



# SUNSET TERRACE

STEAKS • CHOPS • SEAFOOD

The Sunset Terrace 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

### CRAB CAKE

smoked white bean puree,  
roasted mushrooms, arugula

18

### JUMBO SHRIMP COCKTAIL

housemade cocktail sauce  
lemon, horseradish

18

### CRAB & CORN CHOWDER

lump crab, chive

9

### BONE MARROW

fresh roasted bone marrow, arugula salad,  
compound herb butter, garlic crostini

20

### BAKED BRIE

pepper jelly, baguette

18

### CAROLINA BISON TARTARE\*

fresh local bison tartare, garlic dijonaise,  
quail egg, buttered crostini

20

### OYSTERS\*

on the half shell, mignonette,  
firewalker hot sauce, lemon

22

### TERRACE TOMATO & MOZZARELLA

fried green tomatoes, fresh mozzarella,  
arugula, lemon grass vinaigrette

15

## SALADS

### ROASTED BEETS

local goat lady dairy fresh chevre, house pickled  
shallots, watercress, pistachio vinaigrette

13

### LOCAL GREENS SALAD

english cucumbers, cherry tomatoes,  
baby radishes, red wine vinaigrette

10

### CHOPHOUSE WEDGE

applewood smoked bacon, baby iceberg lettuce,  
green onions, eggs, tomatoes, blue cheese,  
house basil ranch

13

### SUNSET CAESAR

hearts of romaine, caesar dressing,  
garlic croutons, parmesan reggiano

12

## CHILLED SHELLFISH TOWER FOR TWO

six oysters on the half shell, six shrimp, one half pound alaskan king crab legs, whole maine lobster,  
fresh lemon, housemade cocktail sauce, mignonette, firewalker hot sauce

85

### ADDITIONAL:

oysters

3

shrimp

3

alaskan king crab

20

whole lobster

30

In order to ensure timely service for all of our guests, a maximum of three methods of payment will be processed per reservation.

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.

# STEAKS\* • CHOPS\* • FISH\*

rare very red, cool center	medium rare red, warm center	medium pink center	medium well slightly pink	well no pink
8 OZ. CENTER-CUT FILET	47	DOMESTIC RACK OF LAMB	50	
21 OZ. BONE-IN COWBOY RIB-EYE	58	TOMAHAWK PORK CHOP	39	
24 OZ. BONE-IN PORTERHOUSE	62	FAROE ISLANDS SALMON	34	
12 OZ. N.Y. STRIP	45	YELLOWFIN TUNA	35	
		CHEF'S CHOPHOUSE SELECTION	mkt	

## SUNSET TERRACE SIGNATURE SAUCES

hollandaise	beet chimichurri
béarnaise	chili-lime ginger
chef's signature steak sauce	chophouse compound butter
au poivre	cucumber-lemon yogurt

## ADDITIONS

**SUNSET SIGNATURE OSCAR**  
jumbo lump crab meat, braised asparagus,  
hollandaise  
18

**PORK BELLY**  
seared house smoked pork belly,  
char siu sauce, chives  
12

**SCALLOPS**  
pan seared maine scallops, thyme, butter  
15

**SAUTÉED JUMBO SHRIMP**  
garlic & lemon herb butter  
16

**MAINE LOBSTER TAIL**  
white wine & butter poached, fresh lemon, drawn butter  
30

## SIGNATURE CHOPHOUSE SIDES

VEGETABLE		STARCH	
creamed spinach	8	smashed potatoes	7
ivy creek farms seasonal selection	8	IPA mac and cheese w/ bacon & tomato	7
garlic-butter asparagus	10	sweet potato & leek hash	7
sautéed broccolini	8	baked potato	9
caramelized mushrooms	10	loaded twice baked potato	8

## MAINS

**PAN SEARED SEA SCALLOPS\***  
shaved brussels sprouts, farro risotto, garlic & leek  
puree  
38

**ASHLEY FARM'S CHICKEN\***  
local grilled chicken breast, butter poached  
asparagus, roasted mushrooms,  
root vegetable mash, truffle herb chicken jus  
28

**SUNBURST TROUT\***  
pan seared local carolina trout, sautéed farmer's  
market vegetables,  
cauliflower risotto, beet chimichurri  
32

**VEGAN LENTIL SHEPHERD'S PIE**  
braised green lentils & local vegetables,  
aromatic potato mash  
23

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