

LUNCH

SOUPS

LOBSTER BISQUE

CUP \$5 | BOWL \$7.25

ROASTED GARLIC TOMATO SOUP vgt, gf

CUP \$4.25 | BOWL \$6.50

SALADS

CHELL'S CRAB AND SHRIMP LOUIE gf | \$19.50

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

RED AND GREEN CAESAR SALAD | \$15.25

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

TERRAZA COBB gf | \$16.75

Baby Gem Lettuce, Avocado, Bacon, Hard-Boiled Egg, Heirloom Tomatoes, Roasted Corn, Red Onions, Bleu Cheese and Roasted Tomato Dressing

TARTARE SALAD v, gf | \$13.75

Lime-Seasoned Red Quinoa, Red Onions, Sous Vide Sweet Potato and Thyme Oil

BUTTER LEAF SALAD vgt, gf | \$15.75

Humboldt Fog Cheese, Mint Preserved Figs, Plums, Strawberries and Mint Vinaigrette

MUSHROOM RAGOUT TART vgt | \$16.75

Arugula, Mushrooms, Herb Goat Cheese and Black Garlic Sauce

BARLEY AND CUCUMBER SALAD vgt | \$14.25

Marinated Artichokes, Eggplant, Green Onions, Mache, Mint, Parsley, Tomatoes and Cucumber Dressing

ROASTED BEETS AND CITRUS SALAD vgt, gf | \$15.75

Beet Meringue, Beet Purée, Blood Orange Segments, Walnuts, Watercress, Burrata Cheese and Garlic Orange 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

ASIAN MARINADE CHICKEN | \$17.85

Stir Fry Soba Noodles, Green Onions, Red Peppers, Shiitake Mushrooms, Snow Peas and Sesame Oil

CONFIT DUCK LEG gf | \$19.75

Carrot Ginger Purée, Brussel Sprouts, Candied Kumquats and Berry Demi-Glace

STEAK FRITES | \$19.75

Grilled Hanger Steak with Garlic French Fries and Béarnaise Sauce

PAN SEARED SALMON FILET gf | \$18.65

Quinoa, Roasted Asparagus, White Bean Purée and Basil Oil

SEARED SCALLOPS gf | \$19.25

Corn Risotto and Poblano Cream

SEARED STRIPED SEA BASS gf | \$18.25

Fingerling Potatoes, Fennel Onion Confit, Tapenade and Saffron Tomato Broth

MOREL CARBONARA | \$17.50

Linguini, Pancetta, Peas, Egg Yolk and Parmesan

GOAT CHEESE RAVIOLI vgt | \$16.50

Red Pepper Coulis, Confit Heirloom Tomatoes and Crispy Kale

TERRAZA WAGYU BURGER | \$17

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

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

CRAB CAKE SANDWICH | \$16.50

Avocado, Butter Leaf, Tomatoes, Tartar Sauce and Garlic French Fries

BRAISED CELERY ROOT v, gf | \$15.50

Green Apples, Parsnip Purée, Roasted Grapes and Walnuts

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

BERRIES ALCALA v, gf | \$6.50
Grand Marnier and Mint Granita

BLOOD ORANGE CRÈME BRÛLÉE vgt | \$6.75
Cinnamon Sugar Buñuelos

ESPRESSO DOUBLE CHOCOLATE SOUFFLÉ vgt | \$7.50
Pistachio Ice Cream and Cherry Compote

PAVLOVA TRIO vgt, gf | \$7
Cardamom Ice Cream, Lemon Curd and Spring Fruit

RHUBARB GALETTE vgt | \$7.25
Buttermilk Ice Cream and Butterscotch Tuile

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