



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

JUMBO SHRIMP COCKTAIL

lemon wedge | cocktail sauce | wakame seaweed
18

AHI TUNA POKE*

tamari | mango | edamame | watermelon radish
pickled onion | sweet chili aioli | crispy wontons
toasted macadamia nuts
24

TALEGGIO PINOT GRIS-POACHED PEAR

talleggio cream | poached pear | port wine glaze
toasted walnuts | crispy rice
16

SMOKED PORK BELLY

black-eyed peas | roasted corn | arugula
guava barbecue sauce
20

CHEF'S SOUP OF THE DAY

seasonally driven | artfully prepared cup 5 | bowl 9

SALADS

CLASSIC CAESAR

garlic & herb croutons | cherry tomato
white anchovy | pecorino romano
caesar dressing
15

SALMON STONE FRUIT SALAD

ivy creek greens | roasted stone fruit | goat cheese
candied pecans | passion fruit vinaigrette
28

CHOPHOUSE WEDGE

pickled red onions | bacon lardons
cherry tomato | blue cheese dressing
18

SIGNATURE LOBSTER COBB

applewood-smoked bacon | hard-boiled egg
tomato | avocado | cucumber
blue cheese crumble | ranch dressing
36

ADDITIONS

chicken breast 10 | shrimp 12 | salmon 14 | hanger steak 20 | red lentil quinoa cake 12

 Gluten-friendly  Vegetarian  Vegan

20% service charge will be added for 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. Please notify us of any food allergy.

SANDWICHES

gluten-friendly bread available upon request

CRAB CAKE

tarragon remoulade | brussels sprout slaw
toasted brioche
22

HOUSE-SMOKED PASTRAMI

swiss cheese | sauerkraut
house thousand island | toasted marble rye
21

SMASHED BURGER*

american cheese | lettuce | tomato | onion
pickle spear | burger sauce | toasted bun
make it impossible burger (V)
19

SUNSET BLT

applewood-smoked bacon | chipotle aioli
fried green tomato | lettuce | toasted brioche
20

BEER-BRAISED SHORT RIB MELT

smoked gouda cheese | bacon jam
arugula | grilled sourdough
20

ADDITIONS

fried green tomato 8 | pimento cheese 4 | avocado 4 | applewood-smoked bacon 4 | fried egg 4

SUNSET TERRACE STEAKS

Certified angus beef

6oz FILET* 55

12oz NY STRIP* 45

12oz HANGER* 40

12oz CHOPPED STEAK* 38
with garlic, mushrooms & onions

smoked cheddar potato cake | miso-glazed carrot | asparagus | peppadew peppers | bordelaise

MAINS

NO "MEAT" LOAF (V)

olive oil cauliflower mash
sautéed ivy greek greens
mushroom demi-sauce
28

SHORT RIB RAGU

housemade pasta | peas & carrots
mushrooms | goat cheese
natural jus
36

ANCHO CHILI

JOYCE FARMS CHICKEN (V)

yellow rice | roasted broccolini
lemongrass citrus vinaigrette | cilantro
32

LOCAL TROUT (V)

parsnip & potato purée
roasted tri-color cauliflower | trout roe
tarragon beurre blanc
34

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