



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; Wine Bottle and handrail sculpture by Dan Goosetree; Artwork by Paul Harmon, Dave Turner and Rob Hendon. An 18% Gratuity will be added to parties of 6 or more.

BEGINNINGS & RAW

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, Marcona almonds, peppered TN feta cheese, fig compote & soft pita points

TN FETA STUFFED LAMB MEATBALLS 8.99
with sauce putanesca, toasted pine nuts & chile oil

SWEET & SOUR SMOKED DUCK 8.99
wrapped in a scallion pancake with blood orange salsa, toasted coconut & creme fraiche

CREMINI MUSHROOM RISOTTO 7.99
with shaved pecorino Romano topped with a salad of wild baby arugula, fennel & truffle vinaigrette

CHICKEN QUESADILLA 7.99
smoked chicken and Sweet Water Valley aged cheddar cheese with shredded lettuce, pico de gallo & lime crema

BACON & EGGS 9.99
slow braised pork belly & sunny side up quail eggs with a buckwheat pancake & TN sorghum molasses

CRAWFISH FRITTERS 9.99
with smoked tomato butter & chayote slaw

LEMON PEPPER FRIED CALAMARI 10.99
with tomato-basil coulis

P.E.I. MUSSELS 9.99
sauteed with tasso ham, charred corn & cilantro in an Abita beer broth served with grilled local baguette

LUMP CRAB CAKE 10.99
with braised white beans, Tabasco aioli & crispy TN prosciutto chip

TN WHITE CHEDDAR GNOCCHI 8.99
tossed with Benton's bacon, Roma tomatoes, spinach & toasted hazelnuts in a brown butter sauce topped with sweet potato curls

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 crawfish fritters, 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 Half 6.99 Whole 10.99
tossed with TN feta cheese, kalamata olives, dried apricots, roasted red peppers & white balsamic-yogurt dressing topped with toasted pine nuts

CHRIS' VERSION OF BEETS & HEAT Half 5.99 Whole 9.99
golden beets, wild baby arugula, shaved fennel, TN goat cheese, blood orange segments & candied pecans tossed in Tabasco-honey vinaigrette

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 CAKE FEE \$2 PER PERSON

ENTREES

GRILLED SALMON 19.99
with crimson lentils, cauliflower cream, seared Swiss chard & TN yellow tomato concasse

SEARED SEA SCALLOPS 26.99
with TN heirloom pumpkin risotto, sauteed mustard greens, dried fruit compote, apple cider reduction & crispy leeks

BOB WHITE TN TROUT 19.99
pan seared cornmeal crusted with seasonal succotash, pickled okra & smoked tomato butter

SHRIMP & GRITS 19.99
sauteed with peppers, onions & Tabasco butter over TN white cheddar stone ground grits, fried okra & chive oil

ODE TO ZOLA 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 Mediterranean style basmati rice over a bed of wild baby arugula drizzled with olive oil & topped with dried apricot relish

PORK TENDERLOIN 19.99
with white bean confit, glazed TN apples, cider braised kale & crispy country ham

TEMPURA BEEF SHORT RIB 18.99
with udon noodles tossed with Asian broth, scallions, mushrooms, bok choy & bamboo shoots topped with wasabi sprouts

CAJUN SPICED DUCK BREAST 21.99
with skillet corn, fresh spinach, blackberry demi glace, candied pecans & duck cracklings

BRAISED AUSTRALIAN LAMB SHANK 23.99
with seared TN goat cheese polenta, roasted carrot puree, mint gremolata & natural juices

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 24.99
with mashed potatoes, French baby green beans, port wine demiglace

14oz. CERTIFIED USDA PRIME RIBEYE 24.99
with mashed potatoes, French baby green beans, port wine demiglace

CERTIFIED USDA PRIME BEEF TENDERLOIN
5oz. 21.99 8oz. 32.99
with mashed potatoes, French baby green beans, port wine demiglace
substitute sauteed asparagus add \$1.99

VEGETARIAN VODOO PASTA 12.99
eggplant, spinach, bell peppers, cauliflower & 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 9.99
Asian vegetables with teriyaki sauce & brown rice

FOUR-CHEESE RAVIOLIS 13.99
sauteed with sweet peas, cremini mushrooms, caramelized onions & roasted red peppers in a vodka cream sauce topped with fried basil

SIDES

seared spinach 3.99 • sauteed mustard greens 3.99
seasonal succotash 3.99 • mashed potatoes 3.99
sweet potato fries 3.99 • TN goat cheese polenta 4.99
sauteed asparagus 4.99 • French baby green beans 3.99