

BEGINNINGS & RAW

- 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, Marcona almonds, peppered TN feta cheese, roasted figs & soft pita points
- GRILLED LAMB KEFTA 8.99**
with cucumber raita, toasted pistachios, chile oil & lavosh crackers
- SWEET & SOUR SMOKED DUCK 8.99**
wrapped in a scallion pancake with papaya salsa, toasted coconut & creme fraiche
- SMOKED PAPRIKA FRITES 5.99**
house fried hand cut russet potatoes with truffle ketchup
- CHICKEN QUESADILLA 7.99**
smoked chicken and Sweet Water Valley aged cheddar cheese with shredded lettuce, pico de gallo & lime crema
- QUAIL & WAFFLE 9.99**
grilled blackberry marinated quail with a semolina waffle, ancho butter, vanilla maple syrup & micro cilantro
- GINGER-MINT CEVICHE 9.99**
fresh marinated Gulf fish with fresh avocado, lime vinaigrette & crispy corn tortillas
- LEMON PEPPER FRIED CALAMARI 10.99**
with tomato-basil coulis
- PEI MUSSELS 9.99**
sauteed with basil & crushed red pepper in a lemongrass-coconut broth topped with crispy wontons
- LUMP CRAB CAKE 10.99**
with celery root puree, roasted red pepper oil, preserved lemon aioli & onion sprouts
- PUMPKIN GNOCCHI 8.99**
tossed with TN prosciutto, green peas & chestnuts in a pecorino Romano cream sauce topped with spiced cranberries
- NACHOS 9.99**
baked in our own unique blend of cheese & spices
*add chicken, black beans or both for 4.99
- SEAFOOD PLATTER 19.99**
our ceviche, crab cake and shrimp & grits to share
- TODAY'S SOUP INSPIRATION: Cup 2.99 Bowl 4.99**
- SONOMA SALAD Half 5.99 Whole 9.99**
field greens, Granny Smith apple, toasted almonds & Danish blue cheese with sweet garlic-zinfandel vinaigrette
- SUNSET CAESAR SALAD Half 4.99 Whole 8.99**
romaine lettuce, sun dried tomatoes, toasted pine nuts, parmesan & garlic croutons
- SPINACH SALAD 10.99**
tossed with a warm Benton's bacon-Jack Daniels-caramelized shallot vinaigrette, orange segments, candied pecans & grilled portabella mushrooms topped with a fried egg & TN goat cheese
- BEET & ARUGULA SALAD 9.99**
wild arugula, radicchio & shaved fennel tossed with golden beets, figs, toasted walnuts & sherry vinaigrette topped with grated manchego cheese
- ICEBERG LETTUCE WEDGE 5.99**
with broken feta vinaigrette, crispy TN prosciutto, red radishes, cracked black pepper & sea salt
- ADD TO ANY SALAD, PASTA OR STIRFRY**
grilled chicken 5.99 baby shrimp 6.99
prime filet beef tips 7.99 grilled salmon 7.99

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 Newwahner - Manager/Wine Director • Bo Suter - Manager

SPLIT PLATE CHARGE \$6

CORKAGE FEE \$15

ENTREES

- GRILLED SALMON 19.99**
with sweet potato-hazelnut hash, apple cider braised Brussels sprouts & dried apricot relish
- SEARED SEA SCALLOPS 26.99**
with red quinoa pilaf, grilled zucchini, butternut squash coulis, pomegranate yogurt & crispy leeks
- TROUT BLT 19.99**
pan seared semolina crusted trout layered with Italian bacon, wild arugula & tomato marmalade served with waffle chips & preserved lemon aioli
- FISH & CHIPS 17.99**
Bass beer battered cod with house cut fries, Tabasco remoulade & malt vinegar reduction
- BBQ GRILLED GEORGIA WHITE SHRIMP 19.99**
with TN cheddar stone ground grits, pickled okra, Tabasco butter & chive oil
- PAELLA 21.99**
saffron rice tossed with fresh fish, mussels, shrimp, chorizo sausage, green peas, peppers & onions in a spicy tomato broth topped with herbed aioli
- ROASTED FREE RANGE CHICKEN BREAST 16.99**
with red mole sauce, Spanish style rice, grilled flour tortilla, charred jalapenos & lime crema
- SORGHUM ROASTED PORK TENDERLOIN 19.99**
with sweet corn-TN buttermilk cheddar risotto, Benton's bacon braised collard greens & red cabbage chowchow
- CAJUN SPICED DUCK BREAST 21.99**
with skillet corn, fresh spinach, blackberry demi glace, candied pecans & duck cracklings
- TEMPURA BEEF SHORT RIB 18.99**
with udon noodles tossed with Asian broth, scallions, shiitake mushrooms, bok choy & fresh bamboo shoots topped with wasabi sprouts
- SUNSET BACON CHEESEBURGER 11.99**
applewood bacon, Sweet Water Valley buttermilk cheddar, tomato, grilled red onion, roasted garlic mayo & iceberg lettuce on a Kaiser roll served with sweet potato fries

- 12oz. CERTIFIED USDA PRIME NEW YORK STRIP 19.99**
with sweet potato-manchego cheese gratin, buttered broccoli & chimichurri sauce
- 14oz. CERTIFIED USDA PRIME RIBEYE 19.99**
with a loaded twice baked potato, sauteed asparagus & Danish bleu cheese compound butter
- CERTIFIED USDA PRIME BEEF TENDERLOIN**
5oz. 19.99 8oz. 32.99
with mashed potatoes, French baby green beans, port wine demiglace & tobacco onions

VEGETARIAN VOODOO PASTA 12.99
eggplant, spinach, bell peppers, broccoli & mushrooms in spicy black magic tomato sauce with fresh egg fettuccine

VOODOO PASTA 19.99
chicken, bay shrimp & andouille sausage in spicy black magic tomato sauce with fresh egg fettuccine

VEGETABLE STIRFRY 10.99
Asian vegetables with teriyaki sauce & brown rice

FALL PASTA 13.99
Casarecci pasta tossed with lemon roasted cauliflower, Roma tomatoes, roasted red peppers, fresh baby artichokes in a pistou butter sauce

SIDES

- sauteed spinach 3.99 • braised Brussels sprouts 3.99
buttered broccoli 3.99 • mashed potatoes 3.99
sweet potato fries 3.99 • twice baked potato 4.99
sauteed asparagus 4.99 • French baby green beans 3.99



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	<i>Light; Baked Apple, Honey, Spice; Crisp, Moderate Length</i>	REGION	BTL	187ml
402 Marques de la Tour MV	<i>Light; Raisin, Dried Apple, Bread Dough; Sweet Acid, Short Finish</i>	California	36	8.00
		France	---	8.00

SAUVIGNON BLANC/ALT. WHITES:

	Everything	REGION	BTL	GLASS
201 Sycamore Lane White Zinfandel '08	<i>Light, Tropical Notes, Balanced; Fast Finish</i>	California	20	6.00
202 Sycamore Lane Pinot Grigio '08	<i>Light; Citrus, Melon, Pear; Dry Finish</i>	California	22	6.50
203 Monkey Bay Sauvignon Blanc '08	<i>Medium; Kiwi, Pineapple, Grapefruit; Lengthy Finish</i>	New Zealand	24	7.00
204 Coppola Pinot Grigio '08	<i>Medium; Tangerine, Pear, Green Apple, Crisp Acidity; Bright Finish</i>	Monterey Co.	28	8.00
205 Mezzacorona Pinot Grigio '08	<i>Medium; Granny Smith Apple, Lemon Zest; Crisp Finish</i>	Italy	28	8.00
206 Pacific Rim Riesling MV	<i>Medium; Dry, Citrus, Peach, Floral Nose; Light Finish</i>	Washington	28	8.00
207 Columbia Cellars Master Riesling '08	<i>Light; Pear, Peach, Honey; Crisp Acidity; Light Finish</i>	Columbia Valley	30	8.50
208 Yalumba Viognier '08	<i>Light; White Peach, Apricot, Lemon Zest, Vibrant Acidity; Clean Finish</i>	Australia	30	8.50
209 Kenwood Sauvignon Blanc '08	<i>Light; Tropical Fruit, Citrus, Pear; Crisp; Dry Finish</i>	Sonoma	32	9.00
210 Penalolen Sauvignon Blanc '09	<i>Medium; Apples, Fresh Flowers; Crisp, Clean Finish</i>	Chile	32	9.00
211 Genesis Riesling '08	<i>Medium; Orange, Peach, Pineapple; Balanced Finish</i>	Washington	32	9.00
212 Stag's White Gewurztraminer MV	<i>Medium; Green Apple, Honeydew, Lemon Grass; Refreshing Finish</i>	Tennessee	36	10.00
213 Whitehaven Sauvignon Blanc '08	<i>Light; Grapefruit, Crushed Pineapple, Lychee; Sharp Acidity; Fast Finish</i>	New Zealand	40	11.00
214 King Estate Pinot Gris '08	<i>Medium; Sweet Grapefruit, Orange Blossom, Pineapple; Lively Finish</i>	Oregon	40	11.00
215 Evolution MV	<i>Medium; Apricot, Honey, Melon, Pear, Mild Acidity; Refreshing Finish</i>	Oregon	44	12.00

CHARDONNAY:

	Fish, Pasta, Chicken, Veal, Pork	REGION	BTL	GLASS
301 Leaping Horse '08	<i>Medium; Melon, Apple, Creamy Oak; Moderate Acidity; Light Finish</i>	California	20	6.00
302 Coastal Vines '08	<i>Medium; Vanilla, Cream, Pear; Crisp Finish</i>	California	22	6.50
303 Jed Steele "Shooting Star" '07	<i>Medium; Pear, Oak, Citrus; Lingering Finish</i>	Santa Barbara	24	7.00
304 Estancia '08	<i>Medium; Baked Pear, Peach, Balanced Acidity; Crisp Finish</i>	Monterey	28	8.00
305 Hogue '07	<i>Medium; Pear, Citrus, Vanilla, Hazelnut; Crisp Finish</i>	Washington	32	9.00
306 Toasted Head '07	<i>Medium; Peach, Pineapple, Pear; Elegant Finish</i>	California	32	9.00
307 Liberty School '06	<i>Medium; Citrus, Pineapple, Pear, Honey; Clean; Crisp Finish</i>	Paso Robles	32	9.00
308 St. Francis '07	<i>Medium; Apricot, Spice, Toasted Oak; Moderate, Soft Acidity</i>	Sonoma	36	10.00
309 Coppola "Director's Cut" '07	<i>Full; Honeysuckle, Passoin Fruit Pineapple; Seductive Finish</i>	Russian River	40	11.00
310 Sonoma Cutrer "Russian River" '07	<i>Full; Pear, Apple, Spice, Buttery Toasty Oak; Balanced and Long</i>	Russian River	48	13.00

CABERNET SAUVIGNON:

	Beef, Lamb, Duck, Pork, Veal, Ostrich, Wild Boar	REGION	BTL	GLASS
501 Leaping Horse '07	<i>Medium; Hint of Spice, Bing Cherry, Plum; Mild Tannins; Good Finish</i>	California	20	6.00
503 Cellar No. 8 '07	<i>Full; Cigar, Spice, Earth, Leather; Bold Finish</i>	California	24	7.00
504 Catoro Cellar's '06	<i>Full; Raspberry, Blackberry, Plum, Balanced Tannins; Complex Finish</i>	Paso Robles	28	8.00
505 14 Hands '07	<i>Light; Notes of Dark Berries & Cherries; Lingering Finish</i>	Washington	28	8.00
506 Penfolds Koonunga Cab/Shiraz '07	<i>Full; Dark Fruit, BlackBerry, Anise, Medium Tannins; Short Finish</i>	Australia	32	9.00
507 Rodney Strong '07	<i>Full; Black Cherries, Dark Chocolate, Spicy Oak, Moderate Tannins; Rich Finish</i>	Sonoma	36	10.00
508 Estancia '07	<i>Full; Black Cherry, Plum, Currant, Smooth Tannins; Rich Finish</i>	Paso Robles	40	11.00
509 Coppola "Director's Cut" '06	<i>Full; Cola, Cherry, Cassis, Moderate Tannins; Bold Finish</i>	Alexander Valley	44	12.00
510 Avalon '07	<i>Full; Blueberry, Plum, Cherry, Leather; Lingering Finish</i>	Napa	46	12.50

MERLOT:

	Salmon, Beef, Lamb, Duck, Veal, Pork	REGION	BTL	GLASS
651 Leaping Horse '07	<i>Medium; Raspberry, Strawberry, Pepper, Good Tannins; Clean Finish</i>	California	20	6.00
652 Columbia Crest Grand Estates '06	<i>Full; Blueberry, Raspberry, Roasted Nuts, Supple Tannins; Soft Finish</i>	Washington	28	8.00
653 Rodney Strong Merlot '05	<i>Medium; Raspberry, Candied Cherry, Oak; Soft Tannins; Medium Finish</i>	Central Coast	32	9.00
654 Genesis '05	<i>Medium to Full; Cherry, Plum, Leather, Smoke; Balanced Finish</i>	Washington	32	9.50

PINOT NOIRS:

	Salmon, Tuna, Lamb, Duck, Veal, Pork	REGION	BTL	GLASS
701 Mont Pellier '08	<i>Light; Bing Cherry, Strawberry, Soft Tannins; Light Finish</i>	California	20	6.00
702 Echelon '07	<i>Light; Black Cherry, Plum, Cinnamon; Balanced Acidity; Soft Finish</i>	France	24	7.00
703 Mark West '08	<i>Light; Black Cherry, Plum, Soft Tannins; Elegant Finish</i>	France	28	8.00
704 Oak Knoll '06	<i>Medium; Cherry, Clove, Blueberry, Mouthwatering Acidity; Lingering Finish</i>	Willamette Valley	32	9.00
505 Montoya '08	<i>Light; Black Cherry, Strawberry; Soft Acidity; Balanced Finish</i>	Monterey	32	9.00
707 Coppola Diamond Series '07	<i>Full; Rose Petals, Wild Raspberries, Allspice; Deep Finish</i>	California	36	10.00
708 Kenwood '06	<i>Medium; Cherry Strawberry, Earth; Elegant Finish</i>	Russian River	36	10.00
709 Erath '07	<i>Medium; Blackberry, Cherry, Vanilla; Refined Tannins</i>	Oregon	48	13.00

ZINFANDEL:

	Beef, Lamb, Pork, Veal, Duck, Burgers, Ostrich	REGION	BTL	GLASS
801 Montevina '05	<i>Medium; Black Pepper, Blackberry, Black Cherry; Medium finish</i>	Sierra Foothills	24	7.00
802 Ravenswood Vintners Blend '06	<i>Full; Cinnamon, Vanilla, Blackberry, Raspberry; Bold Finish</i>	California	28	8.00
803 Jed Steele "Shooting Star" '07	<i>Medium; Plums, Cherries, Chocolate; Moderate Tannins; Lush Finish</i>	Lake County	32	9.00
804 Lake Sonoma '06	<i>Full; Raspberry Jam, Strawberry, French Oak; Nice Finish</i>	Sonoma	36	10.00

ALTERNATIVE REDS:

	Beef, Lamb, Pork, Duck, Ostrich, Venison, Wild Boar	REGION	BTL	GLASS
901 Leaping Horse Shiraz '08	<i>Medium; Plum, Black Berry, Pepper, Light Tannins; Lasting Finish</i>	California	20	6.00
902 Miser Meritage '05	<i>Full; Chocolate, Black Pepper, Firm Tannins, Lush Finish</i>	California	24	7.00
903 Simonassi Malbec '08	<i>Medium; Melon, Apple, Spice; Soft Acidity; Moderate Finish</i>	Argentina	24	7.00
904 Wishing Tree Shiraz '06	<i>Full; Intense, Blackberry, Spice, Cherry, Plum; Fine Tannins; Lingering Finish</i>	West Australia	32	9.00
905 Bogle Petite Syrah '06	<i>Medium; Cassis, Red Currant; Rich Tannins; Toasty Finish</i>	California	32	9.00
906 Domaine Magellan Grenache/Syrah '04	<i>Full; Cherry, Chocolate, Balanced Acidity; Long Finish</i>	France	32	9.00
907 Coppola Diamond Series Malbec '06	<i>Full; Currants, Blackberries, Spicy Tannins; Distinctive Finish</i>	California	36	10.00
908 Summers Charbono '07	<i>Medium; Currant, Raspberry, Vanilla, Supple Tannins; Smooth Finish</i>	Napa	44	12.00
909 Ferrari Carano Siena '07	<i>Full; Black Currants, Cigar Smoke, Roma Tomato, Edgy Tannins; Complex Finish</i>	Sonoma	48	13.00
910 Meyer Syrah '04	<i>Medium; Black Cherry, Chocolate, Tobacco, Fine Tannins; Spicy Finish</i>	Medocino	52	14.00

BEER

\$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