



BITES

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 Tomato Coulis

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

SALADS

PEAR AND ENDIVE SALAD vgt, gf | \$15.75

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

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

CHELL'S 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

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

SPINACH RICOTTA RAVIOLI vgt | \$16.50

Heirloom Tomato Sauce, Arugula and Parmesan

PAN ROASTED EGGPLANT STEAK v, gf | \$15.50

Grilled Asparagus, 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 \$2.25 | AVOCADO \$2

Udi's Gluten-Free Bun Available Upon Request

DESSERT

PUMPKIN CRÈME BRÛLÉE vgt | \$6.75

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

REFILLABLE ICED TEA, LEMONADE, OR SOFT DRINK | \$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

FRIED CALAMARI | \$7

With 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 Cilantro Ranch Dressing

FRIDAY · ALL NIGHT! (5 - 9PM)

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