



SUNSET TERRACE

STEAKS • CHOPS • SEAFOOD



Our menu features the finest hand-cut steaks, premier chops and fresh seafood. Partnering with local farmers, our chefs and staff are committed to providing you with a truly memorable Asheville dining experience.

STARTERS

CITRUS POACHED SHRIMP COCKTAIL

house cocktail sauce / lemon wedge / sea beans

18

SEARED CRAB CAKE

charred lemon and dill rémoulade / edible flowers

20

TUNA TARTARE*

toasted quinoa salad / cucumber / cherry tomato
avocado / endive / sweet basil / soy glaze

25

TRUFFLE BURRATA

roasted asparagus / shaved parmesan
pomegranate glaze / toasted pine nut soil

24

CHEF'S SOUP OF THE DAY

seasonally driven / artfully prepared

9

SALADS

CLASSIC CAESAR

parmesan cheese crisps / black croutons
caesar dressing

16

STRAWBERRY FIELD GREENS

arcadian harvest greens / goat cheese
spiced candied pecans / honey lavender vinaigrette

19

WEDGE SALAD

boston bibb lettuce / gorgonzola cheese
pecanwood smoked bacon / cherry tomatoes
pickled red onion / house made balsamic vinaigrette

18

STEAKHOUSE SALAD

arcadian harvest greens / cherry tomatoes
cucumbers / watermelon radishes / chickpeas
pickled red onion / house made balsamic vinaigrette

16

A 20% service charge will be added to all parties of eight or more.

*These items are cooked to order. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Items are raw or undercooked (or may contain) raw or uncooked ingredients. Please notify us of any food allergy.

STEAK / GAME / FISH

8OZ PRIME BEEF TENDERLOIN*
75

FRESH GAME CUT*
MKT

24OZ BONE-IN PRIME RIBEYE*
105

GINGER BEER BRINED PORK CHOP*
50

16OZ BONE-IN DRY AGED NY STRIP*
67

MIYAZAKI BEEF*
MKT

24OZ BONE-IN PRIME PORTERHOUSE*
95

CITRUS GLAZED SALMON*
42

ADDITIONS

scallops* 28 / lobster tail mkt

SAUCES

béarnaise / chimichurri / steak sauce / black pepper condiment
each additional sauce 2 each

MAINS

MARKET FISH*

lemon glaze / bamboo rice / caramelized onion
tonkotsu broth / thai chilies / sea beans
MKT

CITRUS BRINED JOYCE FARMS CHICKEN

tricolor toasted orzo pasta / roasted asparagus
taleggio cheese / sage / roasted chicken pan jus
36

PISTACHIO CRUSTED BACON WRAPPED SCALLOPS*

citrus butter toasted fregola / rainbow swiss chard
meyer lemon beurre blanc
48

SHRIMP SCAMPI

house made pasta / chablis beurre blanc
roasted garlic / shallots / basil
38

LEMON PARMESAN ROASTED CAULIFLOWER

farro / lemon basil pesto / fried caper berries / blistered cherry tomatoes / vegan lemon butter
30

SIDES

WILD MUSHROOMS
16

IVY CREEK GREENS / CREAMY OR SAUTÉED
14

WHIPPED POTATOES
12

CHEF'S SPECIAL MAC AND CHEESE
18

SEASONAL VEGETABLES
12

DAUPHINOISE POTATOES
16

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