

LUNCH

SOUPS

LOBSTER BISQUE with Crème Fraîche

CUP \$4.50 | **BOWL** \$6.50

POTATO LEEK SOUP gf
with Crispy Leeks and Pancetta Crumbs

CUP \$3.75 | **BOWL** \$5.25

SALADS

CLASSIC CRAB AND SHRIMP LOUIE gf

Iceberg Lettuce, Heirloom Tomatoes, Grilled Asparagus, Hardboiled Egg, Mediterranean Olives, and Creamy Housemade Louie Dressing | \$17.95

RED AND GREEN CAESAR SALAD

Baby Red and Green Romaine, Shaved Parmesan, Croutons, and Housemade Caesar Dressing | \$13.75

TERRAZA COBB gf

Baby Gem Lettuce, Avocado, Cranberries, Bleu Cheese, Heirloom Tomatoes, Red Onion, Hardboiled Egg, and Creamy Avocado Dressing | \$15

BURRATA CAPRESE SALAD

Arugula, Heirloom Tomatoes, Basil Ice Cream, Prosciutto Dust, and Focaccia Bread | \$13.95

CORN AND STRAWBERRY SALAD vgt, gf

Grilled Corn, Strawberries, Fava Beans, Goat Cheese, Frisee, Pepita Seeds, and Honey Vinaigrette | \$13

SPRING TART vgt

Whipped Avocado, Asparagus, Peas, Squash, Radishes, and Pea Meringue in a Pie Crust | \$13.95

GARDEN SALAD v, gf

Red Quinoa, Carrots, Mushrooms, Radishes, Beets, Squash, and Lemon Vinaigrette | \$12.50

COUSCOUS SALAD vgt

Dandelion Greens, Bell Peppers, Onion, Cucumber, Feta Cheese, and Mint Vinaigrette | \$13.50

ADD TO ANY SALAD:

CHICKEN \$3.95 | **GRILLED STEAK** \$4.95 | **SHRIMP** \$5.50 | **SALMON** \$6.50

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

AIRLINE CHICKEN BREAST gf

Fingerling Hash, Carrots, Celery, Onions, and Pan Jus | \$16

HERB CRUSTED RACK OF LAMB gf

Potato Gratin, Vegetable Medley, Red Wine Demi Glace, Mint Chimichurri | \$18.75

GRILLED HANGER STEAK

Spinach, Parmesan, Lemon, Olive Oil, served with Garlic Parmesan Fries | \$16.95

SHORT RIBS gf

Polenta, Carrots, Pearl Onions, and Red Wine Demi | \$15.95

ROASTED HALIBUT gf

Squash Spaghetti, Fava Bean Purée, and Caper Beurre Blanc | \$16.95

PAN SEARED SALMON FILET gf

Lentils, Haricot Verts, Cherry Tomatoes, and Pomegranate Glaze | \$15.95

SEAFOOD RISOTTO gf

Shrimp, Scallops, Asparagus, Saffron, and Bouillabaisse | \$16.95

SCAMPI LINGUINI

Shrimp, Clam, Pancetta, Peas, and Lemon Sauce | \$17.95

FOUR CHEESE RAVIOLI vgt

Wilted Arugula, Sun-Dried Tomato, Pesto Cream, and Parmesan Cheese | \$14.95

CAULIFLOWER STEAK v, gf

Romesco Sauce, Chickpea Purée, Asparagus, Baby Zucchini, and Basil Oil | \$13.95

TERRAZA WAGYU BURGER

Premium Beef Cooked Medium Rare, Roasted Garlic Aioli, Marinated Grilled Tomato, Arugula, and Housemade Truffle Fries | \$15.75

ADD: APPLEWOOD BACON \$2 | AVOCADO \$1.50 | Udi's Gluten-Free Bun Available Upon Request

FOCACCIA MUSHROOM PANINI vgt

Grilled Portabello Mushroom, Boursin Cheese, Roasted Garlic Aioli, and Spinach served with Tomato Mushroom Salad and Garlic Parmesan Fries | \$13.50

BEVERAGES

PELLEGRINO, SPARKLING WATER

500 mL · \$3 | 1 L · \$6

ACQUA PANNA, STILL WATER

500 mL | \$3 · 1 L | \$6

SEASONAL BEVERAGE | \$3.50

SOFT DRINK OR LEMONADE | \$2.50

ICED TEA | \$3

COFFEE | \$3

ESPRESSO | \$2.50

DOUBLE ESPRESSO | \$3

AMERICANO | \$3.25

CAPPUCCINO | \$4.25

LATTE | \$4.25

FLAVORED LATTE | \$4.75

DAMMAN TEA | \$2.50