

LUNCH

SOUPS

LOBSTER BISQUE with Crème Fraîche

CUP \$5 | BOWL \$7.25

ROASTED CORN SOUP vgt, gf

CUP \$4.25 | BOWL \$6.50

Crème Fraîche, Cotija Cheese and Sliced Avocado

SALADS

CLASSIC CRAB AND SHRIMP LOUIE gf | \$19.50

Iceberg Lettuce, Heirloom Tomatoes, Grilled Asparagus, Hardboiled Egg, Mediterranean Olives and Creamy Housemade Louie Dressing

RED AND GREEN CAESAR SALAD | \$15.25

Baby Red and Green Romaine, Shaved Parmesan, Croutons, and Housemade Caesar Dressing

TERRAZA COBB gf | \$16.75

Baby Gem Lettuce, Avocado, Corn, Bleu Cheese, Heirloom Tomatoes, Red Onions, Hardboiled Egg and Chipotle Ranch Dressing

CITRUS AND ROASTED BEET SALAD v, gf | \$13.75

Pistachios, Watercress and Pomegranate Vinaigrette

HEIRLOOM TOMATO SALAD vgt, gf | \$14.25

Basil Ice Cream, Shaved Onions, Arugula and Oregano Vinaigrette

PEACH AND BURRATA SALAD gf | \$15.25

Grilled Peaches, Prosciutto, Burrata and Butter Lettuce with an Olive Oil Citrus Vinaigrette

FIG SALAD vgt, gf | \$15.75

Arugula, Humboldt Fog Cheese, Candied Pecans and Balsamic Vinaigrette

LEMON SALMON WITH CORN SALAD gf | \$19.25

Tomato, Avocado, Basil Relish and Lemon Vinaigrette

ADD TO ANY SALAD:

CHICKEN \$4.75 | GRILLED STEAK \$5.75 | SALMON \$8 | SHRIMP \$6.25

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

AIRLINE CHICKEN BREAST gf | \$17.85

Chickpea Chorizo Hash, Carrot Purée, Watermelon Radish and Pan Jus

HERB CRUSTED RACK OF LAMB gf | \$20.25

Parsnip Purée, Baby Carrots, King Oyster Mushroom and Rosemary Lemon Jus

GRILLED HANGER STEAK | \$18.65

Spinach, Parmesan, Lemon, Olive Oil, served with Garlic Parmesan Fries

PAN SEARED SALMON FILET gf | \$18.65

Roasted Fennel, Asparagus and Romanesco Sauce

SEARED SCALLOPS | \$19.25

Mediterranean Couscous, Baby Carrots and Orange Beurre Blanc

BLACK COD MISO GLAZED | \$18.25

Forbidden Rice, Baby Bok Choy and Scallions

SEAFOOD LINGUINI | \$18.50

Saffron Linguini, Mussels, Shrimp and Bouillabaisse Sauce

ARTICHOKE RAVIOLI vgt | \$16.50

Wilted Spinach, Sun-Dried Tomatoes, Pea Cream and Parmesan

TERRAZA WAGYU BURGER | \$17.00

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

ADD: APPLEWOOD BACON \$2.15 | **AVOCADO** \$2.00 | *Udi's Gluten-Free Bun Available Upon Request*

TRUFFLE GRILLED CHEESE vgt | \$15.75

Fontina Cheese, Mushrooms, Arugula, Shaved Truffle, served with Garlic Parmesan Fries

PAN ROASTED EGGPLANT STEAK v, gf | \$15.50

Potato Purée, Grilled Asparagus, Blistered Haricot Verts, Red Peppers and Chimichurri

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

SOFT DRINK OR LEMONADE | \$3

ICED TEA | \$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