



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, lemon
22

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

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

FRIED AVOCADO SPEARS *gf*
crab salad, remoulade, watercress
21

AGED & CURED
cured meats, cheese, house pickles & jam, lavash, baguette
30

SOUP & SALADS

LOBSTER COBB SALAD *gf*
avocado, tomatoes, cucumbers, eggs, applewood-smoked bacon,
blue cheese crumbles, herb ranch
36

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

FRENCH ONION SOUP
provolone, toast
9

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

SALMON SALAD* *gf*
spinach, kale, feta cheese, sunflower seeds,
seasonal berries, honey-cider vinaigrette
28

ADDITIONS
chicken breast 11 / shrimp 13 / salmon* 16 / 4oz manhattan steak* 20

Gluten-friendly bread available upon request

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

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 served raw or undercooked or may contain raw or undercooked ingredients.



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BLACK ANGUS STEAK

8OZ MANHATTAN* 40

SIDES 10 each

parmesan steak fries, roasted mushrooms *gf vg*, asparagus *gf vg*
creamed spinach *gf*, smoked gouda mac & cheese

SAUCES *gf*

appalachian pepper sauce, chimichurri or horseradish cream

MAINS

BLACK RICE BOWL* *gf vg*

black ginger rice, quinoa, fried egg, mushrooms,
shishito peppers, sesame seeds

29

SUNBURST TROUT* *gf*

sunburst farms, braised baby bok choy,
carrot, radish, citrus beurre blanc

38

ELAINE'S CHICKEN & RICE *gf*

carolina gold rice, broccolini, mushrooms,
cheddar mornay

32

SHRIMP SCAMPI

campanelli, fennel, bell pepper, basil,
garlic parmesan broth

36

SANDWICHES

served with fries or house salad

CRAB CAKE

apple kimchi slaw, remoulade sauce,
toasted brioche

26

BEEF SHORT RIB MELT

smoked cheddar, applewood-smoked bacon jam,
arugula, grilled sourdough

22

PASTRAMI REUBEN

pastrami, swiss, house sauerkraut,
russian dressing, marble rye toast

23

SUNSET BLT

applewood-smoked bacon, chipotle aioli,
fried green tomato, butter lettuce, toasted brioche

22

TERRACE SMASHED BURGER*

grilled onion, aged cheddar, smoked tomato jam, meyer lemon aioli, frisée

make it an impossible burger *vg*

22

ADDITIONS 4

pimento cheese, avocado, applewood-smoked bacon, fried egg*