



# 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

### SHRIMP COCKTAIL

house cocktail sauce / sea beans

18

### TUNA TARTARE\*

toasted quinoa salad / cucumber / cherry tomato

avocado / endive / basil

sweet soy glaze

25

### CHEF'S SOUP OF THE DAY

seasonally driven / artfully prepared

9

### APPALACHIAN AVOCADO TOAST

wild mushrooms / caramelized onions

local goat cheese / orange zest

balsamic glaze

19

### SMOKED PORK BELLY

maple bourbon barbecue sauce / house made chow-chow

watercress / orange & vanilla yogurt sauce

20

## SALADS

### CAESAR SALAD WEDGE

black croutons / cherry tomatoes

caesar dressing

16

### SALMON BERRY SALAD\*

seared salmon / watercress / seasonal berries / pecans

blue cheese / avocado / charred lemon vinaigrette

28

### CHOPPED BEET SALAD

roasted chicken / ivy creek greens

cherry tomatoes / beets / cucumber / feta

candied pecans / balsamic vinaigrette

20

### LOBSTER COBB

blue cheese / pecanwood smoked bacon

hard boiled egg / tomato / avocado

cucumber / ranch dressing

36

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.

# SANDWICHES

served with fries or house salad

## CRAB CAKE

smoked lusty monk mustard remoulade  
braised kale / toasted bun

22

## HOUSE SMOKED PASTRAMI

swiss cheese / sauerkraut / house thousand island  
toasted marble rye

21

## ASIAN SALMON BURGER\*

marinated salmon patty / gochujang slaw  
wasabi aioli / toasted bun

22

## SUNSET BLT

pecanwood smoked bacon / chipotle aioli  
fried green tomato / lettuce / multigrain bread

20

## SMASHED BURGER\*

american cheese / l.t.o. / burger sauce / pickle  
toasted bun

substitute the impossible burger

18

## BRAISED KALE MELT

braised kale / house made sauerkraut / provolone  
chipotle aioli / toasted brioche bun

18

## ADDITIONS

fried green tomatoes 10 / pimento cheese 3 / avocado 3 / pecanwood smoked bacon 3

# MAINS

## PAN SEARED JOYCE FARMS CHICKEN

roasted barley / blistered tomatoes  
rainbow swiss chard / roasted chicken jus

35

## LAMB RAGU

house made tagliatelle pasta / peas / carrots  
mushrooms / goat cheese / lamb jus

36

## CHURRASCO MARINATED STEAK\*

herb roasted fingerling potatoes  
broccolini / chimichurri

MKT

## LEMON PARMESAN ROASTED CAULIFLOWER

farro / lemon basil pesto / fried caper berries  
blistered cherry tomatoes

29

## LOCAL TROUT\*

chef's daily accompaniments

34

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