



## BITES

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**CHARCUTERIE BOARD (SERVES 2) | \$10.50**

Salami, Prosciutto, Capocollo, Pâté, Dijon Mustard and Cornichons, served with Mini Baguettes

**CRISPY SWEET CHILI BRUSSEL SPROUTS (SERVES 2) vgt | \$8**

With Smoked Almond Crumble and Parmesan Cheese

**CHEESE BOARD vgt | \$12.50**

Bleu Cheese, Humboldt Fog, Manchego, Fig Jam, Dried and Seasonal Fruit and Nuts, served with Fresh Baguettes and Crackers

**FRIED CALAMARI | \$8.50**

With Romesco Sauce and a Lemon Wedge

**CRISPY CHICKEN WINGS (6) | \$9.75**

Choice of Barbecue or Classic Buffalo Style Sauce, served with Ranch

**GARLIC PARMESAN FRIES vgt | \$5.25**

**LGT SLIDERS (3) | \$13.50**

Mini Cheeseburgers with California Cheddar, Bacon, Terraza Special Sauce and Garlic Parmesan Fries

**ROASTED CAULIFLOWER v | \$8.50**

Hummus, Fried Chickpeas and Pickled Apricots

**PORK BELLY gf | \$9.25**

Butternut Squash, Brown Butter, Apples and Red Onions

## SALADS

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**FIG SALAD vgt | \$15.75**

Arugula, Humboldt Fog Cheese, Candied Pecans and Balsamic Vinaigrette

**TERRAZA COBB gf | \$16.75**

Baby Gem Lettuce, Avocado, Corn, Bleu Cheese, Heirloom Tomatoes, Red Onions, Hardboiled Egg and Chipotle Ranch Dressing

**CLASSIC CRAB AND SHRIMP LOUIE gf | \$19.50**

Iceberg Lettuce, Heirloom Tomatoes, Grilled Asparagus, Hardboiled Egg, Mediterranean Olives and Creamy Housemade Louie Dressing

**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. Please let your server know of any allergies you may have.

# PLATES

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

## GRILLED HANGER STEAK | \$18.65

Spinach, Parmesan, Lemon, Olive Oil, served with Garlic Parmesan Fries

## PAN SEARED SALMON FILET | \$18.65

Roasted Fennel, Asparagus and Romanesco Sauce

## ARTICHOKE RAVIOLI vgt | \$16.50

Wilted Spinach, Sun-Dried Tomatoes, Pea Cream and Parmesan

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

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

## TERRAZA WAGYU BURGER | \$17.00

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

**ADD: APPLEWOOD BACON \$2 | AVOCADO \$2.25**

*Udi's Gluten-Free Bun Available Upon Request*

# DESSERT

## VANILLA CRÈME BRÛLÉE vgt | \$6.25

With Berries

# BEVERAGES

## 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

## SOFT DRINK OR LEMONADE | \$3

## ICED TEA | \$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

# HAPPY HOUR

MONDAY - FRIDAY  
5 - 7PM

## DRINK SPECIALS

\$1 OFF ALL BEERS

\$2 OFF ALL WINES BY THE GLASS

## BITES

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**FRIED CALAMARI** | \$6.50

With Roasted Tomato Coulis

**CRISPY CHICKEN WINGS (6)** | \$7.50

Choice of Barbecue or Classic Buffalo Style Sauce

**GARLIC PARMESAN FRIES** vgt | \$4

**CRISPY SWEET CHILI BRUSSEL SPROUTS** vgt | \$6

With Smoked Almond Crumbles and Parmesan Cheese

**TERRAZA CHICKEN COBB** gf | \$9

Baby Gem Lettuce, Avocado, Bleu Cheese, Tomatoes, Red Onion, Bacon, Hard Boiled Egg and Creamy Avocado Dressing

## FRIDAY · ALL NIGHT! (5 - 9PM)

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**SLIDER AND BEER COMBO** | \$13.50

Three Cheese Sliders and 12oz Draft Beer

Available at O'Toole's Pub only.

vgt · VEGETARIAN | gf · GLUTEN-FREE