

# LUNCH

## SOUPS

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**SEAFOOD BISQUE**

**CUP \$5.25 | BOWL \$7.50**

**POTATO CORN CHOWDER** vgt, gf

**CUP \$5 | BOWL \$6.75**

## SALADS

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**CHELL'S CRAB AND SHRIMP LOUIE** gf | \$20.50

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

**RED AND GREEN CAESAR SALAD** | \$15.75

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

**TERRAZA COBB** gf | \$17.25

Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Red Onions, Golden Raisins, Hard Boiled Egg, Bleu Cheese and Pumpkin Goddess Dressing

**SWEET POTATO NAPOLEON** vgt | \$16.25

Arugula, Figs, Lemon Goat Cheese, Pomegranate Seeds and Balsamic Glaze

**AVOCADO SALAD** vgt, gf | \$16.75

Artisan Mix, Chickpeas, Cucumber, Olives, Red Onions, Feta Cheese and Cilantro Lime Dressing

**FALL ROASTED VEGGIE TART** vgt | \$17.25

Kabocha Squash, Parsnip Hummus, Radishes, Rutabaga, Turnips and Chestnut Soup

**APPLE AND QUINOA SALAD** v, gf | \$15.25

Kale, Cranberries, Pecans, Pumpkin Seeds, Roasted Squash and Apple Cider Vinaigrette

**BURRATA SALAD** | \$16.75

Marinated Cherries, Roasted Peach, Watercress, Prosciutto Crisp, and Mint Vinaigrette

**ADD TO ANY SALAD:**

**CHICKEN** \$5.25 | **GRILLED STEAK** \$6.25 | **BLACK COD** \$8.25 | **SHRIMP** \$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

**CEYLON SPICED CHICKEN BREAST** gf | \$18.25

Carrot Purée, Sautéed Red Cabbage, Sous Vide Leeks and Chicken Au Jus

**BRAISED SHORT RIB** gf | \$20.25

Brussel Sprouts, Hot Honey Blueberries, Sweet Corn Purée and Veal Demi

**STEAK FRITES** | \$20

Grilled Hanger Steak, Crispy Mushrooms, Green Peppercorn Demi and Garlic French Fries

**PAN SEARED LOCAL HALIBUT** gf | \$18.75

Carrot Noodles, Fava Bean Purée and Lemon Beurre Blanc

**SEARED SCALLOPS** gf | \$19.85

Butternut Squash Purée, Amaranth, Apples, Cranberries, Crispy Kale and Charred Kale Vinaigrette

**BLACK COD BOUILLABAISSSE** | \$19.25

Mussels, Shrimp, Potatoes and Saffron Broth

**WILD MUSHROOM CARBONARA** | \$18

Linguini, Cherry Tomatoes, Pancetta, Peas, Egg Yolk and Parmesan

**BUTTERNUT SQUASH RAVIOLI** vgt | \$17

Crispy Sage, Brown Butter and Parmesan

**TERRAZA WAGYU BURGER** | \$17.75

Premium 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 | *Udi's Gluten-Free Bun Available Upon Request*

**PORTOBELLO MUSHROOM PANINI** vgt | \$17

Focaccia Bread, Marinated Onions and Peppers, Shaved Fennel, Feta Cheese, Tapenade and Garlic French Fries

**MEDITERRANEAN EGGPLANT** v | \$16.50

Couscous, Sumac Onions and Cucumber Vegan Yogurt Sauce

# 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

# DESSERT

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**CARAMEL APPLE BUTTER CAKE** vgt | \$7.50

Bourbon Whipped Panna Cotta, Brown Butter Apples, Streusel

**COFFEE GANACHE TORTE** vgt, gf | \$7.95

Flourless Chocolate Cake and White Coffee Ice Cream

**FIG AND WAFFLE** vgt | \$7.25

Belgian Waffle, Honey Ice Cream and Caramelized Figs

**PECAN PRALINE CHEESECAKE** vgt | \$7.50

Pears, Graham Cracker Crust and Praline Sauce

**SUMMER SORBET TRIO** v, gf | \$7

Ask your server for Today's Flavors!

**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