



Prime Rib Night

DINNER BUFFET

SEPTEMBER 9, 2026 | \$45.50

SALADS

Baby Kale (v, gf)

Fried Chickpeas, Green Apple,
Parmesan, Tahini Vinaigrette

Wedge Salad (gf)

Bacon, Onion, Tomato, Cucumber,
Cool Blue Cheese Dressing

Vegetable Crudité Platter (v, gf)

White Bean Hummus, Sun-Dried Tomato Dip

ENTRÉES

Black Pepper-Crusted Prime Rib (gf)

Horseradish, Dijonnaise

Linguine with Clams

Shrimp in a Fennel Cream

Buttered Polenta (vgt)

Mushrooms, Sun-Dried Tomatoes, Olives, Spinach

SIDES

Roasted Herbed Fingerling Potatoes (v, gf)

Steamed Peas and Carrots (v, gf)

Garlic Cauliflower (v, gf)

DESSERTS

Seasonal Fruit Platter (v, gf)

Chai Brûlée (vgt, gf)

Orange Olive Oil Cake (vgt)

Banana Cream Tart (vgt)

Peanut Butter Cookies (vgt, contains nuts)



Reservations:
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gf - gluten-free / vgt - vegetarian / v - vegan
Menu subject to change.