

LUNCH

SOUPS

SEAFOOD BISQUE

CUP \$5.25 | BOWL \$7.50

POTATO CORN CHOWDER vgt, gf

CUP \$5 | BOWL \$6.75

SALADS

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

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

SORBET TRIO OF THE DAY 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

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