



LATE NITE We will happily accommodate large parties, sororities, fraternities and any other special groups. 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. An 18% Gratuity will be added to parties of 6 or more.

Monday-Thursday 10p-midnight
Friday-Saturday 10p-1:30a

LATE NITE EATS

TODAY'S SOUP INSPIRATION: Cup 3.99 Bowl 5.99

SONOMA SALAD Half 3.99 Whole 5.99
field greens, Granny Smith apple, toasted almonds & Danish blue cheese with sweet garlic-zinfandel vinaigrette

SUNSET CAESAR SALAD Half 3.99 Whole 5.99
romaine lettuce, sun dried tomatoes, toasted pine nuts, parmesan & garlic croutons

ICEBERG LETTUCE WEDGE 5.99
with broken feta vinaigrette, crispy TN prosciutto, red radishes, cracked black pepper & sea salt

NACHOS 11.99
baked in our own unique blend of cheese & spices add chicken, black beans or both

FRIED EGG SANDWICH 7.99
on a croissant with TN white cheddar, shredded lettuce, tomato & roasted garlic aioli served with house chips

VEGETARIAN VODOO PASTA 9.99
eggplant, spinach, bell peppers, asparagus & mushrooms in spicy black magic tomato sauce with fresh egg fettuccine

VODOO PASTA 9.99
chicken, bay shrimp & andouille sausage in spicy black magic tomato sauce with fresh egg fettuccine

POLENTA CHEESE FRIES 6.99
with pecorino Romano & homemade basil ketchup

CLASSIC HUMMUS 6.99
with sundried tomato-golden raisin chutney, pistou, kalamata olive tapenade, Marcona almonds, peppered TN feta cheese, fig compote & soft pita points

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

SUNSET BACON CHEESEBURGER 8.99
applewood bacon, Sweet Water Valley buttermilk cheddar, tomato, grilled red onion, roasted garlic mayo & iceberg lettuce on a Kaiser roll served with house chips

HONEY ALMOND CHICKEN SALAD 7.99
tomato and field greens on wheatberry bread with house chips

COUNTRY FRIED CHICKEN TENDERS 8.99
southern style chicken tenders with sweet potato fries & your choice of one dipping sauce: honey mustard, bbq, ranch or bleu cheese; make it Buffalo style for \$1

P.E.I. MUSSELS 7.99
sauteed with roasted garlic, capers & tomatoes in a white wine butter sauce served with grilled local sourdough & lemon aioli

ADD TO ANY SALAD TO PASTA
grilled chicken 6.99 6-21/25ct shrimp 9.99
prime filet beef tips 9.99 grilled salmon 9.99

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

LATE NITE SWEETS

6

MILK CHOCOLATE POT DE CREME
topped with kirsh whipped cream

JACK DANIELS CHOCOLATE PECAN PIE
rich southern pecan pie laced with bittersweet chocolate & Jack Daniels

VANILLA BEAN CREME BRULEE
baked vanilla bean custard creme topped with a caramelized sugar crust

CHOCOLATE ZUCCHINI CAKE
with pecan-cream cheese frosting

WARM SPICED CARROT CAKE
with cream cheese ice cream, candied pecans & sweet carrot coulis

CHOCOLATE-COCONUT SUSHI
homemade frozen rolls of almonds surrounded in coconut, wrapped in a chocolate shell served sushi style

BUTTERSCOTCH-HABANERO BREAD PUDDING
a fabulous combination of flavors! bread pudding with a little "kick" covered in white chocolate sauce

DEATH BY CHOCOLATE CAKE
would not be a bad way to go

COCONUT CREAM CAKE
white cake with creamy coconut frosting

STRAWBERRY CREAM CAKE
moist strawberry layer cake with fresh tennessee strawberry icing

CHOCOLATE PEANUT BUTTER CAKE
moist chocolate layer cake with peanut butter whipped frosting

BOSTON CREAM PIE
could only be better if we named it after Nashville

CHEESECAKE OF THE MOMENT
our daily inspiration

SEASONAL CRISP
seasonal fruit baked with an oat crust

ICE CREAM & SORBET
ask about our daily selection

Randy Rayburn - Proprietor • Brian Uhl - Executive Chef
Chris Cunningham - Chef de Cuisine • Trent Raley - Sous Chef
Briana Minter - Manager • Marilyn Merdler - Manager
Meg Deck - Manager • Bo Suter - Manager

There is a \$2 charge for To Go Orders
Free Wifi Available
www.sunsetgrill.com

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