



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

CHOPHOUSE WEDGE

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

13

LOCAL GREENS SALAD

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

10

ROASTED BEETS

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

13

JUMBO SHRIMP COCKTAIL

housemade cocktail sauce,
lemon, horseradish

18

MARKET SOUP

seasonally inspired

9

CAROLINA BISON MEATBALLS

char siu, pork belly, chives

15

FRIED GREEN TOMATO & MOZZARELLA

fried green tomatoes, fresh mozzarella,
arugula, lemongrass vinaigrette

15

ENTREE SALADS

SUNSET CHICKEN CAESAR

romaine, garlic crouton, parmesan,
caesar dressing

18

LOBSTER COBB

applewood smoked bacon, eggs,
tomatoes, blue cheese, cucumbers,
house ranch

25

STEAK SALAD*

applewood smoked bacon, blue cheese crumbles,
tomato jam, charred onion vinaigrette

28

TERRACE SALMON SALAD*

local field greens, cherry tomatoes,
candied almonds, lemon-poppysseed dressing

23

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.

SANDWICHES

CRAB CAKE SANDWICH

tomato, lettuce, firewalker remoulade,
toasted bun, fries

18

FRIED GREEN TOMATO "BLT"

hickory smoked bacon, lettuce, roasted garlic aioli,
multigrain bread, local greens salad

17

PESTO CHICKEN SALAD MELT

provolone cheese, multigrain bread, local greens salad

17

WHOLE GRAIN BURGER

cashew, lentil, mushrooms, lettuce, tomato,
onion, smoked mayo, toasted bun, fries

16

SMASHED CHEESEBURGER*

american cheese, lettuce, tomato, onion,
signature sauce, toasted bun, fries

15

MAINS

SUNBURST TROUT*

sautéed kale & caramelized onions, carolina aromatic rice, lemon-parsley beurre blanc

25

ASHLEY FARMS CHICKEN*

local grilled chicken breast, roasted mushrooms, pan seared yukon gold potatoes, herb chicken jus

22

SHRIMP AND GRITS*

green tomato chutney, roasted corn, soft poached egg

24

VEGAN LENTIL SHEPERD'S PIE

braised green lentils & local vegetables, aromatic potato mash

23

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