

## **PREFIXE MENU**

Tuesday-Thursday

### **First Course**

Caesar Salad

or

Terrace 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

\$13

### **French Onion Soup**

Onion Broth, House Croutons

Gruyere Cheese

\$16

### **Terrace Salad**

Arugula, Romaine with Feta Cheese

Candied Sunflower Seeds, Watermelon, Champagne Vinaigrette

\$15

### **Caesar Salad**

Romaine, House Dressing, Smoked Bacon

Parmigiano Reggiano, Garlic Croutons

\$14

### **Caprese Salad**

Fresh Bufala Mozzarella, Kumato Tomatoes

Fresh Basil, Pumpkin Seeds, EVOO, Balsamic Drizzle

\$19

## APPETIZERS

### Seared Scallops

Lemon Caper Beurre Blanc  
Cauliflower, Blistered Tomatoes  
\$24

### Baked Feta

Warm Marinated Olives, Sundried Tomato  
Tapenade, Roasted Garlic, Lemon Zest,  
Grilled Baguette  
\$16

### Famous Terrace Crab Cakes

Wasabi Aioli, Mango Chutney  
\$25

### Korean Spicy Shrimp

Gochujang Butter Sauce, Caramelized Soya  
\$22

### Fried Brussel Sprouts

Gorgonzola Cheese  
Roasted Almonds, Balsamic Reduction  
\$14

### Terrace Escargots

Garlic Butter, Melted Cheddar, Gruyere  
Garlic Cheddar Bread  
\$16

### Cauliflower Bites

Panko Sesame, Lemon Dill Dipping  
\$15

### Mushroom Arancini

Mushrooms, Parmesan, Basil  
Warm Marinara  
\$16

### ½ Dozen Fresh Oysters

Red Wine Mignonette  
Fresh Horseradish, Lemon  
\$22

### Bruschetta

Tomato, Roasted Garlic, Shallot, Basil  
Feta, Crisp Focaccia, Balsamic Glaze  
\$15

### Grilled Calamari

Tomatoes, Nicoise Olives, Caperberries  
\$19

### Fresh Mussels

Thai Red Curry, Coconut Milk, Lime, Herbs  
Or  
White Wine, Garlic, Chilies, Parsley  
\$19

## Stone Oven Pizzas

<b>Margherita</b>	Tomato Sauce, Bufala Mozzarella, Basil, EVOO	\$18
<b>Diavola</b>	Tomato Sauce, Fresh Mozzarella, Spicy Salami, Olives	\$19
<b>Classic</b>	Tomato Sauce, Mozzarella, Pepperoni, Red Onions	\$18
<b>Seafood</b>	Calamari, Mussels, Shrimp, Tomato Sauce	\$25
<b>Vegetali</b>	Tomatoes, Arugula, Brussel Sprouts, Red Peppers, Capers	\$19

## ENTREES

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

### Filet Mignon

8 oz USDA Prime

\$54

### USDA Prime NY Striploin

12 oz

\$49

### USDA Ribeye Steak

16oz

\$59

### Halal Teriyaki Glazed Steak

12oz

\$49

### Tomahawk Steak for 2

3lb Bone-In

\$69 per person

### 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 - \$4 per serving**

Steak Sauce

Bearnaise

Brandy Peppercorn

#### **Add-ons & Sides**

Pan Roasted Mushrooms \$10

Garlic Chili Shrimp (4pc) \$19

Blackened Scallops (3pc) \$19

Roasted Lobster Tail \$25

## ENTREES

### Buddha Bowl

Quinoa, Avocado, Chickpeas,  
Grilled Tempeh, Summer Greens  
Microgreens, Toasted Mixed Seeds,  
Asparagus, Scallions, Tahini Sauce  
\$26

### Gorgonzola Gnocchi

Roasted Mushrooms,  
Gorgonzola Cream Sauce  
Double Smoked Bacon,  
Grape Tomatoes, Arugula  
\$26

**Add Chicken**      **Add Shrimp**  
**Add Scallops**      **Add Steak**

### Australian Lamb Rack

Dijon Panko Herb Crusted  
Port Wine Jus  
\$49

### Scallop Risotto

Roasted Mushrooms, Fresh Peas  
Thyme, Parmigiano Reggiano  
\$39

### Grilled Halibut

Rice Pilaf, Garlic Rapini  
Tomatoes on the Vine  
Lemon Tarragon  
\$45

### Seafood Linguine

Mussels, Clams, Shrimp, Scallops Rose Sauce  
Tomatoes, Peppers, Basil,  
Parmesan Cheese Shavings  
\$39

### Blackened Salmon

Mango Red Pepper Chutney  
\$35

### Thai Bouillabaisse

Crab, Mussels, Shrimp, Daily Fish,  
Fingerling Potatoes  
Tamarind Tomato Coconut Broth  
\$39

### Stone Oven Roasted Chicken Supreme

Creamed Mashed Potato, Garlic Rapini  
Tomatoes on The Vine,  
Hunter Mushroom Sauce  
\$35

### Veal Piccata

Sauteed Veal, Lemon, Capers  
Fingerling Potatoes  
Garlic Rapini  
\$35

**\*PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS\***