



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; WINE BOTTLE AND HANDRAIL SCULPTURE BY DAN GOOSE TREE; AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

STARTERS

POLENTA CHEESE FRIES 6.99

WITH PECORINO ROMANO AND HOMEMADE TOMATO-BASIL KETCHUP

RED BEET HUMMUS 7.99

WITH PEPPERED BONNIE BLUE FARMS FETA CHEESE, CANDIED PECANS AND TOASTED PITA BREAD

BRUSCHETTA 7.99

WITH WHITE BEAN-BONNIE BLUE FARMS GOAT CHEESE PUREE AND HOMEMOWN TOMATO CONCASSE

CHICKEN QUESADILLA 8.99

SMOKED CHICKEN, CHARRED PEPPERS AND SWEET WATER VALLEY AGED CHEDDAR CHEESE WITH CHIPOTLE SOUR CREAM AND CORN-TOMATO SALSA

CRAB CAKE 9.99

WITH SUMMER MELON SALSA AND HOT CHILE SAUCE

SMOKED CAROLINA TROUT SPRING ROLLS 8.99

WITH GREEN CURRY COCONUT BROTH AND ORGANIC BEECH MUSHROOM SALAD

FRIED JUDITH POINT CALAMARI 11.99

TOSSED IN RAS EL HANOUT SPICES WITH PRESERVED LEMON AIOLI

SALADS/ SOUPS

TODAY'S SOUP INSPIRATION Cup 2.99 Bowl 4.99

SONOMA Half 5.99 Whole 9.99

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

SUNSET CAESAR Half 4.99 Whole 8.99

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

SPINACH 9.99

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

PASTAS

LOCAL SUMMER VEGETABLE 12.99

SEA SHELL PASTA, HEIRLOOM TOMATOES, VIDALIA ONIONS, SUMMER SQUASH, SWISS CHARD, SWEET PEPPERS AND FRESH HERBS TOPPED WITH BONNIE BLUE FARMS FETA CHEESE

VEGETARIAN VODOO 11.99

ZUCCHINI, SQUASH, BELL PEPPERS & SWEET CORN IN SPICY BLACK MAGIC TOMATO SAUCE WITH FRESH EGG FETTUCCINE

VODOO 18.99

CHICKEN, BAY SHRIMP, ANDOUILLE SAUSAGE, IN SPICY BLACK MAGIC TOMATO SAUCE WITH FRESH EGG FETTUCCINE

SMOKEY BACON RAVIOLI 12.99

BENTON'S HICKORY SMOKED BACON AND SWEET WATER VALLEY CHEDDAR RAVIOLIS WITH SWEET PEA PUREE, CARROT RELISH AND CREME FRAICHE

VEGETABLE STIRFRY 10.99

ASIAN VEGETABLES WITH TERIYAKI SAUCE AND BROWN RICE

ENTREES

ORGANIC BAY OF FUNDY SALMON 18.99

WITH RICOTTA SPINACH CRUST, TARRAGON ROASTED NEW POTATOES, ORGANIC TOMATO JUS AND CRISPY LEEKS

GEORGE'S BANK SEA SCALLOPS 23.99

SEARED IN JERK SPICES WITH CARIBBEAN SWEET POTATO SALAD, FRIED PLANTAIN CHIPS AND GRILLED CHAYOTE SQUASH

HAWAIIAN TUNA MKT

MISO-SAKE GLAZED WITH WAKAMI JASMINE RICE, STEAMED BABY BOK CHOY AND SNOW PEA-SHIITAKE SALAD TOSSED IN SESAME-GINGER VINAIGRETTE

AVALON ACRES FARMS CHICKEN 18.99

BARBECUED IN MOROCCAN SPICES WITH COUSCOUS TABBOULEH, APRICOT-ALMOND RELISH AND GRILLED CHERRY TOMATOES

GEORGIA PLANTATION QUAIL 17.99

CHORIZO SAUSAGE STUFFED WITH JALAPENO CORNBREAD, HEIRLOOM TOMATO GAZPACHO, AVOCADO AND LIME CREME FRAICHE

DW FARMS PORK CHOP 19.99

WITH FARMER'S MARKET SUCCOTASH AND CITRUS BRAISED FENNEL

SUNSET BURGER 10.99

BENTON'S BACON, SWEET WATER VALLEY BUTTERMILK CHEDDAR, HOME-GROWN TOMATO, GRILLED RED ONION, ROASTED GARLIC MAYO AND ROMAINE ON KAISER ROLL, SERVED WITH SWEET POTATO FRIES

BEEF TENDERLOIN 5oz. 23.99/8oz. 32.99

WITH YUKON GOLD MASHED POTATOES, LOCAL GREEN BEANS AND PORT WINE DEMI GLACE

NIMAN RANCH 14oz. RIBEYE 34.99

WITH CREAMY STONE GROUND GRITS, BENTON'S COUNTRY HAM ROASTED ASPARAGUS AND BLACK MISSION FIG DEMI GLACE

NIMAN RANCH LEG OF LAMB 21.99

WITH BAKED BONNIE BLUE FARMS GOAT CHEESE POLENTA, NATURAL LAMB JUS AND GRILLED ZUCCHINI-TOASTED PINE NUT RELISH

SIDES

COUSCOUS TABBOULEH 2.99

JALAPENO CORNBREAD 2.99

FARMER'S MARKET SUCCOTASH 3.99

YUKON GOLD MASHED POTATOES 3.99

SWEET POTATO FRIES 3.99

COUNTRY HAM WRAPPED ASPARAGUS 3.99

GOAT CHEESE POLENTA 3.99

LOCAL GREEN BEANS 3.99

ADD TO ANY SALAD, PASTA OR STIRFRY

GRILLED CHICKEN 5.99 BABY SHRIMP 5.99

BEEF TIPS 5.99 ORGANIC SALMON 7.99

SPLIT PLATE CHARGE \$3 PER PERSON

www.sunsetgrill.com

Randy Rayburn - PROPRIETOR
Dustin Pritchett - EXECUTIVE CHEF • Heather Southerland - WINE DIRECTOR
Chris Cunningham - SOUS CHEF • Chris Mason - SOUS CHEF
Briana Minter - MANAGER • Marilyn Merdler - MANAGER