



SUNSET TERRACE

STEAKS • CHOPS • SEAFOOD

Our menu features the finest hand-cut steaks, premium 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 🌱

dill cream / cocktail sauce / lemon
21

BEEF EMPANADA 🌱

braised beef / chile salsa / pico de gallo
🌱 Option available
21

CHARRED OCTOPUS 🌱

sweet potato / pistachio & chickpea soil / chive oil
25

FRIED AVOCADO SPEARS 🌱 🌿

old bay ricotta / cajun remoulade
19

AGED & CURED

cured meats / cheese / housemade jam / flatbread
30

SOUP & SALADS

FRENCH ONION SOUP

slow-cooked onions / gruyère / toast
9

CAESAR*

romaine lettuce / parmesan cheese / citrus gremolata
croutons / caesar dressing
17

SALMON SALAD 🌱

spinach / kale / berries / feta cheese / chile pepitas
apple cider vinaigrette
28

THE WEDGE 🌱

local apples / bacon lardons / tomatoes
pickled onions / blue cheese dressing
19

LOBSTER COBB SALAD 🌱

avocado / tomatoes / cucumbers / eggs / bacon
blue cheese / dill ranch
36

ADDITIONS

chicken breast 10 / shrimp 12 / salmon 14 / hanger steak 20 / quinoa cake 🌱 🌿 12
fried green tomatoes 🌿 8

Gluten-friendly bread available upon request

🌱 Gluten-Friendly 🌿 Vegetarian 🌿 Vegan

20% service charge will be added for all parties of eight or more.

*This item is cooked to order. Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.



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BLACK ANGUS STEAKS

6OZ FILET MIGNON* 58

12OZ NY STRIP* 48

12OZ HANGER* 40

SIDES 8 each

steak frites / mushrooms  / asparagus  / creamed spinach

SAUCES 

peppercorn demi-glace / chimichurri / horseradish cream

SANDWICHES

served with fries or house salad

CRAB CAKE

apple kimchi slaw / remoulade sauce

toasted brioche

24

BEEF SHORT RIB MELT

smoked gouda / bacon jam / arugula

grilled sourdough

22

HOT PASTRAMI

southern spread cheese / cajun onions

mustard / country toast

23

SUNSET BLT

applewood-smoked bacon / chipotle aioli

fried green tomato / lettuce / toasted brioche

22

SMASHED BURGER*

american cheese / lettuce / tomato / onion

burger sauce / toasted bun / pickle spear

Make it Impossible Burger 

21

ADDITIONS

pimento cheese 4 / avocado 4 / applewood-smoked bacon 4 / fried egg* 4

MAINS

BLACK RICE BOWL*

black ginger rice / quinoa / fried eggs / mushrooms

shishito peppers

29

PAN-ROASTED COBIA*

parsnip purée / tomatoes / artichokes

tarragon lemon vinaigrette

38

SKILLET CHICKEN BREAST*

ricotta gnocchi / mushrooms / lemon leeks

Madeira sage jus

32

BEEF SHORT RIB

pappardelle / pomodoro / fennel / gremolata

36

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