

Welcome to the Sunset Terrace

First Course

Chesapeake Bay Style Crab Cake

Creole rémoulade

14

Caprese Salad

Fresh mozzarella, tomato and basil,
Italian olive oil, Mediterranean Sea salt

6

Jumbo Shrimp Cocktail

Served with fresh cocktail sauce

14

Stuffed Portobello

Tasso ham, mozzarella, blue cheese,
whole grain mustard vinaigrette

8

Mixed Green Salad

Dried figs, toasted almonds
warm Brie apple cider dressing

8

Iceberg Wedge

Crumbled blue cheese, applewood smoked bacon,
Wisconsin blue cheese dressing

8

Root Vegetable Beef Stew

Winter veg and prime beef

8

Sweet Corn Crab Chowder

Bell pepper and cream

8

Entrée Salads

Lobster Cobb Salad

Canadian lobster, bacon, egg, fried shallots
ancho chili buttermilk dressing

17

Chophouse Steak Salad

Grilled Prime beef tips, iceberg and romaine, tomatoes, mushrooms,
Monterey Jack and Cheddar cheese blend, roasted tomato vinaigrette

16

Tuscan Chicken Caesar Salad

Grilled Springer Mountain Farms chicken breast, croutons
and grated Parmigiano-Reggiano

13

Rockefeller Spinach Salad

Fried Louisiana oysters, applewood
smoked bacon vinaigrette, Argentine Parmesan

14

Ask about our

THREE FOR THIRTY

★ **Classic American Favorites** ★

Offered daily at lunch and dinner. Three courses, thirty dollars.

Chef's Selections

Pan Seared Carolina Pork Loin

Madeira wine, sweet potato mash, broccoli florets

15

Springer Mountain Farms Grilled Chicken Breast

Sundried tomato grits, grilled portobello mushrooms, lemon basil vinaigrette

14

Maple Leaf Farms Duck Breast Marsala

Seared with Marsala wine, mushroom spinach risotto

16

Seared Carolina Mountain Trout

Almond crusted, lemon caper beurre blanc,
warm herb roasted red bliss potatoes

18

San Francisco Cioppino

Jumbo shrimp, scallops, P.E.I. mussels and fresh fish,
roasted tomato saffron broth

18

Steak Dianne

5 oz. filet mignon with a brandy, mushroom and
whole grain mustard sauce, mashed potatoes

22

Sandwiches

The Chesapeake Crab Cake Club

Creole rémoulade, applewood smoked bacon

17

Prime Angus Burger

Choice of cheddar or Wisconsin blue cheese

14

Grilled Vegetable & Hummus Wrap

Grilled and chilled portobellos, squash and
zucchini, havarti cheese, sun-dried tomato
hummus, curry chick pea salad

12

Salmon B.L.T.

Grilled Atlantic salmon, applewood smoked
bacon, with fresh dill rémoulade,
warm herb roasted red bliss potatoes

13

(A service charge of 18% and state tax will be added to all checks.)

