

# LUNCH

## SOUPS

---

### LOBSTER BISQUE

CUP \$5 | BOWL \$7.25

### BUTTERNUT SQUASH vgt, gf

CUP \$4.25 | BOWL \$6.50

Crème Fraîche and Pepita Seeds

## SALADS

---

### CHELL'S CRAB AND SHRIMP LOUIE gf | \$19.50

Iceberg Lettuce, Heirloom Tomatoes, Grilled Asparagus, Hard-Boiled Egg, Mediterranean Olives and Creamy Housemade Louie Dressing

### RED AND GREEN CAESAR SALAD | \$15.25

Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

### TERRAZA COBB gf | \$16.75

Baby Gem Lettuce, Avocado, Bacon, Bleu Cheese, Chayote Squash, Heirloom Tomatoes, Red Onions, Hard-Boiled Egg and Cilantro Ranch Dressing

### FARRO AND KALE SALAD v | \$14.25

Roasted Carrots, Beets and Almond Fig Vinaigrette

### QUINOA AND BUTTERNUT SQUASH SALAD v, gf | \$13.75

Red Quinoa, Roasted Butternut Squash, Spinach, Pecans, Cranberries and Orange Vinaigrette

### POMEGRANATE AND APPLE SALAD vgt, gf | \$15.75

Butter Leaf Lettuce, Green Apples, Pomegranate Seeds, Red Onions, Humboldt Fog Cheese and Mint Vinaigrette

### FIG AND PEACH TART | \$16.75

Grilled Peaches, Figs, Arugula, Whipped Ricotta Cheese and Prosciutto Crisp

### PEAR AND ENDIVE SALAD vgt, gf | \$15.75

Red and White Wine Poached Pears, Endive, Watercress, Candied Walnuts, Feta Cheese and Pomegranate Vinaigrette

#### ADD TO ANY SALAD:

CHICKEN \$4.75 | GRILLED STEAK \$5.75 | SALMON \$8 | SHRIMP \$6.25

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

Menu subject to change. Items priced individually plus tax. 20% gratuity will be added to parties of 8+.

# ENTRÉES

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

**AIRLINE CHICKEN BREAST** gf | \$17.85

Sweet Potato Purée, Brussels Sprouts, Pomegranate Seeds and Pan Jus

**SHORT RIB** gf | \$19.75

Butternut Squash Purée, Baby Carrots, Snap Peas and Radishes

**STEAK FRITES** | \$19.75

Grilled Hanger Steak with Garlic French Fries and a Béarnaise Sauce

**PAN SEARED SALMON FILET** gf | \$18.65

Roasted Fingerling Potatoes, Celery Root Cole Slaw, Red Beet Purée and Brown Butter Lemon Vinaigrette

**SEARED SCALLOPS** gf | \$19.25

Garlic Mashed Potatoes, Chanterelle Mushrooms, Dino Kale and Parsley Nage

**SEARED STRIPED SEA BASS** | \$18.25

Mushroom Risotto, Broccolini and Beurre Blanc

**SHRIMP CARBONARA** | \$17.50

Linguini, Pancetta, Peas, Egg Yolk and Parmesan

**SPINACH RICOTTA RAVIOLI** vgt | \$16.50

Heirloom Tomato Sauce, Arugula and Parmesan

**WINTER SQUASH BUCATINI** vgt | \$15.50

Brown Butter Squash, Sage Cream and Pecorino Romano Cheese

**TERRAZA WAGYU BURGER** | \$17

Premium Beef Cooked Medium Rare, Roasted Garlic Aioli, Marinated Grilled Tomato, Arugula and Housemade Truffle Chips

**ADD: APPLEWOOD BACON** \$2.25 | **AVOCADO** \$2.00 | *Udi's Gluten-Free Bun Available Upon Request*

**DUCK CONFIT SANDWICH** | \$16.50

Cranberry Aioli, Brie, Caramelized Onions and Apples, Frisee and Garlic Parmesan Fries

**PAN ROASTED EGGPLANT STEAK** v, gf | \$15.50

Potato Purée, Grilled Asparagus, Blistered Haricot Verts, Red Peppers and Chimichurri

# BEVERAGES

Beer and Wine Only Available in the Evenings.

**PELLEGRINO, SPARKLING WATER**

500 mL · \$4.25 | 1 L · \$7

**ACQUA PANNA, STILL WATER**

500 mL · \$4.25 | 1 L · \$7

**SEASONAL BEVERAGE** | \$3.50

**REFILLABLE ICED TEA,**

**LEMONADE OR SOFT DRINK** | \$3

**COFFEE** | \$3

**ESPRESSO** | \$3.75

**DOUBLE ESPRESSO** | \$5.75

**AMERICANO** | \$3.75

**CAPPUCCINO** | \$5.75

**LATTE** | \$5.75

**FLAVORED LATTE** | \$6.25

**DAMMAN TEA** | \$3