



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.

MARKET SOUPS & STARTERS

PIMENTO CHEESE SCONES

pepper jam, whipped butter

14

FRENCH ONION SOUP *gf*

slow-cooked onions, provolone & swiss, toast

10

TOMATO GAZPACHO *gf vg*

heirloom tomato, basil

8

SHRIMP COCKTAIL *gf*

yuzu-gin cocktail sauce

25

SUNSET TERRACE DEVILED EGG* *gf*

trout roe, baby herbs

18

OYSTERS GROVE* *gf*

fat belly oysters, creamed spinach,
benton's bacon, pickled fresno

23

JUMBO LUMP CRAB CAKE*

pepper jam, yuzu aioli, celery salad

26

TUNA TARTARE* *gf*

avocado, soy-ginger, fresno, taro chips

24

SALADS

LOBSTER COBB SALAD *gf*

marinated lobster, avocado, tomato, cucumber,
egg, bacon, blue cheese, herb ranch

38

CAESAR* *gf*

baby gem, roasted garlic, aged parmesan,
sourdough croutons, white anchovy

18

FROM THE GARDEN *gf vg*

carrot, radish, snap pea, green bean, asparagus,
corn, radicchio, green goddess dressing, herb popcorn

22

BERRY...AND BEE *gf*

mixed greens, seasonal berries, purple haze, honeycomb,
bee pollen, cold pressed olive oil

25

HEIRLOOM TOMATO *gf n*

cucumber, strawberry, pistachio, burrata,
basil, yuzu balsamic vinaigrette

21

ADDITIONS *gf*

chicken breast 11 / shrimp 13 / salmon* 16 / kaluga 1/4oz caviar* 35

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.

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

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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SANDWICHES

served with fries or house salad

WAGYU BURGER*

arugula, crispy pickled onions, aged cheddar,
lusty monk aioli, brioche

28

make it an impossible burger **vg**

BLACKENED SALMON BURGER*

avocado mash, dill yogurt, pickled red onions,
sprouts, brioche

24

HAM & CHEESE

local ham, brie, basil, strawberry preserve, sourdough,
served with tomato gazpacho

22

GRILLED HERB CHICKEN

swiss cheese, everything bun, served with salad of celery,
radicchio & cucumber, yuzu aioli

21

B.L.T.

marinated heirloom tomato, benton's bacon, bibb lettuce,
house mayonnaise, wheat berry bread

20

PLATES

SUNBURST TROUT **gf**

carolina gold rice, shaved brussels sprouts,
lemon-butter sauce

34

PETITE FILET FRITES* **gf**

kennebec potato, red wine sauce, herbs

50

SEAFOOD CHOWDER

puff pastry dome, sea bass, clams, charred corn, potato

28

CHICKEN GODDESS BOWL

grilled chicken, sweet potato, asparagus, sprouts,
quinoa, chickpea, avocado, heirloom baby tomato,
pickled red onion, goddess sauce

36

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