

PREFIXE MENU

Tuesday-Thursday

First Course

Caesar Salad

or

Arugula Salad

or

Daily Soup

Main Course

Filet & Lobster (1)

Dessert Course

Daily Dessert

\$89 +tax

SOUPS & SALADS

Soup du Jour

Created from Our Local Bounty

\$12

Classic Shrimp Cocktail

Jumbo Shrimp, Cocktail Sauce

Fresh Lemon

\$25

Terrace Salad

Arugula, Romaine with Feta Cheese

Candied Sunflower Seeds, Fresh Blueberries, Champagne Vinaigrette

\$15

Caesar Salad

Romaine, House Dressing, Smoked Bacon

Parmigiano Reggiano, Garlic Croutons

\$15

Arugula Salad

Heirloom Tomato, Red Onion, Pumpkin Seeds, Shaved Parmesan Red

Wine Vinaigrette

\$14

APPETIZERS

Seared Scallops

Cauliflower Veloute, Pomegranate Seeds, Double Smoked Bacon \$24

Famous Terrace Crab Cakes

Red Onion Jam, Candied Lemon, Dill Aioli \$23

Seared Halloumi

Eggplant Tomato Puree
Toasted French Baguette, Kalamata Olives \$13

Cauliflower Bites

Panko Sesame Cauliflower Bites, Lemon Dill Dipping Sauce \$13

½ Doz Fresh Oysters

Red Wine Mignonette
Fresh Horseradish, Lemon \$21

Warm Grilled Calamari

Watercress, Charred Fennel, Blistered Tomatoes \$17

½ Doz Oysters Rockefeller

Bacon, Spinach, Caramelized Onions
Hollandaise Sauce \$24

Caprese Salad

Fresh Bufala Mozzarella, Heirloom Tomatoes, Fresh Basil
Balsamic Drizzle \$19

French Onion Soup

Classic Onion braised
Croutons, Melted Cheese \$14

Beef Carpaccio

Cured Beef Tenderloin
Black peppercorn & Fennel Seed Crust
Arugula, Shaved Parmesan, Crostini \$19

Oven Pizzas

Margarita	Tomato Sauce, Mozzarella, Basil, Aged Balsamic	\$15
Quattro Formaggio	Parmesan, Feta, Mozzarella, Halloumi	\$16
Meat Lovers	Tomato Sauce, Mozzarella, Cured Meats, Olives	\$18
Macedonian	Ajvar, Feta Cheese, Olives, Double Smoked Bacon	\$16
Spicy	Tomato Sauce, Hot peppers, Hot Sausage, Mozzarella	\$18

ENTREES

All our Steaks are charbroiled & brushed with Roasted Garlic & Herb Butter.
Served with Choice Potato & Daily Vegetable

Filet Mignon

8 oz USDA Prime
\$49

USDA Prime NY Striploin

12 oz
\$49

Ribeye Steak

14oz Lobster Mushroom Demi
\$49

Tomahawk Steak for 2

3lb Bone-In
\$59 per person

Grand Filet Mignon

12 oz USDA Prime
\$59

Surf n Turf

Grilled 8oz Filet,
Two Roasted Lobster Tails
Drawn Butter
MKT

Choice Potato

Mashed – Garlic Creamed French Fries – Salt &
Pepper Roasted Fingerling

Sauces \$3

Steak Sauce
Bearnaise
Brandy Peppercorn

Add-ons & Sides

Pan Roasted Mushrooms \$10
Garlic Chili Shrimp (4) \$19
Blackened Scallops (3) \$19
Roasted Lobster Tail \$25
Truffle Pecorino Fries \$11

ENTREES

Buddha Bowl

Quinoa, Avocado, Chickpeas, Grilled Tempeh, Summer Greens Microgreens,
Toasted Mixed Seeds, Asparagus, Scallions, Tahini Sauce \$25

Stuffed Chicken

Ricotta & Spinach Stuffed Chicken
Red Wine Demi
\$29

Australian Lamb Rack

Dijon Panko Herb Crusted
Rosemary Port Wine Jus
\$49

Scallop Risotto

Seared Scallops
Roasted Mushroom Risotto
\$39

Smoked Chicken Alfredo

Fettucine, Creamy Alfredo Sauce
Smoked Chicken, Peas, Mushrooms
\$26

Fresh Chilean Seabass

Pan Seared Seabass
Mango Avocado Salsa
Fingerling Potatoes
\$55

Seafood Linguine

Scallops, Shrimp, Rose Sauce
Tomatoes, Peppers, Basil, Parm Shavings
\$39

Blackened Salmon

Corn Avocado Chickpea Succotash
Fingerling Potatoes
\$35

Terrace Burger

Homemade Burger, Brioche Bun
Lobster Tail, Fries, Aioli, Drawn Butter
\$39