

# LUNCH

## SOUPS

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### SEAFOOD BISQUE

CUP \$5.75 | BOWL \$8

### PARSNIP SOUP vgt

CUP \$5.50 | BOWL \$7.25

Basil Oil and Roasted Sunflower Seeds

## SALADS

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### ADD TO ANY SALAD:

CHICKEN \$5.75 | GRILLED STEAK \$6.75 | SALMON \$8.75 | SHRIMP \$7

### CHELL'S CRAB AND SHRIMP LOUIE gf | \$21.25

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

### RED AND GREEN CAESAR SALAD | \$16.50

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

### TERRAZA COBB gf | \$18

Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Red Onions, Roasted Red Pepper, Hard Boiled Egg, Bleu Cheese and Ranch Dressing

### CRAB CAKE SALAD | \$19.50

Crab Cakes, Arugula, Frisee, Avocado, Mango, Chipotle Dressing and Orange Aioli

### WHIPPED BURRATA SALAD vgt | \$17.00

Watercress, Figs, Pistachio, Strawberry Honey Dressing and Pomegranate Glaze

### PEAR AND RADICCHIO SALAD vgt | \$17.50

Radicchio, Watercress, Bleu Cheese, Hazelnut and Pear Dressing

### BUTTERNUT SQUASH AND BEET SALAD v, gf | \$17.25

Red Quinoa, Avocado, Spinach, and Grapefruit Dressing

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

## ROASTED CHICKEN gf | \$19.00

Potato and Parsnip Medley, Citrus Salsa and California Citrus Supreme

## SHORT RIB | \$20.25

Sautéed Gnocchi, Green Peas, Leeks, Cherry Tomatoes and Watermelon Radish

## STEAK FRITES gf | \$20.75

Grilled Hanger Steak, Crispy Mushrooms, Green Peppercorn Demi, with Garlic French Fries

## FRENCH DIP | \$19.75

Roast Beef, Caramelized Onions, Arugula and Horseradish Cream on a Baguette, served with Garlic French Fries

## TERRAZA WAGYU BURGER | \$18.25

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

**ADD: APPLEWOOD BACON \$2.25 | AVOCADO \$2 | CHEESE \$2 | Udi's Gluten-Free Bun Available Upon Request**

## SEARED SALMON | \$19.00

Mushroom Risotto, Sautéed Haricot Verts and Lemon Beurre Blanc

## LOCAL MARKET FISH gf | \$19.25

Sweet Roasted Eggplant with Figs and Roasted Artichokes

## SEAFOOD STEW WITH GARLIC BREAD | \$19.75

Clams, Fish, Mussels and Scallops in a Tomato Fish Broth

## CARBONARA | \$19.25

Linguini, Pancetta, Egg, Pepper Drops and Parmesan Cheese

## BUTTERNUT SQUASH RAVIOLI vgt | \$19.75

Butternut Squash, Brown Butter, Pepitas and Crispy Sage

## EGGPLANT PARMIGIANA v | \$18.00

Eggplant, Tomato Sauce and "Mozzarella"

# 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

## NEW! HOLIDAY MOCKTAILS

### SPARKLING CRANBERRY LEMONADE | \$7

Cranberry, Lemonade, Sprite, and Edible Glitter, Garnished with Cranberries and Lemon Slice

### HOLIDAY PUNCH | \$7

Cranberry, Pomegranate, Orange Juice, and Lime Juice, Garnished with Fresh Rosemary



# DESSERT

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**USD'S 75<sup>TH</sup> ANNIVERSARY: BAKED ALASKA** vgt | \$8.75

Vanilla Sponge Cake, Blue Chip Ice Cream, Rum Anglaise

**S'MORES** vgt | \$7.25

Graham Cracker Cake and Toasted Marshmallow Ice Cream with Meringue

**FORBIDDEN PANNA COTTA** gf · vgt | \$6.25

Puffed Forbidden Rice, Strawberry Consommé and White Chocolate

**CHOCOLATE DECADENCE BOMBE** vgt · contains nuts | \$7.75

Buttermilk Chocolate Cake, Mocha Almond Fudge Ice Cream and Hot Fudge Sauce

**SORBET AND BERRIES OF THE DAY** gf · vgt | \$6.50

Ask your server for Today's Flavor!

**DESSERTS ARE MADE FRESH DAILY IN HOUSE.**

Desserts may contain nuts or be produced in a facility that has nuts.  
If you have any dietary questions please ask for the Manager.

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

# COFFEE + TEA

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**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