

# LUNCH

## SOUPS

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### SEAFOOD BISQUE

CUP \$5.50 | BOWL \$7.75

ASPARAGUS SOUP with Crème Fraiche vgt, gf

CUP \$5.25 | BOWL \$7

## SALADS

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### ADD TO ANY SALAD:

CHICKEN \$5.50 | GRILLED STEAK \$6.50 | SALMON \$8.50 | SHRIMP \$6.75

### CHELL'S CRAB AND SHRIMP LOUIE gf | \$21

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

### RED AND GREEN CAESAR SALAD | \$16.25

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

### TERRAZA COBB gf | \$17.75

Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Red Onions, Watermelon Radish, Hard Boiled Egg, Bleu Cheese and Roasted Tomato Vinaigrette

### GRILLED VEGETABLE SALAD v | \$15.75

Red Wheat Berry, Massaged Kale, Charred Broccolini, Grilled Carrot, Pickled Red Onions, Candied Pecans and Black Pepper Vinaigrette

### BEET TARTARE SALAD vgt | \$16.75

Salt Roasted Beets, Arugula, Whipped Goat Cheese, Lavash and Herb Vinaigrette

### BURRATA SALAD vgt | \$16.75

Shaved Fennel, Macerated Strawberries, Candied Kalamata, Arugula, Honey Vinaigrette and Toast

### FARRO SALAD vgt | \$17.25

Radicchio, Shaved Carrots, Castelvetrano Olives, Snap Peas, Watermelon Radish, Parmesan Cheese and Lemon Pepper Dressing

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

## CHICKEN MASALA gf | \$18.75

Palisades Ranch Airline Chicken, Jasmine Rice, Pickled Red Onions, Mint and Cilantro Chutney

## LAMB CHOPS | \$20.75

Couscous, Shepherd's Salad and Red Pepper Harissa Coulis

## STEAK FRITES gf | \$20.50

Grass-Fed Hanger Steak (Halal), Crispy Mushrooms, Green Peppercorn Demi and Garlic French Fries

## CIOPPINO | \$19.75

Market Fish, Clams, Bay Scallop, Shrimp, Tomato Broth and Sourdough Bread

## SEARED SALMON gf | \$18.75

Spring Pea Sauce, Fingerling Potatoes, Fried Shallots and Purple Cabbage

## SPRING VEGETABLE CARBONARA | \$19

Pancetta, Roasted Artichokes, Asparagus, Peas, Red Pepper Drops, Egg and Parmesan Cheese

## STEAK SANDWICH | \$19.25

Grass-Fed Flank Steak, Horseradish Sauce, Arugula, Chimichurri, Bread and Cie Pullman and Fries

## TERRAZA WAGYU BURGER | \$18.25

Wagyu Beef Cooked Medium Rare, Roasted Garlic Aioli, Marinated Grilled Tomato, Arugula, Bourbon Bacon Jam and Housemade Truffle Chips

**ADD: APPLEWOOD BACON** \$2.25 | **AVOCADO** \$2 | **CHEESE** \$2 | *Udi's Gluten-Free Bun Available Upon Request*

## WILD MUSHROOM RAGOUT v, gf | \$17.75

Zucchini Noodles, Roasted Heirloom Cherry Tomatoes and Marinated Garden Mushrooms

# 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

## NEW! MOCKTAILS

### LAVENDER HAZE | \$7

Harmonious blend of lavender-infused syrup, fresh lemon juice and seedlip botanical with sparkling water and rosemary sprig.

### SPICY SURFER | \$7

Indulge in the zesty excitement of the perfect balance of hibiscus essence, zesty lemon, coconut, jalapeño and a hint of tantalizing Tajin spice.



# DESSERT

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**USD'S 75<sup>TH</sup> ANNIVERSARY: BAKED ALASKA** vgt | \$8.50

Vanilla Sponge, Blue Chip Ice Cream, Rum Anglaise

**TIRAMISU** vgt | \$6.50

Lady Fingers, Coffee Liqueur, Mascarpone Mousse

**PAVLOVA** vgt, gf | \$6.95

Lemon Curd, Macerated Berries, Berry Sauce

**SMOKED HONEY CHEESECAKE** vgt | \$7.50

Pistachio Crust, Candied Ginger Ice Cream, Honey Comb

**SORBET AND BERRIES OF THE DAY** v, gf | \$6.25

Ask your server for Today's Flavor!

**DESSERTS ARE MADE FRESH DAILY IN HOUSE.**

Desserts may contain nuts or be produced in a facility that has nuts.  
If you have any dietary questions please ask for the Manager.

v · VEGAN | vgt · VEGETARIAN | gf · GLUTEN-FREE

# COFFEE + TEA

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**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