

# LUNCH

## SOUPS

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**SEAFOOD BISQUE**

**CUP \$5.75 | BOWL \$8**

**SPRING GARLIC SOUP** vgt

**CUP \$5.50 | BOWL \$7.25**

## SALADS

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**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 Cilantro Ranch 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, Watermelon Radish, Hard Boiled Egg, Bleu Cheese and Snap Pea Dressing

**BURRATA SALAD** gf | \$17

Arugula, California Figs, Peach, Crispy Prosciutto, Honeycomb Crisp and Lemon Mint Vinaigrette

**ROASTED BEET SALAD** vgt | \$16.50

Red Quinoa, Arugula, Whipped Labneh, Sumac, Pistachio and California Citrus Supremes

**HEIRLOOM TOMATO TASTING** gf · vgt | \$16.25

Chilled Tomato Soup, Heirloom Tomatoes, Watercress and Herb Oil

**SUMMER CORN SALAD** gf · v | \$17.25

Radicchio, Frisee and Cilantro Lime Vinaigrette

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

## GRILLED DUCK | \$19.50

Grilled Duck Leg, Black Garlic Glaze, Charred Broccolini, Sweet Potato Purée and California Citrus

## ZA'ATAR AIRLINE CHICKEN | \$19

Tri Color Couscous, Shepard's Salad and Harissa Yogurt

## CARBONARA | \$19.25

Pancetta, Oyster Mushroom, Brown Butter, Summer Squash and Crispy Maitake Mushroom

## LOBSTER RAVIOLI | \$19.75

Asparagus, Summer Pea and Lemon Butter Sauce

## SEARED SALMON gf | \$19

Succotash, Summer Corn Sauce and Lemon Confit

## LOCAL MARKET FISH gf | \$19.25

Pistachio Caper Gremolata, Rainbow Cauliflower, Brassicas Purée

## "PASTRAMI" SANDWICH v | \$18

Pastrami Style Roasted Beets, Sauerkraut, Cole Slaw, Whole Grain Mustard and Corn Rye Bread

## STEAK FRITES | \$20.75

Grass-Fed Hanger Steak, Crispy Mushrooms, Green Peppercorn Demi and Garlic French Fries

## TERRAZA WAGYU BURGER | \$18.25

Wagyu 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 | CHEESE \$2 | Udi's Gluten-Free Bun Available Upon Request**

# 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

## MOCKTAILS

### LAVENDER HAZE | \$7

Harmonious blend of lavender-infused syrup, fresh lemon juice and seedlip botanical with sparkling water and rosemary sprig.

### SPICY SURFER | \$7

Indulge in the zesty excitement of the perfect balance of hibiscus essence, zesty lemon, coconut, jalapeño and a hint of tantalizing Tajin spice.



# DESSERT

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**USD'S 75<sup>TH</sup> ANNIVERSARY: BAKED ALASKA** vgt | \$8.75

Vanilla Sponge Cake, Blue Chip Ice Cream, Rum Anglaise

**PEACHMISU** vgt | \$6.75

Lady Fingers, Peach Curd, Mascarpone Mousse

**BLACK AND WHITE PAVLOVA** gf · vgt | \$7.25

Toasted Meringue, White Chocolate Crema, Dark Chocolate Ice Cream

**SMOKED STRAWBERRY CHEESECAKE** vgt, contains nuts | \$7.75

Smoked Strawberry Cheesecake, Basil Ice Cream, Pistachio Crust

**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

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**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