

# LUNCH

## SOUPS

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**LOBSTER BISQUE** with Crème Fraîche

**CUP** \$4.75 | **BOWL** \$6.75

**ROASTED CORN SOUP** vgt, gf

Crème Fraîche, Cotija Cheese and Sliced Avocado

**CUP** \$4 | **BOWL** \$6

## SALADS

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**CLASSIC CRAB AND SHRIMP LOUIE** gf | \$17.95

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

**RED AND GREEN CAESAR SALAD** | \$14

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

**TERRAZA COBB** gf | \$15.50

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

**CITRUS AND ROASTED BEET SALAD** v, gf | \$12.75

Pistachios, Watercress and Pomegranate Vinaigrette

**HEIRLOOM TOMATO SALAD** vgt, gf | \$13

Basil Ice Cream, Shaved Onions, Arugula and Oregano Vinaigrette

**PEACH AND BURRATA SALAD** | \$14.25

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

**FIG SALAD** vgt | \$14.50

Arugula, Humboldt Fog Cheese, Candied Pecans and Balsamic Vinaigrette

**LEMON SALMON WITH CORN SALAD** gf | \$17.95

Tomato, Avocado, Relish Basil and Lemon Vinaigrette

**ADD TO ANY SALAD:**

**CHICKEN** \$4.25 | **GRILLED STEAK** \$5.25 | **SALMON** \$6.50 | **SHRIMP** \$5.75

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 | \$16.50

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

**HERB CRUSTED RACK OF LAMB** gf | \$18.75

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

**GRILLED HANGER STEAK** | \$17.25

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

**PAN SEARED SALMON FILET** | \$16.25

Roasted Fennel, Asparagus and Romanesco Sauce

**SEARED SCALLOPS** | \$16.50

Mediterranean Couscous, Baby Carrots and Orange Beurre Blanc

**BLACK COD MISO GLAZED** | \$16.95

Forbidden Rice, Baby Bok Choy and Scallions

**SEAFOOD LINGUINI** | \$16.95

Saffron Linguini, Mussels, Shrimp and Bouillabaisse Sauce

**ARTICHOKE RAVIOLI** vgt | \$15.25

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

**TERRAZA WAGYU BURGER** | \$15.75

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

**ADD: APPLEWOOD BACON** \$2 | **AVOCADO** \$1.50 | *Udi's Gluten-Free Bun Available Upon Request*

**TRUFFLE GRILLED CHEESE** vgt | \$14.50

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

**PAN ROASTED EGGPLANT STEAK** v, gf | \$14.25

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