

## 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 Walnuts, Apples, Blueberries, Champagne Vinaigrette

\$15

### Caesar Salad

Romaine, House Dressing, Smoked Bacon,  
Parmigiano Reggiano, Garlic Croutons

\$14

### Caprese Salad

Fresh Bufala Mozzarella, Heirloom Tomatoes,  
Fresh Basil, Pesto, EVOO, Balsamic Drizzle

\$19

## APPETIZERS

### Seared Scallops

Roasted Red Pepper Puree,  
Brown Butter Sauce, Toasted Pine Nuts  
\$24

### Famous Terrace Crab Cakes

Ancho Aioli, Dill Remoulade,  
Candied Lemon  
\$25

### Cauliflower Bites

Panko Sesame, Lemon Dill Dipping  
\$15

### ½ Dozen Fresh Oysters

Red Wine Mignonette,  
Fresh Horseradish, Lemon  
\$22

### Bruschetta

Heirloom Tomatoes, Garlic, Shallot, Basil,  
Parmesan Cheese,  
Garlic Buttered Toasted Focaccia  
\$16

### Brie & Portobello

Crusted Brie, Portobello Mushroom,  
Lingonberry Compote,  
Topped with Arugula Salad  
\$24

### Hot Garlic Shrimp

Black Tiger Shrimp,  
Lightly Spiced Tomato & Butter Sauce  
\$25

### Terrace Escargots

Garlic Butter, Melted Cheddar, Gruyere,  
Garlic Cheddar Bread  
\$18

### Grilled Calamari

Tomatoes, Nicoise Olives, Capers  
\$19

### Fresh Mussels

Atlantic Blue Mussels,  
White Wine & Garlic Broth,  
Lemon, Toasted Garlic Baguette  
\$19

## ENTREES

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

### Filet Mignon

8oz  
\$54

### USDA Prime NY Striploin

10oz	14oz
\$49	\$59

### USDA Ribeye Steak

14oz  
\$59

### Halal Teriyaki Glazed Steak

12oz  
\$54

### Tomahawk Steak for 2

3lb Bone-In  
\$145

### Surf n Turf

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

### Add-ons & Sides

Pan Roasted Mushrooms	\$10
Garlic Chili Shrimp (4pc)	\$22
Blackened Scallops (3pc)	\$24
Roasted Lobster Tail	\$30

## ENTREES

### Shrimp & Lobster Linguine

Cuban Lobster Tail & Black Tiger Shrimp,  
White Wine, Cream & Herb Sauce  
\$49

### Linguine Bolognese

Linguine,  
Traditional Red Wine Beef Bolognese Sauce  
\$32

### Australian Lamb Rack

Dijon Panko Herb Crusted,  
Port Wine Jus  
\$52

### Scallop Risotto

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

### Chilean Seabass & Shrimp Risotto

Seared Chilean Seabass,  
Shrimp Risotto,  
Dill Cream Sauce  
\$59

### Blackened Salmon

Rice Pilaf, Daily Veggies,  
White Wine Citrus Sauce  
\$39

### Seafood Linguine

Mussels, Clams, Shrimp & Scallops,  
Lightly Spiced White Wine & Tomato Sauce,  
Tossed With Fresh Herbs  
\$39

### Tenderloin Truffle Fettucine

Beef Tenderloin, Black Truffle,  
Mushrooms,  
Rich & Creamy Red Wine Demi Sauce  
\$35

### Buddha Bowl

Quinoa, Avocado, Chickpeas,  
Grilled Tempeh, Summer Greens,  
Asparagus, Scallions,  
Tahini Sauce  
\$28

### Stone Oven Roasted Chicken Supreme

Daily Potato,  
Daily Veggies,  
Hunter Mushroom Sauce  
\$37

### Veal Piccata

Pounded & Sautéed Veal Strip Loin,  
Lemon, Capers, Herbs,  
Daily Potatoes  
\$39

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