



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

TUNA TARTARE*

potato / green bean / gribiche / black olive

24

AVOCADO TOAST

local tomatoes / sourdough / goat cheese / garden herbs

18

PORK RILLONS

chow-chow / beet gastrique / scallion / benne seeds

16

CHEF'S SOUP OF THE DAY

seasonally driven / artfully prepared

9

ENTRÉE SALADS

CAESAR SALAD

hearts of romaine / jalapeño breadcrumbs / parmesan dressing

12

CHOPPED SALAD

grilled chicken / arugula / endive / artisanal greens / apple / avocado / candied pecans

17

GRAIN BOWL

farro / beets / kale / feta / blueberry / rosemary vinaigrette

16

SALMON PAILLARD*

spring peas / asparagus / pistachio / watercress / radish / green goddess dressing

24

LOBSTER COBB

blue cheese / bacon / hard boiled egg / tomato / avocado / pickled onion

28

SANDWICHES

SEARED CRAB CAKE

bread and butter pickles / lettuce / firewalker remoulade / toasted bun / fries
18

FRIED GREEN TOMATO BLT

hickory smoked bacon / roasted garlic aioli / multigrain bread / baby green salad
18

SALMON BURGER

Pineapple-peppadew compote / gribiche / lettuce / toasted bun / fries
17

SMASHED BURGER*

american cheese / lettuce / tomato / onion / signature sauce / toasted bun / fries
16

HOUSE SMOKED PASTRAMI

swiss cheese / sauerkraut / toasted rye bread / lusty monk thousand island / fries
18

MAINS

ROASTED AIRLINE CHICKEN

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

NORTH CAROLINA TROUT

locally sourced grains and vegetables
27

SPICED EGGPLANT

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

STEAK TIPS*

smoked local grits / roasted broccoli / mushrooms / blue cheese / sorghum glaze
28

12 oz. PRIME RIBEYE STEAK*

bitter greens / toasted pistachios / aged cheddar / red wine vinaigrette
48

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.