

# TASTE OF TERRAZA

Available All Summer!

**Enjoy Two Courses for \$25\***  
Choice of Salad or Entrée with a Dessert

## SOUPS

**Lobster Bisque**

**Cup** · \$5.75 | **Bowl** · \$8.00

**Vichyssoise** with Green Scallion Oil vegetarian

**Cup** · \$5.50 | **Bowl** · \$7.25

## SALADS

**Compressed Watermelon Salad** vegetarian · \$17.75

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

**Roasted Corn Salad** vegetarian · \$18.50

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

**Garden Bowl** vegetarian · gluten-free · \$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** gluten-free · \$18

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

**Chell's Crab and Shrimp Louie** gluten-free · \$21.25

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

**Add to Any Salad:**

**Chicken** \$5.75 | **Grilled Steak** \$6.75 | **Salmon** \$8.75 | **Shrimp** \$7.00

Menu subject to change. Items priced individually plus tax. 20% gratuity will be added to parties of 8+.

\*No substitutions. No additional discounts apply.

# ENTRÉES

**Steak Frites** gluten-free · \$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** vegetarian · \$19.25

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

**Squash Spaghetti "Bolognese"** vegan · \$18.00

Squash Noodles, Mushroom-Tomato Bolognese and Basil Oil

# DESSERTS

**Watermelon Refresher** gluten-free · vegetarian · \$6.75

Watermelon Strawberry Sorbet, Watermelon Salsa, Watermelon Juice

**Peach Melba** gluten-free · vegetarian · \$7.75

Poached Peach, Raspberry Cream, Peach Ice Cream

**Nectarine Cake** vegan · \$7.50

Vanilla Bean Cake, Grilled Nectarine, Salted Caramel and Oat Milk Ice Cream

**Chocolate Dipped Strawberry** gluten-free · vegetarian · \$8.75

Strawberry Ice Cream, Macerated Strawberries, Hot Fudge

**Summer Butter Cake** vegetarian · \$6.50

Rhubarb, Raspberry Sorbet, Toasted Meringue

# BEVERAGES

**Refillable Soft Drink, Iced Tea or Lemonade** · \$3

**Pellegrino, Sparkling Water**

500 mL · \$4.25 | 1 L · \$7

**Acqua Panna, Still Water**

500 mL · \$4.25 | 1 L · \$7

**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

Desserts may contain nuts or be produced in a facility that has nuts. If you have any dietary questions please ask for the Manager.