



# 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  
radish / ginger / chili / coconut yogurt  
18

POACHED ASPARAGUS  
english peas / mushroom conserva / sherry emulsion  
16

TUNA TARTARE\*  
potato / green beans / gribiche / black olive  
22

PORK RILLONS  
chow-chow / beet gastrique / scallion / benne seeds  
16

CHITTARA PASTA  
meyer lemon cream / crab / parmesan / bottarga  
17

CRAB CAKE  
pineapple-peppadew compote / gribiche  
baby greens  
18

HEIRLOOM TOMATO  
local peach / ricotta salata / garden herbs  
lemongrass vinaigrette  
18

CHEF'S SOUP OF THE DAY  
seasonally driven / artfully prepared  
9

## SALADS

LITTLE GEM WEDGE  
blue cheese / tomatoes  
bacon lardons / fresh herbs  
14

FARMER ANN'S BEET SALAD  
farro / quinoa / kale / feta / blueberry  
rosemary vinaigrette  
15

OUR CAESAR  
hearts of romaine / jalapeño breadcrumbs  
parmesan dressing  
12

ARTISANAL GREENS  
spring peas / asparagus / pistachio  
green goddess dressing  
13

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 served raw or undercooked, (or may contain) raw or undercooked ingredients

Please notify us of any food allergy.

## STEAKS / CHOPS / FISH

8 OZ. PRIME FILET MIGNON\* 55

16 OZ. DRY AGED BONE-IN NEW YORK STRIP\* 50

10 OZ. MARKET GAME CHOP\* 54

23 OZ. PRIME BONE-IN RIBEYE\* 76

JOYCE FARMS PORK CHOP\* 42

SCOTTISH SALMON\* 38

5 OZ. MIYAZAKI BEEF RIBEYE\* 105

### ADD ON

lobster tail 35    scallops\* 18

## SAUCES

béarnaise    chimichurri    house steak sauce  
black pepper condiment    red wine demi-glace    miso mustard

## STEAKHOUSE SIDES

chef's seasonal vegetables	8	fingerling potato lyonnaise	10
roasted wild mushrooms	10	whipped potatoes	8
sautéed or creamy ivy creek greens	10	glazed green asparagus	12
local heirloom carrots / honey gastrique	8		

## MAINS

### ROASTED AIRLINE CHICKEN

herb dumplings / roasted carrots / local greens  
roasted chicken jus  
30

### SPICED EGGPLANT

red lentil dal / tomato / chili / coconut yogurt  
red onion / herbs  
26

### SEARED DIVER SCALLOPS\*

warm farro and pea salad  
smoked bacon / citrus / petit greens  
38

### CHILEAN SEA BASS\*

bok choy / shimeji mushrooms  
black bean vinaigrette / chervil  
46

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