



DINNER, We will attempt to accommodate special dietary requests. For children under the age of 16, we offer half-size portions at half price. We will happily provide separate checks. SUNSET Grill architecture and design by MANUEL ZEITLIN; artwork by PAUL HARMON; sculpture (web) by STEVE BENNEYWORTH; WINE BOTTLE AND HANDRAIL sculpture by DAN GOOSETREE; AN 18% GRATUITY will be added to parties of 7 or more.

STARTERS

HUMMUS 7.95

with PORTABELLO, FIRE ROASTED PEPPER, FETA CHEESE AND LAVOSH

GOLDEN BEET "TARTARE" 8.95

with CREME FRAICHE, TN PADDLEFISH CAVIAR, HICKORY SMOKED BENTON'S BACON AND WAFFLE CHIPS

DUCK CONFIT CIGAR 9.95

slow roasted duck leg, GOAT CHEESE AND WALNUTS IN PHTLLO PASTRY SERVED WITH STRAWBERRY-PORT JAM AND HORSERADISH CREAM

OSTRICH CARPACCIO 10.95

drizzled with ORGANIC E.V.O.O. AND POMEGRANATE MOLASSES, SERVED WITH MARCONA ALMONDS, GRILLED RICOTTA SALATA CHEESE AND OLIVE OIL TORTA

LUMP CRAB CAKE 12.95

with VEGETABLE RATATOUILLE, ROASTED GARLIC AIOLI AND CAPERBERRY

CHEESE AND SALAMI 14.95

A SELECTION OF THREE ARTISANAL CHEESES AND MOLINARI SALAMI

CRISPY FRIED PEPPER CALAMARI 10.95

with LEMON HORSERADISH COCKTAIL SAUCE

LAMB PICADILLO EMPANADAS 8.95

with OAXACA CHEESE, BLISTERED TOMATILLO RANCHERO SAUCE AND PICKLED RADISHES

SALADS & SOUPS

TODAY'S SOUP INSPIRATION Cup 4 Bowl 6

SONOMA Half 5.95 Whole 9.95

MIXED FARM LETTUCCES, GRANNY SMITH APPLE, TOASTED ALMOND AND CRUMBLD BLUE CHEESE WITH SWEET GARLIC-ZINFANDEL VINAIGRETTE

SUNSET CAESAR Half 4.95 Whole 8.95

ROMAINE LETTUCE, SUN DRIED TOMATOES, TOASTED PINE NUTS, PARMESAN CHEESE AND GARLIC CROUTONS

SPINACH 9.95

BEECH MUSHROOMS, BARLEY, ONIONS, HARD BOILED EGG WITH GRILLED SALATA RICOTTA CHEESE AND LOW FAT HONEY MUSTARD DRESSING

SPRING 11.95

ASPARAGUS, FARMER DAVE'S GREENS, TN COUNTRY HAM, ENGLISH PEAS, CARROTS AND RADISHES WITH MINT VINAIGRETTE AND TALEGGIO CHEESE CROSTINI

PASTAS

MAINE LOBSTER RAVIOLI 25.95

in MADEIRA WINE BUTTER SAUCE WITH ROOT VEGETABLES AND PECORINO ROMANO CHEESE

VOODOO 19.95

chicken, bay SHRIMP, ANDOUILLE SAUSAGE, in spicy black magic TOMATO SAUCE WITH FRESH EGG FETTUCCINE

PRIMAVERA 14.95

CASARECCE PASTA, ASPARAGUS, CARROTS, SUGAR SNAP PEAS AND SHOESTRING SQUASH WITH ROASTED GARLIC, FRESH HERBS, E.V.O.O. AND GRILLED RICOTTA SALATA CHEESE

VEGETARIAN VODOO 14.95

zucchini, squash, eggplant, mushrooms in spicy black magic TOMATO SAUCE WITH FRESH EGG FETTUCCINE

ADD TO ANY SALAD, PASTA OR STIRFRY

Grilled Chicken 5.95 Baby Shrimp 5.95

Beef Tips 8.95 Salmon 8.95

ENTREES

GRILLED ORGANIC FARM RAISED SALMON 23.95

with LITLLENECK CLAMS, ARTICHOKE HEARTS AND FLAGEOLET BEANS IN LEEK-CORN VELOUTE WITH FRESH CHERVIL

GEORGE'S BANK SEA SCALLOPS 23.95

with CREAMY ASPARAGUS RISOTTO, HICKORY SMOKED BENTON'S BACON, ROASTED CIPOLLINI ONIONS AND BABY CARROTS

ALASKAN HALIBUT 28.95

MISO-SAKE GLAZED, WITH SEAWEED SCENTED BASMATI RICE AND GOLDEN PEA SHOOT SALAD TOSSED IN SESAME-GINGER VINAIGRETTE

HAWAIIAN TUNA 31.95

WRAPPED IN TN COUNTRY HAM, SEARED RARE, SERVED OVER ANCHO CHILE CREAMED HOMINY, GARLIC BRAISED BROCCOLI RAAB AND PICKLED OKRA

VEGETABLE STIRFRY 11.95

ASIAN VEGETABLES WITH TERIYAKI SAUCE AND AUTHENTIC STICKY RICE

PORTABELLA MELT 15.95

ROASTED PORTABELLA MUSHROOM WITH RYE STUFFING AND VERMONT SWISS CHEESE, SERVED WITH ROASTED CAULIFLOWER AND YELLOW PEPPER COULIS

ROSEMARY GRILLED CHICKEN BREAST 16.95

with DRIED FRUIT AND CHERRY TOMATO COUSCOUS PILAF, SHOESTRING ZUCCHINI AND ROASTED PEPPER ROMESCO

FRIED DUCK SCHNITZEL 23.95

with GARLIC BRAISED RAPINI, GERMAN style "POTATO SALAD" OF GOLDEN BEETS AND DUCK CONFIT TOPPED WITH ORGANIC TN EGGS SUNNYSIDE UP

SORGHUM ROASTED PORK TENDERLOIN 19.95

with SWEET POTATO-BRIE GALETTE, CURRANT JAM AND PEARL ONION RAQOUT

HALF LAMB RACK 31.95

olive roasted with chickpea-lentil HARIRA, SESAME-EGGPLANT HOMEFRIES AND WHIPPED GOAT CHEESE

TRUFFLED ANGUS BURGER 16.95

with TOMATOES, BALSAMIC GRILLED ONIONS, ARUGULA, PROVOLONE AND ROASTED GARLIC AIOLI ON TOASTED KAISER ROLL WITH SWEET POTATO FRIES

GRILLED CERTIFIED ANGUS BEEF TENDERLOIN

5 oz. 23.95 8 oz. 35.95

with Yukon Gold MASHED POTATOES AND basil GRILLED VEGETABLES COVERED IN PORT WINE SAUCE

SIXTEEN OUNCE RIBEYE 34.95

USDA Black Angus PRIME with SMASHED SOUR CREAM RED BLISS POTATOES, SAUTEED ASPARAGUS AND RED WINE DEMI GLACE

VEAL CHEEKS 26.95

slowly BRAISED IN MADEIRA WINE SERVED WITH BAKED FONTINA POLENTA, FENNEL CONFIT & PAN JUS

SIDES 4.50

Yukon Gold Mashed Potatoes

House Chips

SAUTEED Spinach

BAKED SWEET POTATO

ASPARAGUS

SAUTEED MUSHROOMS

Randy Rayburn-Proprietor • Craig Cliff - Managing Director
Brian Uhl - Executive Chef • Dustin Pritchett - Chef de Cuisine
Chris Cunningham - Sous Chef • Chris Mason - Sous Chef
John Woodard - General Manager • Marilyn Merdler - Manager
B.J. St. John - Manager, Briana Minter - Manager

NO CIGAR, PIPE & CLOVE CIGARETTES PLEASE

SPLIT PLATE CHARGE \$2 PER PERSON