



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

BLUE CRAB CAKE

apple kimchi slaw / roasted fennel aioli

23

CHARRED OCTOPUS

sweet potato / chickpea soil / chive oil

25

PORK BELLY

mustard greens / miso orange glaze

22

ROASTED TRUMPET MUSHROOMS

cornbread purée / chestnut butter

18

FRENCH ONION SOUP

slow-cooked onions / gruyère / toast

9

CHILLED SHELLFISH PLATTER*

lobster tail / oysters / king crab legs / shrimp / PEI black mussels

cocktail sauce / drawn butter / creamy dill sauce / mignonette / fresh horseradish / lemon

MKT

SALADS

CAESAR*

baby romaine / parmesan cheese / citrus gremolata
croutons / caesar dressing

17

THE WEDGE

local apples / crispy lardons / tomatoes / pickled onions
blue cheese crumbles / blue cheese dressing

19

BURRATA

arugula / olives / tomatoes
serrano ham / fig balsamic vinegar

20

FARM FIELD GREENS

beets / goat cheese / chili pepitas
green goddess dressing

17

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.

STEAK / CHOP / FISH

PRIME CUTS

8OZ CENTER CUT FILET* 

75

16OZ NY STRIP* 

80

22OZ BONE-IN COWBOY RIBEYE* 

105

24OZ PORTERHOUSE* 

120

SPECIAL BUTCHER CUTS

32OZ BEEF TOMAHAWK* 

160

18OZ DOUBLE-CUT PORK CHOP* 

50

8OZ CHILEAN SEA BASS*

58

HALF RACK OF LAMB*

70

ADDITIONS

diver scallops 28 / lobster tail 78 / jumbo lump crab oscar 30

SAUCES

includes one:

béarnaise / chimichurri / house demi-glace / horseradish cream / black pepper condiment

SIDES

small 10 / large 16

ROASTED MUSHROOMS  

SMOKED GOUDA MAC & CHEESE 

WHIPPED POTATOES  

HAND-CUT TRUFFLE FRIES 

BAKED CREAMED SPINACH  


GRILLED ASPARAGUS  


BRUSSELS SPROUTS  

ROASTED CARROTS WITH PISTACHIOS  

MAINS

CRISPY CHICKEN PAILLARD
parsnip purée / roasted cipollini onions
brown butter honey mustard
36

RICOTTA GNOCCHI 
wild mushrooms / sweet peas / truffle butter
grana padano cheese
29

DIVER SCALLOPS 
black lentil succotash / tomato saffron vierge
48

ORA KING SALMON
fregola / tomatoes / broccolini / dill garlic butter
44

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