



BITES

CHARCUTERIE BOARD (SERVES 2)

Salami, Prosciutto, Capocollo, Pâté, Dijon Mustard and Cornichon, served with Fresh Baguettes | \$9.75

CRISPY SWEET CHILI BRUSSEL SPROUTS (SERVES 2) vgt

With Smoked Almond Crumble and Parmesan Cheese | \$7.50

CHEESE BOARD vgt

Bleu Cheese, Humboldt Fog, Manchego, Fig Jam, Dried and Seasonal Fruit and Nuts, served with Fresh Baguettes and Crackers | \$11.50

FRIED CALAMARI

With Romesco Sauce and a Lemon Wedge | \$7.95

CRISPY CHICKEN WINGS (6)

Choice of Barbecue or Classic Buffalo Style Sauce, served with Ranch | \$8.95

GARLIC PARMESAN FRIES vgt | \$4.75

LGT SLIDERS (3)

Mini Cheeseburgers with California Cheddar, Bacon, Terraza Special Sauce, and Garlic Parmesan Fries | \$12.50

COCONUT SHRIMP (4)

With Mango Salsa and Whipped Avocado | \$8.75

ASIAN TRIO

Pot Stickers, Spring Rolls, Chicken Skewers, with Chili Garlic Soy Sauce | \$8.50

SALADS

CORN AND STRAWBERRY SALAD vgt, gf

Grilled Corn, Strawberries, Fava Beans, Goat Cheese, Frisee, Pepita Seeds, and Honey Vinaigrette | \$13

TERRAZA COBB gf

Baby Gem Lettuce, Avocado, Cranberries, Bleu Cheese, Heirloom Tomatoes, Red Onions, Hardboiled Egg, and Creamy Avocado Dressing | \$15

CLASSIC CRAB AND SHRIMP LOUIE gf

Iceberg Lettuce, Heirloom Tomatoes, Grilled Asparagus, Hardboiled Egg, Mediterranean Olives, and Creamy Housemade Louie Dressing | \$17.95

ADD TO ANY SALAD:

CHICKEN \$3.95 | **GRILLED STEAK** \$4.95 | **SHRIMP** \$5.50 | **SALMON** \$6.50

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

Menu subject to change. Please let your server know of any allergies you may have.

PLATES

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

AIRLINE CHICKEN BREAST gf

Fingerling Hash, Carrots, Celery, Onions, and Pan Jus | \$16

GRILLED HANGER STEAK

Spinach, Parmesan, Lemon, Olive Oil, served with Garlic Parmesan Fries | \$16.95

ROASTED HALIBUT gf

Squash Spaghetti, Fava Bean Purée, and Caper Beurre Blanc | \$16.95

PAN SEARED SALMON FILET gf

Lentils, Haricot Verts, Cherry Tomatoes, and Pomegranate Glaze | \$15.95

FOUR CHEESE RAVIOLI vgt

Wilted Arugula, Sun-Dried Tomatoes, Pesto Cream, and Parmesan Cheese | \$14.95

CAULIFLOWER STEAK v, gf

Romesco Sauce, Chickpea Purée, Asparagus, Baby Zucchini, and Basil Oil | \$13.95

TERRAZA WAGYU BURGER

Premium Beef Cooked Medium Rare, Roasted Garlic Aioli, Marinated Grilled Tomato, Arugula, and Housemade Truffle Fries | \$15.75

ADD: APPLEWOOD BACON \$2 | AVOCADO \$1.50

Udi's Gluten-Free Bun Available Upon Request

BEVERAGES

PELLEGRINO, SPARKLING WATER

500 mL · \$3 | 1 L · \$6

ACQUA PANNA, STILL WATER

500 mL | \$3 · 1 L | \$6

SEASONAL BEVERAGE | \$3.50

SOFT DRINK OR LEMONADE | \$2.50

ICED TEA | \$3

COFFEE | \$3

ESPRESSO | \$2.50

DOUBLE ESPRESSO | \$3

AMERICANO | \$3.25

CAPPUCCINO | \$4.25

LATTE | \$4.25

FLAVORED LATTE | \$4.75

DAMMAN TEA | \$2.50