

LUNCH

SOUPS

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

Vichyssoise with Green Scallion Oil vgt
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, Sugar Snap Peas, and Green Goddess Dressing

Carrot and Heart of Palm Salad v · \$19

Tri-color Carrots, Red Endive, Arugula, Candied Kumquats, Blood Orange Segments, Cilantro, and Tangerine Vinaigrette

Heirloom Tomato Carpaccio Salad v · \$18.50

Slow-roasted Cherry Tomatoes, Hydro Watercress, Purple Radishes, Red Onions, and Balsamic Dressing

Peach and Burrata Salad gf · \$19

Grilled Peaches, Crispy Prosciutto, Pistachios, Frisee, Honey Vinaigrette and Balsamic Glaze

Nicoise Salad gf · \$19.50

Ahi Tuna, Tender Greens, Tomatoes, Hard Boiled Egg, Olives, Potatoes, Green Beans, and Red Wine Dressing

UNIVERSITY OF SAN DIEGO

LA GRAN



TERRAZA

O'TOOLE'S
GRAND DINING
THE TERRACE

Add to Any Salad:

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

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, Bacon Jam 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 · \$22.00
Grilled Hanger Steak with Truffle French Fries

Braised Short Rib gf · \$22
Turnip Puree, Corn Succotash and Red Wine Demi

Roasted Airline Chicken gf · \$19.75
Cannelini Bean Spread, Charred Broccolini, Red Bell Pepper, and Creamy Peppercorn Sauce

Portobello 'Wellington' v · \$19
Carrot Mousse, Garlic Spinach, with Mushroom Au Jus

Seared Salmon gf · \$21.25
Celeriac Puree, Green Bean and Mushroom Medley, Green Apple and Radish Salad

Sauteed Scallops gf · \$22.25
Garlic Pomme Puree, Oyster Mushrooms, Yello Squash, Leeks and Parsley Nage

Truffle Carbonara · \$20.25
Linguine, Pancetta, Pepper Drops, Egg Yolk and Truffle Shavings

Florentine Ravioli vgt · \$19.50
Creamy Tomato Sauce, Spinach and Sundried Tomatoes

Peppercorn Market Fish · \$21.25
Braised Red Potatoes, Sous Vide Fennel, Baby Carrots, Shiitake Mushrooms, and Whole Grain Mustard Sauce

DESSERTS

Smoked Almond & Plum vgt, contains nuts · \$8.25
Almond Financier, Milk Chocolate Cremeux with Plum Ice Cream

ChocoFlan vgt · \$8.25
Sweet Corn and Cherry Ice Cream, Cherries, and Cornbread Crumb

Lemon Apricot gf · \$7.75
Vanilla Mousse, Lemon Curd, and Apricot Compote

Mango Peach Cake v · \$8.25
Thyme-poached White Peaches, Mango 'Cream', and Mango Sorbet

Nectarine 'Taco' Cake vgt · \$7.75
Diplomat Cream, Fresh Nectarines, Rhubarb Ice Cream

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 food borne illness, especially if you have certain medical conditions.