

## SOUPS

### LOBSTER BISQUE

CUP \$5.75 | BOWL \$8.00

VICHYSOISE with Green Scallion Oil vgt

CUP \$5.50 | BOWL \$7.25

## SALADS

### ADD TO ANY SALAD:

CHICKEN \$5.75 | GRILLED STEAK \$6.75 | SALMON \$8.75 | SHRIMP \$7.00

### COMPRESSED WATERMELON SALAD vgt | \$17.75

Grilled Peaches, Goat Cheese, Orange Supremes, Frisée, Radicchio and Grapefruit Dressing

### ROASTED CORN SALAD vgt | \$18.50

Shaved Cabbage, Romaine, Green Bell Peppers, Red Onions, Cilantro, Red Pepper Drops, and Cilantro Lime Cream Dressing

### GARDEN BOWL gf | \$17.50

Red Quinoa, Spinach, Fresh Herbs, Asparagus, Peas, Cauliflower, Cucumbers, Peppers, and Green Goddess Dressing

### NIÇOISE SALAD | \$20.00

Tender Greens, Hard-Boiled Egg, Potatoes, Olives, Tomatoes, Green Beans, Sesame Seeds, Toasted Sesame Dressing and Ponzu

### BURRATA SALAD | \$18.00

Macerated Strawberries, Figs, Prosciutto Crisp, Arugula and Mint Vinaigrette

### CAESAR SALAD | \$16.50

Artisan Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons and Housemade Caesar Dressing

### TERRAZA COBB gf | \$18

Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Hard-Boiled Egg, Sugar Snap Peas and Bleu Cheese Dressing

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

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

## STEAK FRITES gf | \$20.75

Grilled Hanger Steak served with Garlic French Fries

## SHORT RIB RAVIOLI | \$21.00

Corn Cream, Honey-Roasted Baby Carrots, Watermelon Radish and Red Pepper Drops

## PRIME RIB BAGUETTE | \$19.75

Mushrooms, Sun-Dried Tomatoes, Swiss Cheese, Horseradish Aioli, served with Truffle Fries

## TERRAZA WAGYU BURGER | \$18.25

Premium Wagyu 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*

## LEMON HERB-ROASTED CHICKEN | \$19.00

Couscous, Charred Broccolini, Tomato and Onion Relish and Cilantro Za'atar Sauce

## SEARED SCALLOPS | \$19.50

Zucchini Noodles, Citrus Beurre Blanc, Crispy Fennel Slaw and Carrot Miso Vinaigrette

## SEARED HALIBUT | \$19.00

Fingerling Potatoes, Mushrooms, Brussels Sprouts, Cherry Tomatoes and Umami Sauce

## SMOKED SALMON CLUB | \$19.25

Smoked Bacon, Dill-Marinated Cucumber and Caper Aioli on Multigrain, served with Housemade Truffle Chips

## GARDEN LINGUINI vgt | \$19.25

Roasted Mushrooms, Sun-Dried Tomatoes, Peas, Spinach Cream, Parmesan Cheese, and a Soft Egg Yolk

## SQUASH SPAGHETTI "BOLOGNESE" v | \$18.00

Squash Noodles, Mushroom-Tomato Bolognese and Basil Oil

# 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

SUMMER 2025

## **WATERMELON REFRESHER** gf · vgt | \$6.75

Watermelon Strawberry Sorbet, Watermelon Salsa,  
Watermelon Juice

## **PEACH MELBA** gf · vgt | \$7.75

Poached Peach, Raspberry Cream, Peach Ice Cream

## **VEGAN NECTARINE CAKE** v | \$7.50

Vanilla Bean Cake, Grilled Nectarine, Salted Caramel Ice Cream

## **CHOCOLATE DIPPED STRAWBERRY** gf · vgt | \$8.75

Strawberry Ice Cream, Macerated Strawberries, Hot Fudge

## **BUTTER CAKE** vgt | \$6.50

Rhubarb, Raspberry Sorbet, Toasted Meringue

## **SORBET TRIO OF THE DAY** gf · v | \$6.50

Chef's Choice of Flavors

### **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