

• APPETIZERS/SALADS •

add a small sonoma salad, small sunset caesar salad or cup of soup to any menu item for 1.50

POLENTA CHEESE FRIES 6.99

with pecorino Romano & homemade basil ketchup

CLASSIC HUMMUS 7.99

with sundried tomato-golden raisin chutney, pistou, kalamata olive tapenade, peppered TN feta cheese & soft pita points

SONOMA SALAD whole 9.99 half 4.99

mixed lettuces, Granny Smith apples, almonds and Danish bleu cheese served with sweet garlic-zinfandel vinaigrette

SUNSET CAESAR SALAD whole 9.99 half 4.99

romaine lettuce, sun-dried tomatoes, toasted pine nuts, parmesan and garlic croutons

ICEBERG LETTUCE WEDGE 6.99

broken feta vinaigrette, crispy TN prosciutto, red radishes, cracked black pepper and sea salt

COBB SALAD whole 10.99 half 6.99

romaine lettuce, applewood smoked bacon, avocado, tomato, carrots, hard boiled egg and Danish bleu cheese with choice of dressing

SOUTHWESTERN FRIED CHICKEN SALAD 11.99

with shredded lettuce, pico de gallo, black beans, avocado, cheddar cheese, applewood smoked bacon, crispy tortilla strips & spicy ranch dressing

TUNA OR HONEY ALMOND CHICKEN SALAD 10.99

on bed of baby field greens with sliced tomato, cucumber & hard boiled egg

LEMON PEPPER FRIED CALAMARI 11.99

over a salad of seedless watermelon, pickled green tomatoes, heirloom tomatoes & Vidalia onions with white balsamic reduction & TN feta cheese

SOUP & SALAD COMBINATION 5.99

cup of today's soup inspiration with choice of small sonoma salad or small sunset caesar salad

• SALAD DRESSINGS •

Balsamic Vinaigrette • Sweet Garlic Zinfandel Vinaigrette Ranch • Bleu Cheese • Low Fat Honey Mustard

• PASTAS •**ANGEL HAIR CAPRESE PASTA 9.99**

angel hair pasta tossed with cherry tomatoes & house smoked fresh mozzarella finished with crispy basil & white balsamic glaze

VEGETABLE STIR FRY 6.99

Asian vegetables with teriyaki sauce and brown rice

VOODOO PASTA 9.99

chicken, bay shrimp and andouille sausage in spicy black magic tomato sauce with fresh egg fettuccine pasta

VEGETARIAN VODOO PASTA 7.99

eggplant, spinach, peppers, broccoli & portabella mushrooms in spicy black magic tomato sauce with egg fettuccine pasta

MEDITERRANIAN PASTA 9.99

artichoke hearts, tomatoes, spinach, basil & EVOO tossed with rigatoni pasta

ADD TO ANY SALAD, PASTA OR STIRFRY

grilled chicken 5.99 • grilled salmon 7.99
prime filet beef tips 7.99 • baby shrimp 6.99

• ENTREES •**SHRIMP & GRITS 12.99**

sauteed with peppers, onions & Tabasco butter over TN white cheddar stone ground grits, fried okra & chive oil

CRAB CAKE 10.99

with black-eye pea succotash, pickled okra & smoked tomato butter

GRILLED SALMON 14.99

with a salad of English cucumbers, Vidalia onions & tomatoes finished with citrus butter & apple cider reduction

PAN SEARED AHI TUNA 19.99

with ginger infused purple sticky rice, Sriracha seared snow peas, smoked green tomato ponzu & crispy wontons

BACON & EGGS 8.99

slow braised pork belly & sunny side up quail eggs with a buckwheat pancake & TN sorghum molasses

ANGUS BEEF MEATLOAF 7.99

with mashed potatoes, buttered baby green beans & portobello mushroom gravy

CHICKEN QUESADILLA 7.99

smoked chicken & TN Sweet Water Valley aged cheddar with pico de gallo & lime crema

SORGHUM ROASTED PORK TENDERLOIN 12.99

five seed crusted with creamy sweet potato salad, green cabbage vinegar slaw & maple BBQ sauce

GRILLED CHICKEN BREAST 9.99

with heirloom beet-lemon garlic orzo, fresh baby arugula & almond gremolata

CERTIFIED USDA PRIME BEEF TENDERLOIN

5oz. 19.99

with mashed potatoes, baby green beans & port wine demiglace

• SANDWICHES •**HONEY-ALMOND CHICKEN OR TUNA SALAD 7.99**

with tomato and field greens on wheatberry bread with house chips

TURKEY CLUB 6.99

turkey, applewood smoked bacon on toasted oat bread with tomatoes, iceberg lettuce & garlic aioli with house chips

SUNSET BURGER 9.99

applewood smoked bacon, TN white cheddar, tomato, grilled red onion, roasted garlic aioli & iceberg lettuce on Kaiser roll with house chips

PORTABELLO MUSHROOM GRILLED CHEESE 7.99

layered with fresh mozzarella & sauteed spinach served with tomato basil coulis & house chips

SLOW COOKED PRIME RIB FRENCH DIP 9.99

served on a baguette with caramelized onions, white cheddar, horseradish sour cream & au jus with house chips

GREEK PITA 5.99

filled with hummus, field greens, red onion, feta cheese, sundried tomato-golden raisin chutney & cucumber raita with house chips

• SIDES • 1.50

sweet potato fries • mashed potatoes
sauteed spinach • black-eye pea succotash
TN white cheddar grits • baby green beans
sweet potato salad • heirloom beet orzo

Randy Rayburn - Proprietor • Brian Uhl - Executive Chef
Chris Cunningham - Chef de Cuisine • Aaron Walters - Sous Chef
• Trent Raley - Sous Chef
Briana Minter - Manager • Marilyn Merdler - Manager
Meg Deck - Manager • Bo Suter - Manager
"Rainbow" McClendon - Am Sous Chef

CAKE FEE \$2 PER PERSON

www.sunsetgrill.com

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