

BEGINNINGS

HALF SUNSET CAESAR 6.49

Romaine Lettuce, Sun Dried Tomatoes, Toasted Pine Nuts, Parmesan & Garlic Croutons

HALF SONOMA SALAD 6.49

Field Greens, Granny Smith Apple, Toasted Almonds & Dansih Bleu Cheese with Sweet Garlic Zinfandel Vinaigrette*

PECORINO ROMANO POLENTA CHEESE FRIES 7.99

With homemade basil ketchup

CLASSIC HUMMUS 8.99

with sundried tomato-golden raisin chutney, basil pistou, kalamata olive tapenade, Marcona almonds, peppered TN feta cheese, fig compote & soft pita points

CHICKEN QUESADILLA 8.99

Smoked chicken and Sweet Water Valley aged cheddar cheese with shredded lettuce, pico de gallo & lime crema

LUMP CRAB CAKE 11.99

with Louisiana tasso ham gravy, Brussels sprout coleslaw & mustard seed aioli

GRILLED BLACK PEPPER FLATBREAD 8.99

with broccoli pesto, candied cranberries & smoked mozzarella

ADD TN PROSCIUTTO FOR 2.99

ENTREES

WHOLE SUNSET CAESAR SALAD WITH CHICKEN OR SALMON

Our Sunset Caesar salad and your choice of grilled chicken or grilled salmon

w/ Chicken 16.98 w/ Salmon 19.98

WHOLE SONOMA SALAD WITH CHICKEN OR SALMON

Our Sonoma salad and your choice of grilled chicken or grilled salmon*

w/ Chicken 16.98 w/ Salmon 19.98

SUNSET BACON CHEESEBURGER 13.99

applewood smoked bacon, Sweet Water Valley buttermilk cheddar, tomato, grilled red onion, roasted garlic mayo & iceberg lettuce on a whole wheat Kaiser roll served with sweet potato fries

NACHOS 9.99

baked in our own unique blend of cheese & spices

add chicken, black beans or both for 4.99

CERTIFIED USDA PRIME FILET MIGNON

5oz. 28.99 8oz. 34.99

With Mashed Potatoes, French baby green beans & port wine demi glace*

ANGEL HAIR CAPRESE PASTA 14.99

Angel hair pasta tossed with cherry tomatoes & house smoked fresh mozzarella, finished with fresh basil & white balsamic glaze

GRILLED NORWEGIAN SALMON 19.99

with pistachio-orange scented quinoa, fresh wild baby arugula, roasted Farmer Dave's pumpkin broth & EVOO aioli *

VOODOO PASTA 19.99

Chicken, bay shrimp & Andouille sausage in spicy black magic tomato sauce with fresh egg fettucine

DESSERTS

JACK DANIELS CHOCOLATE PECAN PIE

Rich southern pecan pie laced with bittersweet chocolate & Jack Daniels

CHEESECAKE OF THE MOMENT

Our daily inspiration

VANILLA BEAN CRÈME BRULÉE

Baked vanilla bean custard crème topped with a caramelized sugar crust

7.99

* DENOTES GLUTEN FREE ITEMS

SPLIT PLATE CHARGE \$6

CORKAGE FEE \$15 CAKE FEE \$2 PER PERSON

Randy Rayburn - Proprietor • Brian Uhl - Executive Chef

Chris Cunningham - Chef de Cuisine • Daniel Glavan - Sous Chef

Briana Minter - Manager • Marilyn Merdler - Manager

Meg Deck - Manager • Jane Niccum - Manager

Stephen Polcz - Manager • Nate Kerchief - Manager

Greg Sisto - Wine Director