABBAGE & LEMON

20% GRATITUDE WILL BE ADDED TO ALL PARTIES OF 6 OR MORE. ^MS LOCAL PRODUCTS. *EATING RAW OR UNDERCOOKED FOODS COULD CAUSE FOOD BOURNE ILLNESSES. SOME FOODS MAY CONTAIN ALLERGENS SO PLEASE INFORM YOUR SERVER OF ANY ALLERGENS YOU MAY HAVE.

Pastas

All Pastas Are Served With A Sweet Yeast Roll Or Garlic Buttermilk Drop Biscuit
Add A Cup of Soup \$4 Or Side Salad For \$6

ZANA'S DEEP SEA PASTA \$18

GULF SHRIMP, CRAWFISH TAILS, ROASTED RED PEPPERS, BROCCOLI FLORETS, MUSHROOMS & LINGUINI PASTA ALL TOSSED IN OUR SWEET HEAT CREAM SAUCE

CRAWFISH LYNN-GUINI \$16

CRAWFISH TAILS, ROASTED RED PEPPERS TOSSED WITH LINGUINI & CAJUN CREAM SAUCE

PIPELINER'S PASTA \$16

GRILLED CHICKEN BREAST & SAUTÉED MUSHROOMS TOSSED WITH LINGUINI PASTA, WHITE WINE ROSA SAUCE & TOPPED WITH FRESH BASIL & GOAT CHEESE

CHICKEN ALFREDO \$16

LINGUINI PASTA, BROCCOLI FLORETS & GRILLED CHICKEN TOSSED IN A CREAMY ALFREDO SAUCE

** SUB SHRIMP ADD \$3

Entrees

All Entrees Are Served With A Sweet Yeast Roll Or Garlic Buttermilk Drop Biscuit
Add A Soup Or Salad For \$6

1855 BLACK ANGUS HAND CUT RIBEYE \$38

14OZ RIBEYE COOKED OVER AN OPEN FLAME, TOPPED WITH A RED WINE BUTTER SAUCE SERVED WITH A HOUSE BAKED POTATO & SAUTÉED BROCCOLINI

MEL'S PAN SEARED SALMON \$28

PAN SEARED NORWEGIAN SALMON TOPPED WITH LEMON GARLIC BUTTER SERVED WITH LINGUINI PASTA, SAUTÉED BROCCOLINI

WEBB'S COUNTRY BOY STEAK \$18

8 OZ PATTY MIXED OF BEEF SHORT RIB, BRISKET & GROUND CHUCK COOKED OVER AN OPEN FLAME SERVED ON TOP BED OF GARLIC MASHED POTATOES & TOPPED WITH BROWN GRAVY & SAUTÉED ONIONS & SAUTÉED HARICOT VERT

1855 BLACK ANGUS CENTER CUT FILET 6 OZ. \$34 8 OZ. \$38

SEARED OVER AN OPEN FLAME & TOPPED WITH DEMI-GLACE SERVED OVER BED OF GRIT GIRL'S STONE GROUND GARLIC CHEESE GRITS & SAUTÉED ASPARAGUS

CUBE STEAK \$18

8OZ CUBE STEAK BREADED & FRIED & SMOTHERED IN COUNTRY GRAVY SERVED WITH MASHED POTATOES N COUNTRY GRAVY & SAUTÉED HARICOT VERT

CHICKEN TENDER PLATTER \$15

4 CHICKEN TENDERS COOKED YOUR WAY: BLACKENED, GRILLED OR HAND BREADED & DEEP FRIED & SERVED WITH FRESH CUT FRIES

FREE RANGE CHICKEN \$18

ROASTED HALF CHICKEN, MUSHROOM DUXELLES BUTTER SERVED WITH GARLIC MASHED POTATOES & SAUTÉED BRUSSEL SPROUTS

MADDEN'S ELECTRIC PORK CHOP \$28

14-16OZ HATFIELD PREMIUM 2 BONE, FRENCHED, PORK CHOP GRILLED OVER OPEN FLAMES AND TOPPED WITH CAJUN MUSTARD SAUCE SERVED WITH GARLIC MASHED POTATOES & SAUTÉED BRUSSEL SPROUTS

~HAND GRABBIN PLATTER \$18

MS FARM RAISED CATFISH FILETS CUT INTO STRIPS & COOKED YOUR WAY: BLACKENED OR HAND BREADED & DEEP FRIED & SERVED WITH HUSHUPPIES & FRESH CUT FRIES & DEEP FRIED SERVED WITH HUSHUPPIES & FRESH CUT FRIES

GULF SHRIMP PLATTER \$18

GULF SHRIMP COOKED YOUR WAY: BLACKENED, GRILLED, OR HAND BREADED

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Soups N Salads

CHEF'S GUMBO CUP \$8 BOWL \$12

SOUP DE JOUR CUP \$6 BOWL \$10

SUNSET SALAD \$12

LETTUCE BLEND, CHEDDAR CHEESE, RED ONIONS, BACON BITS, CUCUMBERS, CHERRY TOMATOES & CROUTONS

SUZANNE'S CAESAR \$12

ROMAINE, FRESH PARMESAN CHEESE, CAESAR DRESSING TOSSED IN A CHILLED BOWL & TOPPED WITH CROUTONS

WESTERN SALAD \$14

LETTUCE BLEND, ROASTED CORN & RED PEPPERS, CHERRY TOMATOES, PICKLED RED ONIONS AND TOPPED WITH TORTILLA STRIPS & AVOCADO SLICES

WALNUT GROVE SALAD \$14

LETTUCE BLEND, ROASTED CANDIED PECANS, WALNUTS, CRANBERRIES, SEASONAL FRUIT & RASPBERRY VINAIGRETTE DRESSING TOSSED IN A CHILLED BOWL THEN FINISHED WITH GOAT CHEESE & BALSAMIC GLAZE

COBB SALAD \$14

LETTUCE BLEND WITH LAYERS OF CHICKEN, BOILED EGG, BACON, AVOCADO SLICES, CHEDDAR CHEESE & CHERRY TOMATOES

Add Chicken \$4.99, Gulf Shrimp \$5.99, Steak \$6.99, Salmon \$7.99 To Any Salad

House Dressing: Champagne Vinaigrette
Dressings: Ranch, Honey Mustard, Raspberry Vinaigrette, Comeback, Caesar

Burgers N Po-Boys

All Burgers Are Cooked To A Medium Temperature

All Burgers & Po-Boys Are Served With Choice Of Fresh Cut Fries, Sweet Potato Fries Or Seasoned Chips

Add A Cup Of Soup \$4 Or Side Salad \$6

* REZ BURGER \$14

8 OZ HAND PRESSED BEEF PATTY WITH BACON, CHEDDAR CHEESE, RED ONIONS, TOMATOES, LETTUCE & PICKLES

* CANE'S CREEK BURGER \$15

8 OZ HAND PRESSED BEEF PATTY TOPPED WITH SAUTÉED MUSHROOMS & SWISS CHEESE, LETTUCE & PICKLES

* FLAG ISLAND BURGER \$14

8 OZ HAND PRESSED BEEF PATTY WITH CREAM CHEESE, SAUTÉED ONIONS, SAUTÉED JALAPEÑOS, TOMATOES, & LETTUCE

* SUNRISE BURGER \$16

8 OZ HAND PRESSED BEEF PATTY TOPPED WITH CHEDDAR CHEESE, BACON & FINISHED WITH AN OVER MEDIUM EGG, RED ONIONS, TOMATOES, LETTUCE & PICKLE

JETHRO'S CRAWFISH PO-BOY \$14

LIGHTLY BATTERED & FRIED CRAWFISH TAILS, ROASTED RED PEPPERS & ONIONS ON TOP CREAM CHEESE BASE & TOPPED WITH A SWEAT HEAT SAUCE

^ HAND GRABBER'S PO-BOY \$16

FRIED OR BLACKENED MS. FARM RAISED CATFISH FILET ON TOP BED OF LETTUCE, TOMATOES & COMEBACK SAUCE

JACK'S ROAST BEEF PO-BOY \$14

THINLY SLICED ROASTED BEEF, SAUTÉED ONIONS ON TOP OF OUR HORSERADISH MAYO, LETTUCE, TOMATOES & TOPPED WITH FRESH MOZZARELLA

BOSS'S SHRIMP PO-BOY \$16

JUMBO GULF SHRIMP, COOKED HOW YOU LIKE IT: BLACKENED, FRIED, OR GRILLED, TOSSED ON A BED OF SHREDDED LETTUCE, TOMATOES & MAYO & TOPPED WITH A DRIZZLE OF COMEBACK SAUCE

Kids Menu

All Kids' Entrees Are For
Children 12 & Under & Are
Served With Your Choice Of A Side

KIDS BURGERS \$8

CHICKEN BASKET \$8

^ HAND GRABBIN' BITES \$8

SHRIMP BASKET \$8

MAC N CHEESE \$6

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Sides

FRESH CUT FRIES \$4	GARLIC MASHED POTATOES \$4	CREAMED SPINACH \$4
SWEET POTATO FRIES \$4	HUSHPUPPIES \$4	SAUTÉED HARICOT VERT \$4
HOUSE SEASONED CHIPS \$4	BUTTERED BAKED POTATO \$4	SAUTÉED ASPARAGUS \$4
BBQ, CAJUN, RANCH, SEA SALT OR	MAC N CHEESE \$4	STEAMED BROCCOLINI \$4
TRUFFLE PARMESAN, BLACK GARLIC	HOMEMADE ONION RINGS \$4	SAUTÉED BRUSSELS SPROUTS \$4
^GRIT GIRL'S STONE GROUND GRIT \$5		

Desserts

BROWNIE A LA MODE \$8	^UPSCALE YOUR CHEESECAKE \$12
^COTTON BLUES NY CHEESECAKE \$8	PICK YOUR POISON: SNICKERS, OREO CRUMBLE, TURTLE, BLUEBERRIES, STRAWBERRY, OR BUTTERFINGER

Ask About Our Dessert Of The Day!!

Beverages

COKE, DIET COKE, COKE ZERO, SPRITE, DR. PEPPER, LEMONADE, MELLOW YELLOW, SWEET TEA, UNSWEET TEA, COFFEE, DECAF COFFEE	MILK, CHOCOLATE MILK, ORANGE JUICE, PINEAPPLE JUICE, CRANBERRY JUICE, APPLE JUICE
	RED BULLS- ORIGINAL, SUGAR FREE & FLAVORED OPTIONS AS AVAILABLE

Cocktails

TINA MARINA \$8 TINA MARINA IS OUR FROZEN HOUSE DRINK. THIS SWEET AND BOLD PEACH FLAVORED BELLINI WILL BRING YOU SO MUCH HAPPINESS AND IS THE PERFECT COCKTAIL FOR ANY TIME & OCCASION	SUNSET MARGARITA \$10/\$12 THE BEST WAY TO PUT THE BEAUTY OF SUNSETS INTO A FROZEN COCKTAIL. THIS IS A FROZEN CAMARENA SILVER MARGARITA LAYERED WITH OUR TINA MARINA & SPLASH OF OJ
MARINA MULE \$7 THIS BUCK COCKTAIL HAS A COOL YET COMPLEX TASTE WITH ITS COMBINATIONS OF SWEET, SPICY & TANGY FLAVORS & IS SERVED IN A COPPER TIN MUG. A PERFECT COMBINATION OF WHISKEY, GINGER BEER & LIME.	MUDDY WATERS \$9/\$11 DESSERT IN A GLASS IS WHAT THIS IS. MADE WITH OUR NEW AMSTERDAM VODKA, KAHILUA, CREAM, AND SPLASH OF COKE ALL SHAKEN AND BLENDED
BUSHWACKERS \$8 IMAGINE MOST BELOVED FROZEN CHOCOLATE MILKSHAKE MIXED WITH ALCOHOL.	TEQUILA SUNSET \$8/\$10 WHO WANTS TO WATCH THE SUN RISE WHEN YOU CAN WATCH THE SUNSET? OUR TEQUILA SUNSET IS MADE WITH OUR CAMARENA SILVER TEQUILA, OJ, SPLASH OF GRENADINE AND FINISHED WITH A CHERRY
SEX ON THE REZ \$8 WITH ITS FRUITY, PALATABLE, AND GOOD-LOOKING MIXTURE THERE IS NO WONDER IT IS CHOSEN BY WOMEN YEAR AFTER YEAR AS THE TOP TRENDING COCKTAIL. OUR VERSION OF THE "SEX ON THE BEACH" IS A BLEND OF NEW AMSTERDAM VODKA, OJ, CRANBERRY, PEACH SCHNAPPS, AND SPLASH OF LEMON JUICE	DOCK'S MEMORY \$8 INTRODUCING OUR BEST SHOT AT THE FAMOUS AND DEEPLY MISSED "DOCK ROCKER" IN MEMORY OF ALL THE GOOD TIMES AT "THE DOCK". THIS PATH DOWN MEMORY LANE IS LOADED WITH SEVERAL LIQUORS AND ALL THE FRUITY FLAVORS.

See server for wine & beer list!

Follow us on Facebook & Instagram for all updates & events!

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