

LUNCH

SOUPS

CLAM CHOWDER

CUP \$5 | BOWL \$7.25

BUTTERNUT SQUASH vgt, gf

Crème Fraîche and Pepita Seeds

CUP \$4.25 | BOWL \$6.50

SALADS

CHELL'S CRAB AND SHRIMP LOUIE gf | \$19.50

Iceberg Lettuce, Heirloom Tomatoes, Grilled Asparagus, Hard-Boiled Egg, Mediterranean Olives and Creamy Housemade Louie Dressing

RED AND GREEN CAESAR SALAD | \$15.25

Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

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

HEIRLOOM TOMATO SALAD vgt | \$14.25

Heirloom Tomatoes, Fried Avocado, Mâche Salad and Balsamic Vinaigrette

QUINOA AND BUTTERNUT SQUASH SALAD v, gf | \$13.75

Red Quinoa, Roasted Butternut Squash, Spinach, Pecans, Cranberries and Orange Vinaigrette

POMEGRANATE AND APPLE SALAD vgt, gf | \$15.75

Butter Leaf Lettuce, Green Apples, Pomegranate Seeds, Red Onions, Humboldt Fog Cheese and Mint Vinaigrette

FIG AND PEACH TART | \$16.75

Grilled Peaches, Figs, Arugula, Whipped Ricotta Cheese and Prosciutto Crisp

PEAR AND ENDIVE SALAD vgt, gf | \$15.75

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

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. 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 | \$17.85

Sweet Potato Purée, Brussels Sprouts, Pomegranate Seeds and Pan Jus

SHORT RIB gf | \$19.75

Butternut Squash Purée, Baby Carrots, Snap Peas and Radishes

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

SEARED SCALLOPS gf | \$19.25

Garlic Mashed Potatoes, Chanterelle Mushrooms, Dino Kale and Parsley Nage

SEARED STRIPED SEA BASS | \$18.25

Mushroom Risotto, Broccolini and Beurre Blanc

SHRIMP CARBONARA | \$17.50

Linguini, Pancetta, Peas, Egg Yolk and Parmesan

SPINACH RICOTTA RAVIOLI vgt | \$16.50

Heirloom Tomato Sauce, Arugula and Parmesan

BUCATINI CACIO E PEPE vgt | \$15.50

Bucatini Pasta, Black Pepper, Butter and Pecorino Romano Cheese

TERRAZA WAGYU BURGER | \$17

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

ADD: APPLEWOOD BACON \$2.25 | **AVOCADO** \$2.00 | *Udi's Gluten-Free Bun Available Upon Request*

GRILLED VEGETABLE PANINI vgt | \$15.75

Boursin Cheese, Eggplant, Zucchini, Tomato, Spinach, served with Garlic Parmesan Fries

PAN ROASTED EGGPLANT STEAK v, gf | \$15.50

Potato Purée, Grilled Asparagus, Blistered Haricot Verts, Red Peppers and Chimichurri

BEVERAGES

Beer and Wine Only Available in the Evenings.

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

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