

**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. 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	40	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 Ruffino "Lumina" Pinot Grigio '08  
205 Coppola Pinot Grigio '08  
206 Polka Dot Dry Riesling '08  
207 Columbia Cellars Master Riesling '08  
208 Yalumba Viognier '08  
209 Kenwood Sauvignon Blanc '08  
210 Genesis Riesling '08  
211 Stag's White Gewurztraminer MV  
212 Whitehaven Sauvignon Blanc '08  
213 King Estate Pinot Gris '08  
214 Evolution MV

### Shellfish, Fish, Pasta

Light, Tropical Notes, Balanced; Fast Finish  
Light; Citrus, Melon, Pear; Dry Finish  
Medium; Kiwi, Pineapple, Grapefruit; Lengthy Finish  
Medium; Pear, Iris, Sage, Yeast; Lasting Finish  
Medium; Tangerine, Pear, Green Apple, Crisp Acidity; Bright Finish  
Medium; Lime, Green Apple, Slate, Lively Acidity; Sharp 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; 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	22	6.00
California	24	6.50
New Zealand	26	7.00
Italy	26	7.00
Monterey Co.	30	8.00
Germany	30	8.00
Columbia Valley	32	8.50
Australia	32	8.50
Sonoma	34	9.00
Washington	34	9.00
Tennessee	38	10.00
New Zealand	42	11.00
Oregon	42	11.00
Oregon	46	12.00

## CHARDONNAY:

301 Leaping Horse '08  
302 Coastal Vines '08  
303 Jed Steele "Shooting Star" '07  
304 Estancia '08  
305 Hogue '08  
306 Toasted Head '07  
307 Louis Jadot Macon-Villages '07  
308 Coppola "Director's Cut" '08  
309 Sonoma Cutrer "Russian River" '08

### 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; White Peach, Lemon, Limestone, Delicate Acidity; Crisp Finish  
Full; Honeysuckle, Passoin Fruit Pineapple; Seductive Finish  
Full; Pear, Apple, Spice, Buttery Toasty Oak; Balanced and Long

REGION	BTL	GLASS
California	22	6.00
California	24	6.50
Santa Barbara	26	7.00
Monterey	30	8.00
Washington	34	9.00
California	34	9.00
Burgundy	38	10.00
Russian River	42	11.00
Russian River	50	13.00

## CABERNET SAUVIGNON:

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

### 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  
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; Black Cherry, Chocolate, Sage, Leather; Complex Finish

REGION	BTL	GLASS
California	22	6.00
California	26	7.00
Washington	30	8.00
Australia	34	9.00
Sonoma	38	10.00
Paso Robles	42	11.00
Alexander Valley	46	12.00
Napa	50	13.00

## MERLOT:

651 Leaping Horse '07  
652 Red Rock '07  
653 Columbia Crest Grand Estates '06  
654 Rodney Strong Merlot '06

### Salmon, Beef, Lamb, Duck, Veal, Pork

Medium; Raspberry, Strawberry, Pepper, Good Tannins; Clean Finish  
Medium; Plum, Boysenberry; Soft Tannins; Tapered Finish  
Full; Blueberry, Raspberry, Roasted Nuts, Supple Tannins; Soft Finish  
Medium; Raspberry, Candied Cherry, Oak; Soft Tannins; Medium Finish

REGION	BTL	GLASS
California	22	6.00
California	26	7.00
Washington	30	8.00
Central Coast	34	9.00

## PINOT NOIRS:

701 Mont Pellier '08  
702 Echelon '08  
703 Apaltagua '08  
704 Mark West '08  
705 Oak Knoll '06  
706 Coppola "Diamond Series" '07  
707 Kenwood '07  
708 Erath '08

### Salmon, Tuna, Lamb, Duck, Veal, Pork

Light; Bing Cherry, Strawberry, Soft Tannins; Light Finish  
Light; Black Cherry, Plum, Cinnamon; Balanced Acidity; Soft Finish  
Medium; Black Cherry, Strawberry, Soft Acidity; Balanced Finish  
Light; Black Cherry, Plum, Soft Tannins; Elegant Finish  
Medium; Cherry, Clove, Blueberry, Mouthwatering Acidity; Lingering 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	22	6.00
France	26	7.00
Chile	30	8.00
France	34	9.00
Willamette Valley	34	9.00
California	38	10.00
Russian River	38	10.00
Oregon	50	13.00

## ZINFANDEL:

801 Montevina '06  
802 Ravenswood Vintners Blend '07  
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	26	7.00
California	28	8.00
Lake County	32	9.00
Sonoma	36	10.00

## ALTERNATIVE REDS:

901 Miser Meritage '05  
902 Da Vinci Chianti DOCG '06  
903 Simonassi Malbec '08  
904 Wishing Tree Shiraz '07  
905 Bogle Petite Syrah '07  
906 Coppola "Diamond Series" Malbec '07  
907 Chateau Mont-Redon Cotes-du-Rhone '06  
908 Summers Charbono '07  
909 Ferrari Carano Siena '07  
910 Meyer Syrah '05

### Beef, Lamb, Pork, Duck, Ostrich, Venison, Wild Boar

Full; Chocolate, Black Pepper, Firm Tannins, Lush Finish  
Medium; Plum, Cherry, Black Pepper, Round Tannins; Long 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; Currants, Blackberries, Spicy Tannins; Distinctive Finish  
Full; Raspberry, Chocolate, Balanced Tannins; Long 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	26	7.00
Italy	30	8.00
Argentina	30	8.00
West Australia	34	9.00
California	34	9.00
California	38	10.00
France	42	11.00
Napa	46	12.00
Sonoma	50	13.00
Medocino	54	14.00

## BEER

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

**• APPETIZERS/SALADS •****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 5.99**

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 spinach tossed with TN feta cheese, kalamata olives, dried apricots, roasted red peppers & white balsamic-yogurt dressing topped with toasted pine nuts

**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 •****FOUR-CHEESE RAVIOLIS 9.99**

sauteed with sweet peas, cremini mushrooms, caramelized onions & roasted red peppers in a parmesan cream sauce topped with fried basil

**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 tasso ham, charred corn & cilantro in an Abita beer broth tossed with linguine

**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 braised white beans, Tabasco aioli & crispy TN prosciutto chip

**GRILLED SALMON 14.99**

with crimson lentils, cauliflower cream, seared Swiss chard & TN yellow tomato concasse

**PAN SEARED AHI TUNA 19.99**

with udon noodles tossed with Asian broth, scallions, mushrooms, bok choy & bamboo shoots

**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, butter baby green beans 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 white bean confit, glazed TN apples & cider braised kale

**GRILLED CHICKEN BREAST 10.99**

with Mediterranean style basmati rice, seared spinach & dried apricot relish

**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 • braised white beans  
TN white cheddar grits • baby green beans  
Mediterranean style basmati rice • crimson lentils  
add a small sonoma salad, small sunset caesar salad or cup of soup to any menu item for 1.50

**CAKE FEE \$2 PER PERSON**

[www.sunsetgrill.com](http://www.sunsetgrill.com)

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 Newvahrner - Manager/Wine Director • Bo Suter - Manager  
"Rainbow" McClendon-Am Sous Chef