

LUNCH

SOUPS

Lobster Bisque Cup • \$6.00 | Bowl • \$8.25

 **Pumpkin Coconut Soup** with Roasted Pepitas v, gf
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, Red Onion, Golden Raisins,
and Cherry Ranch

Grain Salad v • \$19

Farro, Red Quinoa, Kale, Avocado, Pickled
Cucumber, and Tahini Apple Vinaigrette

Add to Any Salad:

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

Roasted Beet Napoleon vgt • \$19.50
Herb Goat Cheese, Frisee, Arugula,
Orange Segments, Balsamic Vinaigrette

Sous Vide Endive Salad vgt • \$18.50
Watercress, Butternut Squash, Pepitas,
Bleu Cheese, Crisp Apple, Pomegranate
Molasses

Panzanella Salad vgt • \$18.50
Heirloom Tomatoes, Burrata, Buttered
Croutons, Shaved Red Onion, Basil, Pesto



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, 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

Grilled Hanger Steak (medium rare) with Truffle French Fries

Seared Market Fish gf • \$21.25

White Bean Cassoulet, Saffron Piquillo Broth, Tuscan Kale

Duo of Chicken • \$19.75

Roasted Airline Chicken, Mushroom Strudel, Caramelized Fennel, Tarragon Truffle Puree

Sweet Potato Risotto v • \$19

Curried Sweet Potato, 'Parmesan', Pickled Cauliflower, Pepita Sage Gremolata



Pan Seared Salmon gf • \$21.25

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

Seafood Couscous • \$22.25

Shrimp, Scallops, Asparagus, Bouillabaisse Sauce, Eggplant Chips



Butternut Squash Ravioli

vgt, contains nuts • \$19.50

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

Chorizo Carbonara • \$20.25

Linguine, Spanish Chorizo, Egg Yolk, Pecorino Romano

Short Rib gf • \$22

Harissa Butternut Squash, Brussels Sprouts, Caramelized Carrot, Veal Demi, Pomegranate Seeds



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DESSERTS

Proof is in the Pudding vgt • \$8.25

Sticky Toffee Pudding, Manhattan Ice Cream, with Smoked Whiskey Caramel

"Cheese Board" vgt • \$8.25

Goat Cheese Ice Cream, Roasted Figs, Honey Granola, and a Brioche Crouton

The Hazelnut vgt, gf, contains nuts • \$8.25

Burnt Vanilla Mousse, Hazelnut Ganache, and Abuelita Chocolate Ice Cream

Cinnamon Apple v • \$7.75

Apple Cake, Chai 'Ice Cream' with Apple Compote

Fall Ice Cream Trio vgt • \$7.75

Biscoff, Salted Caramel, and Espresso

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 foodborne illness, especially if you have certain medical conditions.