

**• APPETIZERS/SALADS/SOUPS •**

add to any menu item

a small sonoma salad or small sunset caesar salad 4.50  
a cup of soup 3.50 or a bowl of soup 4.99**PECORINO ROMANO POLENTA CHEESE FRIES 7.99**  
with homemade basil ketchup**CLASSIC HUMMUS 8.99**

with sundried tomato-golden raisin chutney, pistou, kalamata olive tapenade, peppered TN feta cheese &amp; soft pita points

**SWEET & SOUR SMOKED DUCK 9.99**

wrapped in a scallion pancake with papaya salsa, toasted coconut &amp; creme fraiche

**LEMON PEPPER FRIED CALAMARI 11.99**

with tomato-basil coulis

**SONOMA SALAD half 5.99 whole 9.99**

mixed lettuces, Granny Smith apples, almonds and Danish bleu cheese served with sweet garlic-zinfandel vinaigrette \*

**SUNSET CAESAR SALAD half 5.99 whole 9.99**

romaine lettuce, sun-dried tomatoes, toasted pine nuts, parmesan and garlic croutons

**ICEBERG LETTUCE WEDGE 8.49**

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

**COBB SALAD half 8.49 whole 13.99**

romaine lettuce, applewood smoked bacon, avocado, tomato, carrots, hard boiled egg and Danish bleu cheese with choice of dressing \*

**SOUTHWESTERN FRIED CHICKEN SALAD 13.99**

with shredded lettuce, pico de gallo, black beans, avocado, cheddar cheese, applewood smoked bacon, crispy tortilla strips &amp; spicy ranch dressing

**TUNA OR HONEY ALMOND CHICKEN SALAD 10.99**

on bed of baby field greens with sliced tomato, cucumber &amp; hard boiled egg \*

**TENNESSEE SUNSET CAPRESE 9.99**

sliced TN heirloom tomatoes &amp; fresh buffalo mozzarella with white balsamic reduction, basil olive oil, sea salt &amp; crack black pepper \*

**SOUP & SALAD COMBINATION 7.99**

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 •****ANGEL HAIR CAPRESE PASTA 10.99**

angel hair pasta tossed with cherry tomatoes &amp; house smoked fresh mozzarella finished with fresh basil &amp; white balsamic glaze

**VEGETABLE STIR FRY 7.99**

Asian vegetables with teriyaki sauce and brown rice \*

**VOODOO PASTA 11.99**

chicken, bay shrimp and andouille sausage in spicy black magic tomato sauce with fresh egg fettuccine pasta

**VEGETARIAN VODOO PASTA 8.99**

eggplant, spinach, peppers, asparagus &amp; portabella mushrooms in spicy black magic tomato sauce with egg fettuccine pasta

**MEDITERRANEAN PASTA 9.99**

artichoke hearts, tomatoes, spinach, fresh basil &amp; EVOO tossed with rigatoni pasta

Randy Rayburn - Proprietor • Brian Uhl - Executive Chef  
Chris Cunningham - Chef de Cuisine • Trent Raley - Sous Chef  
• Daniel Glavan - Sous Chef • "Rainbow" McClendon-Am Sous Chef  
Briana Minter - Manager • Marilyn Merdler - Manager  
Meg Deck - Manager • Bo Suter - Manager  
Greg Sisto - Wine Director/Manager**• ENTREES •****SHRIMP & GRITS 16.99**

sauteed with peppers, onions &amp; Tabasco butter over TN white cheddar stone ground grits &amp; pickled okra

**CRAB CAKE 12.99**

with seared Bonnie Blue Farms goat feta cheese polenta, fresh spoon spinach, TN tomato broth, basil olive oil &amp; fried leeks

**CAJUN SPICED GRILLED SALMON 15.99**

with TN black-eyed pea succotash, fresh wild baby arugula &amp; smoked Georgia peach chutney \*

**CHICKEN QUESADILLA 8.99**

smoked chicken &amp; TN Sweet Water Valley aged cheddar with pico de gallo &amp; lime crema

**CHICKEN & BISCUIT 10.99**

grilled chicken breast, giant rosemary biscuit, TN sorghum seared spinach &amp; sawmill gravy

**GRILLED PORK TENDERLOIN 15.99**

over Benton's country ham baked beans, buttered TN corn on the cob &amp; Vidalia onion jam

**COCA-COLA BBQ BEEF SHORT RIB 17.99**

served with sweet potato Johnny cakes, Benton's bacon collard greens &amp; TN apple butter

**ANGUS BEEF MEATLOAF 9.99**

with mashed potatoes, buttered baby green beans &amp; portobello mushroom gravy

**CERTIFIED USDA ANGUS FILET MIGNON****5oz. 25.99**

with mashed potatoes, baby green beans &amp; port wine demiglace \*

**• SANDWICHES •****HONEY-ALMOND CHICKEN OR TUNA SALAD****10.99**

with tomato and field greens on wheatberry bread with house chips

**TURKEY CLUB 9.99**

turkey, applewood smoked bacon on toasted oat bread with tomatoes, iceberg lettuce &amp; garlic aioli with house chips

**SUNSET BURGER 9.99**

applewood smoked bacon, TN white cheddar, tomato, grilled red onion, roasted garlic aioli &amp; iceberg lettuce on Kaiser roll with house chips

**PORTABELLO MUSHROOM GRILLED CHEESE 9.99**

layered with fresh mozzarella &amp; sauteed spinach served with tomato basil coulis &amp; house chips

**GREEK PITA 7.99**

filled with hummus, field greens, red onion, feta cheese, sundried tomato-golden raisin chutney &amp; cucumber raita with house chips

**HOUSE SMOKED BBQ PORK SANDWICH 9.99**

tossed with juniper-chipotle BBQ sauce on a Kaiser roll with ginger slaw &amp; house chips

**ADD TO ANY SALAD, PASTA OR STIRFRY**

grilled chicken 6.99 • grilled salmon 9.99

angus filet beef tips 8.99 • 6-21/25ct shrimp 9.99

**\* DENOTES GLUTEN FREE ITEMS****• SIDES • 2.99**sweet potato fries • mashed potatoes  
Benton's country ham baked beans • rosemary biscuit  
TN white cheddar grits • baby green beans  
sauteed spinach • Benton's bacon collard greens[www.sunsetgrill.com](http://www.sunsetgrill.com)