



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 *gf*
dill cream, cocktail sauce, charred lemon
22

CRAB CAKE *gf*
apple & kimchi slaw, romesco
24

TOMATOES *gf*
fried green, pickled, smoked tomato jam,
meyer lemon aioli
17

PORK BELLY *gf*
braised cabbage, frisée, appalachian pepper sauce
24

FRENCH ONION SOUP
provolone, toast
9

CHILLED SHELLFISH PLATTER* *gf*
lobster tail, oysters, king crab legs, shrimp,
daily escabeche, cocktail sauce, drawn butter,
dill cream, mignonette, lemon
90 FOR TWO / 180 FOR FOUR

SALADS

CAESAR*
romaine lettuce, parmesan cheese, citrus gremolata,
croutons, caesar dressing
17

BURRATA *gf*
arugula, olives, heirloom tomatoes,
prosciutto, fig balsamic vinegar
20

THE WEDGE *gf*
local apples, applewood-smoked bacon lardons,
tomatoes, pickled red onions, blue cheese dressing
19

FIELD GREENS *gf*
roasted beets, goat cheese, cucumber,
radish, sunflower seeds, green goddess dressing
17

Gluten-friendly bread available upon request

gf Gluten-Friendly *vg* Vegan *n* Contains Nuts/Peanuts

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

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

*This item is raw or undercooked or may contain raw or undercooked ingredients.

PRIME STEAKS / CHOPS / FISH

PRIME CUTS

8OZ CENTER-CUT FILET*
75

16OZ NY STRIP*
80

22OZ BONE-IN RIBEYE*
105

26OZ PORTERHOUSE*
120

SPECIAL BUTCHER CUTS

WILD GAME*
MKT

18OZ PORK PORTERHOUSE*
50

SEAFOOD

8OZ CHILEAN SEA BASS*
58

8OZ SWORDFISH FILLET*
56

ADDITIONS *gf*

lobster tail 75 / jumbo lump crab oscar 30 / diver scallops 36

SAUCES

includes one:

béarnaise, chimichurri, house demi-glace, appalachian pepper sauce or horseradish cream

SIDES

12

ROASTED MUSHROOMS *gf*

WHIPPED POTATOES *gf*

BAKED CREAMED SPINACH *gf*

BRUSSELS SPROUTS *gf vg*

SMOKED GOUDA MAC & CHEESE

PARMESAN TRUFFLE FRIES

GRILLED ASPARAGUS *gf vg*

ROASTED CARROTS *n*
chimichurri & almonds

MAINS

SUNSET SPRING CHICKEN *gf*

applewood-smoked bacon, mushrooms, cheddar,
whipped potatoes, brussels sprouts, honey mustard

36

DIVER SCALLOPS* *gf*

black ginger rice, mushrooms, bell pepper,
smoked tomato chutney

54

RICOTTA GNOCCHI

wild mushrooms, sweet peas, truffle butter,
carrots, grana padano cheese

29

ORA KING SALMON*

braised baby bok choy, carrot, radish,
lemongrass broth

45

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