

• **APPETIZERS/SALADS** •

POLENTA CHEESE FRIES 6.99

with pecorino Romano & homemade balsamic 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 8.99 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 10.99

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

CRAB CAKE 10.99

with celery root puree, red quinoa pilaf, roasted red pepper oil, preserved lemon aioli & onion sprouts

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 fresh spinach, orange segments, candied pecans & grilled portabella mushrooms tossed with sherry vinaigrette

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** •

FALL PASTA 9.99

Casarecci pasta tossed with lemon roasted cauliflower, Roma tomatoes & roasted red peppers in a pistou butter sauce

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

PEI MUSSELS 9.99

sauteed with basil & crushed red pepper in a lemongrass-coconut broth tossed with udon noodles & topped with crispy wontons

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

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
Steven Newwahrner - Manager/Wine Director • Bo Suter - Manager

"Rainbow" McClendon-Am Sous Chef

• **ENTREES** •

BBQ GRILLED GEORGIA WHITE SHRIMP 12.99

with TN cheddar stone ground grits, pickled okra, Tabasco butter & chive oil

GINGER-MINT CEVICHE 8.99

fresh marinated Gulf fish with fresh avocado, lime vinaigrette & crispy corn tortillas

GRILLED SALMON 14.99

with sweet potato-hazelnut hash, apple cider braised Brussels sprouts & dried apricot relish

FISH & CHIPS 12.99

Bass beer battered cod with house cut fries, Tabasco remoulade & malt vinegar reduction

ANGUS BEEF MEATLOAF 7.99

with mashed potatoes, butter broccoli and 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

with skillet corn, fresh spinach, demi glace & crispy leeks

GRILLED CHICKEN BREAST 10.99

with red mole sauce, Spanish style rice, charred jalapenos & lime sour cream

CERTIFIED USDA PRIME BEEF TENDERLOIN

5oz. 19.99

with mashed potatoes, baby green beans, crispy onions & 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

GRILLED PORTABELLO MUSHROOM 7.99

& fresh mozzarella grilled cheese 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 • braised Brussels sprouts
sweet potato-hazelnut hash • baby green beans
Spanish style rice • skillet corn

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

CORKAGE FEE \$15



Wines by the Glass Menu: To assist you in choosing a wine for your dining experience, we describe each wine according to its body, flavor, and acidity or tannin. Please Note: Vintages are subject to change based upon the whims and arbitrary nature of life, love and business in general, and are not due to a lack of concern on the part of the Sunset "Cork Dorks". All wine and liquor prices include a 15% alcohol tax

CHAMPAGNE & SPARKLING:

- 401 Kenwood "Yulupa" MV
- 402 Marques de la Tour MV

Everything
Light; Baked Apple, Honey, Spice; Crisp, Moderate Length
Light; Raisin, Dried Apple, Bread Dough; Sweet Acid, Short Finish

REGION	BTL	187ml
California	36	8.00
France	---	8.00

SAUVIGNON BLANC/ALT. WHITES:

- 201 Sycamore Lane White Zinfandel '08
- 202 Sycamore Lane Pinot Grigio '08
- 203 Monkey Bay Sauvignon Blanc '08
- 204 Coppola Pinot Grigio '08
- 205 Mezzacorona Pinot Grigio '08
- 206 Pacific Rim Riesling MV
- 207 Columbia Cellars Master Riesling '08
- 208 Yalumba Viognier '08
- 209 Kenwood Sauvignon Blanc '08
- 210 Penalolen Sauvignon Blanc '09
- 211 Genesis Riesling '08
- 212 Stag's White Gewurztraminer MV
- 213 Whitehaven Sauvignon Blanc '08
- 214 King Estate Pinot Gris '08
- 215 Evolution MV

Shellfish, Fish, Pasta
Light, Tropical Notes, Balanced; Fast Finish
Light; Citrus, Melon, Pear; Dry Finish
Medium; Kiwi, Pineapple, Grapefruit; Lengthy Finish
Medium; Tangerine, Pear, Green Apple, Crisp Acidity; Bright Finish
Medium; Granny Smith Apple, Lemon Zest; Crisp Finish
Medium; Dry, Citrus, Peach, Floral Nose; Light Finish
Light; Pear, Peach, Honey; Crisp Acidity; Light Finish
Light; White Peach, Apricot, Lemon Zest, Vibrant Acidity; Clean Finish
Light; Tropical Fruit, Citrus, Pear; Crisp; Dry Finish
Medium; Apples, Fresh Flowers; Crisp, Clean Finish
Medium; Orange, Peach, Pineapple; Balanced Finish
Medium; Green Apple, Honeydew, Lemon Grass; Refreshing Finish
Light; Grapefruit, Crushed Pineapple, Lychee; Sharp Acidity; Fast Finish
Medium; Sweet Grapefruit, Orange Blossom, Pineapple; Lively Finish
Medium; Apricot, Honey, Melon, Pear, Mild Acidity; Refreshing Finish

REGION	BTL	GLASS
California	20	6.00
California	22	6.50
New Zealand	24	7.00
Monterey Co.	28	8.00
Italy	28	8.00
Washington	28	8.00
Columbia Valley	30	8.50
Australia	30	8.50
Sonoma	32	9.00
Chile	32	9.00
Washington	32	9.00
Tennessee	36	10.00
New Zealand	40	11.00
Oregon	40	11.00
Oregon	44	12.00

CHARDONNAY:

- 301 Leaping Horse '08
- 302 Coastal Vines '08
- 303 Jed Steele "Shooting Star" '07
- 304 Estancia '08
- 305 Hogue '07
- 306 Toasted Head '07
- 307 Liberty School '06
- 308 St. Francis '07
- 309 Coppola "Director's Cut" '07
- 310 Sonoma Cutrer "Russian River" '07

Fish, Pasta, Chicken, Veal, Pork
Medium; Melon, Apple, Creamy Oak; Moderate Acidity; Light Finish
Medium; Vanilla, Cream, Pear; Crisp Finish
Medium; Pear, Oak, Citrus; Lingering Finish
Medium; Baked Pear, Peach, Balanced Acidity; Crisp Finish
Medium; Pear, Citrus, Vanilla, Hazelnut; Crisp Finish
Medium; Peach, Pineapple, Pear; Elegant Finish
Medium; Citrus, Pineapple, Pear, Honey; Clean; Crisp Finish
Medium; Apricot, Spice, Toasted Oak; Moderate, Soft Acidity
Full; Honeysuckle, Passoin Fruit Pineapple; Seductive Finish
Full; Pear, Apple, Spice, Buttery Toasty Oak; Balanced and Long

REGION	BTL	GLASS
California	20	6.00
California	22	6.50
Santa Barbara	24	7.00
Monterey	28	8.00
Washington	32	9.00
California	32	9.00
Paso Robles	32	9.00
Sonoma	36	10.00
Russian River	40	11.00
Russian River	48	13.00

CABERNET SAUVIGNON:

- 501 Leaping Horse '07
- 503 Cellar No. 8 '07
- 504 Catoro Cellar's '06
- 505 14 Hands '07
- 506 Penfolds Koonunga Cab/Shiraz '07
- 507 Rodney Strong '07
- 508 Estancia '07
- 509 Coppola "Director's Cut" '06
- 510 Avalon '07

Beef, Lamb, Duck, Pork, Veal, Ostrich, Wild Boar
Medium; Hint of Spice, Bing Cherry, Plum; Mild Tannins; Good Finish
Full; Cigar, Spice, Earth, Leather; Bold Finish
Full; Raspberry, Blackberry, Plum, Balanced Tannins; Complex Finish
Light; Notes of Dark Berries & Cherries; Lingering Finish
Full; Dark Fruit, BlackBerry, Anise, Medium Tannins; Short Finish
Full; Black Cherries, Dark Chocolate, Spicy Oak, Moderate Tannins; Rich Finish
Full; Black Cherry, Plum, Currant, Smooth Tannins; Rich Finish
Full; Cola, Cherry, Cassis, Moderate Tannins; Bold Finish
Full; Blueberry, Plum, Cherry, Leather; Lingering Finish

REGION	BTL	GLASS
California	20	6.00
California	24	7.00
Paso Robles	28	8.00
Washington	28	8.00
Australia	32	9.00
Sonoma	36	10.00
Paso Robles	40	11.00
Alexander Valley	44	12.00
Napa	46	12.50

MERLOT:

- 651 Leaping Horse '07
- 652 Columbia Crest Grand Estates '06
- 653 Rodney Strong Merlot '05
- 654 Genesis '05

Salmon, Beef, Lamb, Duck, Veal, Pork
Medium; Raspberry, Strawberry, Pepper, Good Tannins; Clean Finish
Full; Blueberry, Raspberry, Roasted Nuts, Supple Tannins; Soft Finish
Medium; Raspberry, Candied Cherry, Oak; Soft Tannins; Medium Finish
Medium to Full; Cherry, Plum, Leather, Smoke; Balanced Finish

REGION	BTL	GLASS
California	20	6.00
Washington	28	8.00
Central Coast	32	9.00
Washington	32	9.50

PINOT NOIRS:

- 701 Mont Pellier '08
- 702 Echelon '07
- 703 Mark West '08
- 704 Oak Knoll '06
- 505 Montoya '08
- 707 Coppola Diamond Series '07
- 708 Kenwood '06
- 709 Erath '07

Salmon, Tuna, Lamb, Duck, Veal, Pork
Light; Bing Cherry, Strawberry, Soft Tannins; Light Finish
Light; Black Cherry, Plum, Cinnamon; Balanced Acidity; Soft Finish
Light; Black Cherry, Plum, Soft Tannins; Elegant Finish
Medium; Cherry, Clove, Blueberry, Mouthwatering Acidity; Lingering Finish
Light; Black Cherry, Strawberry; Soft Acidity; Balanced Finish
Full; Rose Petals, Wild Raspberries, Allspice; Deep Finish
Medium; Cherry Strawberry, Earth; Elegant Finish
Medium; Blackberry, Cherry, Vanilla; Refined Tannins

REGION	BTL	GLASS
California	20	6.00
France	24	7.00
France	28	8.00
Willamette Valley	32	9.00
Monterey	32	9.00
California	36	10.00
Russian River	36	10.00
Oregon	48	13.00

ZINFANDEL:

- 801 Montevina '05
- 802 Ravenswood Vintners Blend '06
- 803 Jed Steele "Shooting Star" '07
- 804 Lake Sonoma '06

Beef, Lamb, Pork, Veal, Duck, Burgers, Ostrich
Medium; Black Pepper, Blackberry, Black Cherry; Medium finish
Full; Cinnamon, Vanilla, Blackberry, Raspberry; Bold Finish
Medium; Plums, Cherries, Chocolate; Moderate Tannins; Lush Finish
Full; Raspberry Jam, Strawberry, French Oak; Nice Finish

REGION	BTL	GLASS
Sierra Foothills	24	7.00
California	28	8.00
Lake County	32	9.00
Sonoma	36	10.00

ALTERNATIVE REDS:

- 901 Leaping Horse Shiraz '08
- 902 Miser Meritage '05
- 903 Simonassi Malbec '08
- 904 Wishing Tree Shiraz '06
- 905 Bogle Petite Syrah '06
- 906 Domaine Magellan Grenache/Syrah '04
- 907 Coppola Diamond Series Malbec '06
- 908 Summers Charbono '07
- 909 Ferrari Carano Siena '07
- 910 Meyer Syrah '04

Beef, Lamb, Pork, Duck, Ostrich, Venison, Wild Boar
Medium; Plum, Black Berry, Pepper, Light Tannins; Lasting Finish
Full; Chocolate, Black Pepper, Firm Tannins, Lush Finish
Medium; Melon, Apple, Spice; Soft Acidity; Moderate Finish
Full; Intense, Blackberry, Spice, Cherry, Plum; Fine Tannins; Lingering Finish
Medium; Cassis, Red Currant; Rich Tannins; Toasty Finish
Full; Cherry, Chocolate, Balanced Acidity; Long Finish
Full; Currants, Blackberries, Spicy Tannins; Distinctive Finish
Medium; Currant, Raspberry, Vanilla, Supple Tannins; Smooth Finish
Full; Black Currants, Cigar Smoke, Roma Tomato, Edgy Tannins; Complex Finish
Medium; Black Cherry, Chocolate, Tobacco, Fine Tannins; Spicy Finish

REGION	BTL	GLASS
California	20	6.00
California	24	7.00
Argentina	24	7.00
West Australia	32	9.00
California	32	9.00
France	32	9.00
California	36	10.00
Napa	44	12.00
Sonoma	48	13.00
Medocino	52	14.00

BEER

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|-----------------|---------------------|----------------|
| \$3.75 | \$4.50 | \$4.95 |
| Budweiser | Amstel Light | Bass Ale |
| Bud Light | Corona | Newcastle |
| Bud Light Lime | Heineken | Guinness Stout |
| Miller Lite | Heineken Light | Harp Lager |
| Coors Light | Blue Moon | Sierra Nevada |
| Michelob Ultra | Buckler (NA) | Sam Adams |
| Yuengling Lager | Yazoo Dos Perros | Becks Dark |
| Shiner Bock | Yazoo Hefeweizen | Stella Artois |
| O'Douls (NA) | Paulaner Hefeweizen | Fat Tire |

BOTTLED WATER

- | | |
|------------------|----------------------|
| \$2.50 | \$6.00 |
| Pellegrino Spk | Pellegrino Spk Liter |
| \$4.00 | \$8.00 |
| Voss Still 375ml | Voss Still 800ml |
| Voss Spk 375 ml | Voss Spk 800ml |