

BEGINNINGS & RAW**POLENTA CHEESE FRIES 6.99**

with Pecorino Romano and homemade balsamic ketchup

CERTIFIED ANGUS BEEF CARPACCIO 7.99

with horseradish aioli, toasted pine nuts, arugula, cracked pepper, sea salt and caraway flatbreads

HUMMUS 7.99

with peppered Bonnie Blue Farms feta cheese, kalamata olive tapenade, red pepper relish and grilled pita

POPCORN BAY SCALLOPS 8.99

tortilla fried with pineapple-chipotle cocktail sauce and micro cilantro

FILO WRAPPED GEORGIA WHITE SHRIMP 9.99

layered with cashews served with kiwi salsa and passionfruit coulis

CHICKEN QUESADILLA 7.99

smoked chicken and Sweet Water Valley aged cheddar cheese with chipotle sour cream and corn-tomato salsa

SESAME SEARED HAWAIIAN #1 TUNA 12.99

atop wonton crisps with spicy mango, wasabi sprouts, sesame mayo and tobiko

CRAB CAKE 10.99

with shaved fennel-TN country ham salad, lemon aioli and white balsamic reduction

WILD MAINE MUSSELS 8.99

in roasted garlic tomato broth with grilled baguette and pistou

FRIED POINT JUDITH CALAMARI 11.99

with tomato-basil coulis & lemon caper butter

SMOKED PAPRIKA FRITES 5.99

hand cut russet potatoes, house fried with truffled ketchup

SEAFOOD PLATTER 19.99

our crab cake, popcorn scallops and filo wrapped Georgia white shrimp to share

TODAY'S SOUP INSPIRATION Cup 2.99 Bowl 4.99**SONOMA SALAD Half 5.99 Whole 9.99**

mixed farm lettuces, Granny Smith apple, toasted almond and 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 and garlic croutons

BEET & ARUGULA SALAD 9.99

wild arugula and beets tossed in sherry vinaigrette with candied pecans & shaved Midnight Moon goat cheese

ICEBERG LETTUCE WEDGE 5.99

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

SIDES

wilted spinach 3.99 • rosemary roasted new potatoes 3.99

TN cheddar mac-n-cheese 3.99 • Yukon Gold mashed potatoes 3.99

sweet potato fries 3.99 • twice baked potato 3.99

buttered asparagus 4.99 • French baby green beans 3.99

ENTREES**ATLANTIC SALMON 19.99**

spinach-ricotta crusted with rosemary roasted new potatoes and garlic tomato jus

SEA SCALLOPS 26.99

with goat cheese-black truffle risotto, English pea-spring onion saute, port glaze & sweet potato curls

BBQ SPRINGER MOUNTAIN CHICKEN 16.99

airline chicken breast with pecan-sweet potato hash, braised kale, ancho chile bbq sauce and green tomato chow-chow

PORK TENDERLOIN 19.99

sweet tea brined with creamy corn pudding, fried green tomatoes, etouffee and crispy leeks

DOUBLE THICK PORK CHOP 23.99

hickory smoked with TN buttermilk cheddar mac-n-cheese, buttered spinach, apple chutney and sorghum demi glaze

SUNSET BURGER 10.99

Benton's bacon, Sweet Water Valley buttermilk cheddar, tomato, grilled red onion, roasted garlic mayo and iceberg on Kaiser roll served with sweet potato fries

BEEF TENDERLOIN 5oz. 23.99/8oz. 32.99

with Yukon gold mashed potatoes, French baby green beans, port wine demiglace and tobacco onions

7oz. CERTIFIED ANGUS HANGER STEAK 17.99

with Benton's bacon twice-baked potato, grilled asparagus and green peppercorn demi glaze

AUSTRALIAN LAMB RACK 32.99

herb marinated and roasted served with potato salad Nicoise, fennel-pepper puree, Bonnie Blue Farms chevre & shallot confit

PASTAS**SPRING VEGETABLE 12.99**

fresh bucatini pasta tossed with asparagus, artichoke hearts, Roma tomatoes & basil in a white wine butter sauce topped with Pecorino Romano cheese

VEGETARIAN VOODOO 12.99

eggplant, spinach, bell pepper and mushroom in spicy black magic tomato sauce with fresh egg fettuccine

VOODOO 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 and brown rice

FOUR CHEESE MANICOTTI 12.99

with classic marinara, sauteed Swiss chard & fried leeks

ADD TO ANY SALAD, PASTA OR STIRFRY

grilled chicken 5.99 baby shrimp 5.99

beef tips 7.99 grilled salmon 7.99

SPLIT PLATE CHARGE \$3 PER PERSONRandy Rayburn - Proprietor • Brian Uhl - Executive Chef
Chris Mason - Chef de Cuisine • Chris Cunningham - Chef de Cuisine
Briana Minter - Manager • Marilyn Merdler - Manager
Steven Newwahner - Manager • Bo Suter - Manager

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:

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

SAUVIGNON BLANC/ALT. WHITES:

	<i>Shellfish, Fish, Pasta</i>	REGION	BTL	GLASS
201 Sycamore Lane Pinot Grigio '07	Light; Citrus, Melon, Pear; Dry Finish	California	19	6.00
202 Foxhorn White Zinfandel '07	Light, Tropical Notes, Balanced; Fast Finish	California	19	6.00
203 Keesha Pinot Grigio '07	Light; Apple, Citrus & Floral Notes; Zesty, Bright Acidity; Refreshing Finish	Hungary	24	7.00
204 Monkey Bay Sauvignon Blanc '07	Medium; Kiwi, Pineapple, Grapefruit; Lengthy Finish	New Zealand	24	7.00
205 Mezzacorona Pinot Grigio '07	Medium; Granny Smith Apple, Lemon Zest; Crisp Finish	Italy	24	7.00
206 Punta Pays Viognier '08	Light; White Peach, Apricot, Lemon Zest, Vibrant Acidity, Clean Finish	Argentina	24	7.00
207 Pacific Rim Riesling MV	Medium; Dry, Citrus, Peach, Floral Nose; Light Finish	Washington	26	8.00
208 Columbia Cellars Master Riesling '07	Light; Pear, Peach, Honey; Crisp Acidity; Light Finish	Columbia Valley	26	8.00
209 Rosemount Pinot Grigio '06	Medium; Peach, Honey, Citrus; Balanced Finish	Australia	26	8.00
210 Kenwood Sauvignon Blanc '07	Light; Tropical Fruit, Citrus, Pear; Crisp; Dry Finish	Sonoma	26	8.00
211 Penalolen Sauvignon Blanc '07	Medium; Apples, Fresh Flowers; Crisp, Clean Finish	Chile	29	9.00
212 Genesis Riesling '07	Medium; Orange, Peach, Pineapple; Balanced Finish	Washington	29	9.00
213 Manifesto Sauvignon Blanc '07	Medium; Notes of Citrus, Pineapple & Guava; Balanced Acid; Crisp Finish	California	29	9.00
214 Covey Run Gewurztraminer '08	Medium; Honeysuckle, Citrus Fruit, Spice; Refreshing Finish	Washington	29	9.00
215 Estancia Sauvignon Blanc '06	Medium; Green Apple, Honeydew, Lemon Grass; Refreshing Finish	Monterey	29	9.00
216 Whitehaven Sauvignon Blanc '08	Light; Grapefruit, Crushed Pineapple, Lychee; Sharp Acidity; Fast Finish	New Zealand	36	10.00

CHARDONNAY:

	<i>Fish, Pasta, Chicken, Veal, Pork</i>	REGION	BTL	GLASS
301 Sycamore Lane '07	Medium; Tropical, Apple, Pear, Some Oak; Mild Acidity, Balanced Finish	California	19	6.00
302 Leaping Horse '08	Medium; Melon, Apple, Creamy Oak; Moderate Acidity, Light Finish	California	19	6.00
303 Coastal Vines '07	Medium; Vanilla, Cream, Pear; Crisp Finish	California	19	6.00
304 Grayson Cellars '07	Medium; Baked Apple, Pineapple, Lively Acidity, Rich Finish	California	24	7.00
305 Jed Steele "Shooting Star" '07	Medium; Pear, Oak, Citrus; Lingering Finish	Santa Barbara	26	8.00
306 Rodney Strong '07	Full; Red Delicious Apples, Clarified Butter; Mild Acidity; Fruity Finish	Sonoma	29	9.00
307 Hogue '07	Medium; Pear, Citrus, Vanilla, Hazelnut; Crisp Finish	Washington	29	9.00
308 Toasted Head '07	Medium; Peach, Pineapple, Pear; Elegant Finish	California	29	9.00
309 Estancia '07	Medium; Green Apple, Honeydew, Mineral; Nice Acidity, Balanced Finish	Monterey Co.	29	9.00
310 St. Francis '06	Medium; Apricot, Spice, Toasted Oak; Moderate, Soft Acidity	Sonoma	36	10.00
311 Sonoma Cutrer "Russian River" '07	Full; Pear, Apple, Spice, Buttery Toasty Oak; Balanced and Long	Russian River	48	13.00

CABERNET SAUVIGNON:

	<i>Beef, Lamb, Duck, Pork, Veal, Ostrich, Wild Boar</i>	REGION	BTL	GLASS
501 Sycamore Lane '07	Medium; Red Cherries, Toasty Oak, Vanilla, Moderate Acidity; Graceful Finish	California	19	6.00
502 Leaping Horse '07	Medium; Hint of Spice, Bing Cherry, Plum; Mild Tannins; Good Finish	California	19	6.00
503 Cellar No. 8 '07	Full; Cigar, Spice, Earth, Leather Bold Finish	California	22	7.00
504 14 Hands '06	Light; Notes of Dark Berries & Cherries; Lingering Finish	Washington	26	8.00
505 Estancia '06	Full; Cherry, Berry, Sage, Leather; Polished Tannins; Supple Finish	Paso Robles	29	9.00
506 Avalon '05	Full; Blueberry, Plum, Cherry, Leather, Lingering Finish	Napa	29	9.00
507 Penfolds Koonunga Cab/ Shiraz '07	Full; Blackberry, Dark Fruit, Anise; Medium Tannins; Short Finish	Australia	29	9.00
508 Rodney Strong Sonoma '06	Full; Black Cherries, Dark Chocolate, Spicy Oak, Moderate Tannins, Rich Finish	Sonoma	36	10.00

MERLOT:

	<i>Salmon, Beef, Lamb, Duck, Veal, Pork</i>	REGION	BTL	GLASS
651 Leaping Horse '07	Medium; Raspberry, Strawberry, Pepper, Good Tannins, Clean Finish	California	19	6.00
652 Columbia Crest Grand Estates '06	Full; Blueberry, Raspberry, Roasted Nuts, Supple Tannins; Soft Finish	Washington	26	8.00
653 Estancia '05	Medium; Raspberry, Candied Cherry, Oak; Soft Tannins; Medium Length	Central Coast	29	9.00
654 Genesis '05	Medium to Full; Cherry, Plum, Leather, Smoke, Balanced Finish	Washington	32	9.50

PINOT NOIRS:

	<i>Salmon, Tuna, Lamb, Duck, Veal, Pork</i>	REGION	BTL	GLASS
701 Mirassou '07	Light; Black Cherry, Blackberry, Vanilla, Spice	California	24	7.00
702 Mark West '07	Medium; Red Plum, Red Figs, Lingonberry; Moderate Tannins; Slow Finish	Central Coast	26	8.00
703 Kenwood '06	Medium; Cherry, Strawberry, Earth; Elegant Finish	Russian River	36	10.00
704 Estancia '07	Medium; Black Cherry, Vanilla, Rose Petals; Smooth, Lingering Finish	Monterey Co.	39	10.00
705 Erath '07	Medium; Blackberry, Cherry, Vanilla; Refined Tannins	Oregon	39	10.00

ZINFANDEL:

	<i>Beef, Lamb, Pork, Veal, Duck, Burgers, Ostrich</i>	REGION	BTL	GLASS
801 Grayson Cellars '05	Medium; Black Pepper, Blackberry, Black Cherry; Medium finish	Central Coast	26	7.00
802 Ravenswood Vinters Blend '06	Full; Cinnamon, Vanilla, Blackberry, Raspberry, Bold Finish	California	29	9.00
803 Lake Sonoma '05	Full; Raspberry Jam, Strawberry, French Oak; Nice Finish	Sonoma	29	9.00
804 Jed Steele "Shooting Star" '06	Medium; Plums, Cherries, Chocolate; Moderate Tannins, Lush Finish	Lake County	29	9.00

ALTERNATIVE REDS:

	<i>Beef, Lamb, Pork, Duck, Ostrich, Venison, Wild Boar</i>	REGION	BTL	GLASS
901 Leaping Horse Shiraz '06	Medium; Plum, Black Berry, Pepper, Light Tannins, Lasting Finish	California	19	6.00
902 Simonassi Malbec '07	Medium; Melon, Apple, Spice; Soft Acidity; Moderate Finish	Argentina	24	7.00
903 Wishing Tree Shiraz '06	Full; Intense, Blackberry, Spice, Cherry, Plum; Fine Tannins; Lingering Finish	West Australia	29	9.00
904 Stump Jump Grenache/Shiraz '07	Medium; Ripe Strawberry, Light Spice, Mild Tannins, Short Finish	South Australia	29	9.00
905 Bogle Petite Syrah '06	Medium; Cassis, Red Currant; Rich Tannins; Toasty Finish	California	29	9.00
906 Ferrari Carano Siena '06	Full; Black Currants, Cigar Smoke, Roma Tomato Edgy Tannins; Complex Finish	Sonoma	48	13.00

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	Buckler (NA)	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