


# LUNCH


## SOUPS

**Lobster Bisque** Cup · \$6.00 | Bowl · \$8.25

 **Vichyssoise** with Green Scallion Oil vgt  
Cup · \$5.75 | Bowl · \$7.75

## SALADS

 **Chell's Crab and Shrimp Louie** gf · \$22  
Butter Leaf Lettuce, Heirloom Tomatoes,  
Grilled Asparagus, Hard Boiled Egg,  
Mediterranean Olives, and Creamy  
Housemade Louie Dressing

 **Grilled Caesar Salad** · \$17.75  
Artisan Romaine, Fried Anchovies, Marinated  
Cherry Tomatoes, Parmesan, Croutons,  
and Housemade Caesar Dressing

**Terraza Cobb** gf · \$19  
Baby Gem Lettuce, Bacon, Avocado,  
Bleu Cheese, Heirloom Tomatoes, Hard Boiled  
Egg, Sugar Snap Peas, and Green Goddess  
Dressing

**Carrot and Heart of Palm Salad** v · \$19  
Tri-color Carrots, Red Endive, Arugula,  
Candied Kumquats, Blood Orange Segments,  
Cilantro, and Tangerine Vinaigrette

### Add to Any Salad:

**Chicken** · \$6.00 | **Grilled Steak** · \$7.00  
**Salmon** · \$9.25 | **Shrimp** · \$7.50

**Heirloom Tomato Carpaccio Salad**  
v · \$18.50

Slow-roasted Cherry Tomatoes, Hydro  
Watercress, Purple Radishes, Red Onions,  
and Balsamic Dressing

**Peach and Burrata Salad** gf · \$19  
Grilled Peaches, Crispy Prosciutto,  
Pistachios, Frisee, Honey Vinaigrette  
and Balsamic Glaze

**Nicoise Salad** gf · \$19.50  
Ahi Tuna, Tender Greens, Tomatoes,  
Hard Boiled Egg, Olives, Potatoes,  
Green Beans, and Red Wine Dressing



### EXPRESS ITEMS

These items will be prepared  
for you in 14 minutes or less!

UNIVERSITY OF SAN DIEGO

LA GRAN



TERRAZA


O'TOOLE'S  
GRAND DINING  
THE TERRACE

# ENTRÉES

**French Dip Sandwich** · \$19.50  
Sliced Prime Rib, Swiss Cheese, Caramelized Onion and Au Jus, with Garlic French Fries


**Terraza Wagyu Burger** · \$19.50  
Premium Wagyu Beef (medium rare), Marinated Grilled Tomato, Arugula, Bacon Jam and Roasted Garlic Aioli, with Housemade Truffle Chips.


**Add: Bacon** · \$3 | **Avocado** · \$2.75  
**Cheese** · \$2.50 | *Udi's Gluten-Free Bun Available*

 **Steak Frites** gf · \$22.00  
Grilled Hanger Steak (medium rare) with Truffle French Fries

**Braised Short Rib** gf · \$22  
Turnip Puree, Corn Succotash and Red Wine Demi

**Roasted Airline Chicken** gf · \$19.75  
Cannelini Bean Spread, Charred Broccolini, Red Bell Pepper, and Creamy Peppercorn Sauce

 **Portobello 'Wellington'** v · \$19  
Carrot Mousse, Garlic Spinach, with Mushroom Au Jus

 **Seared Salmon** gf · \$21.25  
Celeriac Puree, Green Bean and Mushroom Medley, Green Apple and Radish Salad

**Sauteed Scallops** gf · \$22.25  
Garlic Pomme Puree, Oyster Mushrooms, Yellow Squash, Leeks and Parsley Nage

**Truffle Carbonara** · \$20.25  
Linguine, Pancetta, Pepper Drops, Egg Yolk and Truffle Shavings

**Florentine Ravioli** vgt · \$19.50  
Creamy Tomato Sauce, Spinach and Sundried Tomatoes

**Peppercorn Market Fish** · \$21.25  
Braised Red Potatoes, Sous Vide Fennel, Baby Carrots, Shiitake Mushrooms, and Whole Grain Mustard Sauce



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# DESSERTS

**Smoked Almond & Plum** vgt, contains nuts · \$8.25  
Almond Financier, Milk Chocolate Cremeux with Plum Ice Cream

**ChocoFlan** vgt · \$8.25  
Sweet Corn and Cherry Ice Cream, Cherries, and Cornbread Crumb

**Lemon Apricot** gf · \$7.75  
Vanilla Mousse, Lemon Curd, and Apricot Compote

**Mango Peach Cake** v · \$8.25  
Thyme-poached White Peaches, Mango 'Cream', and Mango Sorbet

**Nectarine 'Taco' Cake** vgt · \$7.75  
Diplomat Cream, Fresh Nectarines, Rhubarb Ice Cream

# BEVERAGES

**Refillable Soft Drink, Iced Tea or Lemonade** · \$3

**Pellegrino, Sparkling Water**  
500 mL · \$4.25 | 1 L · \$7

**Acqua Panna, Still Water**  
500 mL · \$4.25 | 1 L · \$7

**Coffee** · \$3

**Tea Forte** · \$3

vgt - vegetarian | v - vegan | gf - gluten free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.