

SHAREABLES

Cheese and Charcuterie Board · \$15.50

Salami, Prosciutto, Capicola, Bleu Cheese, Humboldt Fog, Manchego, Dijon Mustard, Cornichons, Fig Jam
Served with Mini Baguettes.

Fig Flatbread · \$16

Burrata Cheese, Pesto, Prosciutto, Arugula, Balsamic Glaze

Steak Bites ^{gf} · \$16.25

Balsamic Marinated Tenderloin, Mashed Potatoes, Slow Roasted Tomatoes, Chimichurri Sauce

Ahi Nachos · \$17

Seared Ahi, Crispy Chips, Pico, Avocado Purée, Scallions, Sambal Aioli

Calamari · \$15

With Spicy Tartar Sauce

Crispy Sweet Chili Brussels Sprouts ^{vgt} · \$9.25

With Parmesan Cheese

Crispy Chicken Wings (6) · \$11

Choice of Salt and Pepper, Barbeque, Classic Buffalo Sauce. Served with Ranch

Garlic Parmesan Fries ^{vgt} · \$6.75

Add Truffle Oil \$1.00

Steak Fries ^{gf} · \$13.50

Steak Tips, Queso Blanco, Pico, Chimichurri

Sliders · \$16.25

Mini Grass Fed Burger Patties, California Sharp Cheddar, Bacon Jam, Garlic Aioli, Garlic Parmesan Fries

Carne Asada Tacos (3) · \$14.50

Carne Asada, Guacamole, Pico de Gallo, Salsa, Corn Tortillas, Side of Street Corn Salad

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

Panzanella Salad ^{vgt} · \$18.50

Heirloom Tomatoes, Burrata, Buttered Croutons, Shaved Red Onion, Basil, Pesto

Grilled Caesar Salad · \$17.75

Artisan Romane, Fried Anchovies, Marinated Cherry Tomatoes, Parmesan, Croutons, and Housemade Caesar Dressing

Add to Any Salad:

Chicken · \$6 | Grilled Steak · \$7 | Salmon · \$9.25 | Shrimp · \$7.50

PLATES



French Dip Sandwich · \$19.50

Sliced Prime Rib, Swiss Cheese, Caramelized Onion, Au Jus served with Garlic French Fries

Buffalo Crispy Chicken Sandwich · \$19

Cole Slaw, Bleu Cheese Sauce, and Brioche Bun. Served with French Fries

Butternut Squash Ravioli vgt, contains nuts · \$19.50

Roasted Butternut Squash, Pepper Drops, Toasted Pecans, Crispy Sage, Brown Butter Sauce

Fish And Chips · \$19.50

Torero Beer Battered Fish, Crispy Old Bay Potatoes, House Tartar Sauce, and Grilled Lemon

Chorizo Carbonara · \$20.25

Linguine, Spanish Chorizo, Egg Yolk, Pecorino Romano

Pan Seared Salmon gf · \$21.25

Brown Butter Parsnip Puree, Green Beans, Braised Leeks, Heirloom Tomatoes

Terraza Wagyu Burger · \$19.25

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

Add: Applewood Bacon · \$3.00 | Avocado · \$2.75 | Cheese · \$2.50

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

DESSERT

Dot Cake vgt · \$7.75

Vanilla Cake, Buttercream, Nonpareils

Triple Chocolate Brownie vgt · \$8.25

Coffee Ice Cream, Chocolate Drizzle

BEVERAGES

Refillable Soft Drink or Lemonade · \$3

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

Coffee · \$3

Espresso · \$3.75

Double Espresso · \$5.75

Americano · \$3.75

Cappuccino · \$5.75

Latte · \$5.75

Flavored Latte · \$6.25

Forte Tea · \$3