



# 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

### JUMBO LUMP CRAB CAKE\*

pepper jam, yuzu aioli, celery salad

26

### FRENCH ONION SOUP *gf*

slow-cooked onions, provolone & swiss, toast

10

### BONE MARROW *gf*

hot lusty monk, pepper jam, toast points

25

### SEAFOOD CHOWDER

sea bass, clams, charred corn, yukon potato

14

### TRUFFLE DEVILED EGG *gf*

black truffle, baby herbs

29

### OYSTERS GROVE\* *gf*

fat belly oysters, creamed spinach,

benton's bacon, pickled fresno

23

### A-5 TALLOW TATER TOTS\* *gf*

truffle green garlic aioli,

pickled mustard seeds, celery salad

28

## SALADS

### CAESAR\* *gf*

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

18

### WEDGE *gf*

iceberg, heirloom cherry tomato, gorgonzola dolce, candied  
bacon, buttermilk dressing

20

### HEIRLOOM TOMATO *gf n*

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

21

## RAW

### BEEF TARTARE\* *gf*

capers, shallot, free-range egg, chips

32

### CAVIAR CONES\*

diced shallot, chive, crème fraîche,

egg, kaluga caviar 1/2 oz

70

### TUNA TARTARE\* *gf*

avocado, soy-ginger, fresno, taro chips

24

### COCKTAIL *gf*

yuzu-gin cocktail sauce

jumbo shrimp 25

cold water lobster tail 75

### CEVICHE\* *gf*

chef's daily creation, taro chips

18

### SUNSET SEAFOOD TOWER *gf*

cold water lobster tail, 1/2 dozen oysters\*, 1/2 lb seasonal crab claws, tuna tartare\*, jumbo shrimp,  
daily ceviche\*, yuzu-gin cocktail sauce, ginger-cucumber mignonette, lemon, house hot sauce

180

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.

\*This item is 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.

# STEAKS, CHOPS & GAME

## À LA CARTE

à la carte entrées served with velvet potato leek soup or house salad with champagne thyme vinaigrette and signature steak sauce

### CERTIFIED ANGUS

8OZ FILET\* *gf*  
75

### GAME CUT

DOMESTIC LAMB RACK\* *gf*  
70

### PRIME

8OZ FILET\* *gf*  
85

14OZ NEW YORK STRIP\* *gf*  
100

### WAGYU

16OZ MISHIMA RESERVE RIBEYE\* *gf*  
128

5OZ KAGOSHIMA FARMS  
JAPANESE A-5\* *gf*  
150

### TOMAHAWK

36OZ RIBEYE\* *gf*  
180

18OZ PORK CHOP\* *gf*  
60

## SAUCES *gf*

choice of red wine reduction, horseradish cream, béarnaise, chimichurri or au poivre  
5

## SIDES

15

BAKED POTATO *gf*  
maître d'hôtel butter

POMMES FRITES\* *gf*  
herb aioli

GREEN BEAN CASSEROLE  
mushroom, crispy pickled onion

ROASTED BRUSSELS  
SPROUTS *gf*  
cherries, bacon, brandy

BAKED MAC & CHEESE  
cracker crumb

ROASTED ASPARAGUS *gf*  
lemon, thyme, parsley

WHIPPED POTATO BUTTER *gf*

ROASTED CARROTS *gf*  
orange caramel

## ENTRÉES

FAROE ISLANDS SALMON\* *gf*  
mustard-maple glaze, roasted tricolor cauliflower,  
charred brussels sprouts, cauliflower purée  
46

MISO-GLAZED SEA BASS\* *gf*  
steamed carolina rice, celery, baby carrot,  
mushrooms, lemongrass broth, chili oil  
65

SUNSET TERRACE SURF & TURF\*  
angus petite filet, butter-poached lobster tail,  
potato butter, beer-battered onion ring, béarnaise  
120

GREEN CIRCLE CHICKEN *gf*  
root vegetable hash, parsley root purée,  
lemon butter sauce  
42

### BOOSTERS & ADDITIONS *gf*

seasonal truffle 3g 28 / kaluga caviar\* 1/4 oz 35 / cold water lobster tail 70 / jumbo lump crab oscar 38  
maître d'hôtel butter 5 / bone marrow 20

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