

PREFIXE MENU

Tuesday-Thursday

First Course

Caesar Salad

or

Terrace Salad

or

Daily Soup

Main Course

Filet & Lobster

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 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, Caperberries
\$19

Fresh Mussels

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

Stone Oven Pizzas

Margherita	Tomato Sauce, Bufala Mozzarella, Basil, EVOO	\$21
Diavola	Tomato Sauce, Fresh Mozzarella, Spicy Salami, Olives	\$21
Classic	Tomato Sauce, Mozzarella, Pepperoni	\$21

ENTREES

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

Filet Mignon

8oz

\$54

USDA Prime NY Striploin

10oz

\$49

14oz

\$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

Choice Potato

Mashed – Garlic Creamed

French Fries – Salt & Pepper

Roasted Potatoes

Sauces - \$4 per serving

Red Wine Demi

Béarnaise

Brandy Peppercorn

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,
\$45

Gnocchi Bolognese

Potato Gnocchi,
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,
Microgreens, Toasted Mixed Seeds,
Asparagus, Scallions, Tahini Sauce
\$28

Stone Oven Roasted Chicken Supreme

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

Veal Piccata

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

PLEASE LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS