

LUNCH

SOUPS

SEAFOOD BISQUE

CUP \$5.75 | BOWL \$8

PARSNIP SOUP vgt

CUP \$5.50 | BOWL \$7.25

Basil Oil and Roasted Sunflower Seeds

SALADS

ADD TO ANY SALAD:

CHICKEN \$5.75 | GRILLED STEAK \$6.75 | SALMON \$8.75 | SHRIMP \$7

CHELL'S CRAB AND SHRIMP LOUIE gf | \$21.25

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

RED AND GREEN CAESAR SALAD | \$16.50

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

TERRAZA COBB gf | \$18

Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Red Onions, Roasted Red Pepper, Hard Boiled Egg, Bleu Cheese and Ranch Dressing

CRAB CAKE SALAD | \$19.50

Crab Cakes, Arugula, Frisee, Avocado, Mango, Chipotle Dressing and Orange Aioli

WHIPPED BURRATA SALAD vgt | \$17.00

Watercress, Figs, Pistachio, Strawberry Honey Dressing and Pomegranate Glaze

PEAR AND RADICCHIO SALAD vgt | \$17.50

Radicchio, Watercress, Bleu Cheese, Hazelnut and Pear Dressing

BUTTERNUT SQUASH AND BEET SALAD v, gf | \$17.25

Red Quinoa, Avocado, Spinach, and Grapefruit 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

ROASTED CHICKEN gf | \$19.00

Potato and Parsnip Medley, Citrus Salsa and California Citrus Supreme

SHORT RIB | \$20.25

Sautéed Gnocchi, Green Peas, Leeks, Cherry Tomatoes and Watermelon Radish

STEAK FRITES gf | \$20.75

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

FRENCH DIP | \$19.75

Roast Beef, Caramelized Onions, Arugula and Horseradish Cream on a Baguette, served with Garlic French Fries

TERRAZA WAGYU BURGER | \$18.25

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

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

SEARED SALMON | \$19.00

Mushroom Risotto, Sautéed Haricot Verts and Lemon Beurre Blanc

LOCAL MARKET FISH gf | \$19.25

Sweet Roasted Eggplant with Figs and Roasted Artichokes

SEAFOOD STEW WITH GARLIC BREAD | \$19.75

Clams, Fish, Mussels and Scallops in a Tomato Fish Broth

CARBONARA | \$19.25

Linguini, Pancetta, Egg, Pepper Drops and Parmesan Cheese

BUTTERNUT SQUASH RAVIOLI vgt | \$19.75

Butternut Squash, Brown Butter, Pepitas and Crispy Sage

EGGPLANT PARMIGIANA v | \$18.00

Eggplant, Tomato Sauce and "Mozzarella"

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

USD'S 75TH ANNIVERSARY: BAKED ALASKA vgt | \$8.75

Vanilla Sponge Cake, Blue Chip Ice Cream, Rum Anglaise

S'MORES vgt | \$7.25

Graham Cracker Cake and Toasted Marshmallow Ice Cream with Meringue

FORBIDDEN PANNA COTTA gf · vgt | \$6.25

Puffed Forbidden Rice, Strawberry Consommé and White Chocolate

CHOCOLATE DECADENCE BOMBE vgt · contains nuts | \$7.75

Buttermilk Chocolate Cake, Mocha Almond Fudge Ice Cream and Hot Fudge Sauce

SORBET AND BERRIES OF THE DAY gf · vgt | \$6.50

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

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