



O'TOOLE'S

LA GRAN TERRAZA

UNIVERSITY OF SAN DIEGO

## SHAREABLES

### Cheese and Charcuterie Board · \$15.50

Salami, Prosciutto, Capicola, Blue Cheese, Humboldt Fog, Manchego, Dijon Mustard, Cornichons, Fig Jam Served With Mini Baguettes.

### Fig Flatbread · \$16

Burrata Cheese, Pesto, Prosciutto, Arugula, Balsamic Glaze

### Steak Bites <sup>gf</sup> · \$16.25

Balsamic Marinated Tenderloin, Mashed Potatoes, Slow Roasted Tomatoes, Chimichurri Sauce

### Ahi Nachos · \$17

Seared Ahi, Crispy Chips, Pico, Avocado Pure, Scallions, Sambal Aioli

### Calamari · \$15

With Spicy Tartar Sauce

### Crispy Sweet Chili Brussels Sprouts <sup>vgt</sup> · \$9.25

With Parmesan Cheese

### Crispy Chicken Wings (6) · \$11

Choice of Salt and Pepper, Barbeque, Classic Buffalo Sauce, Served With Ranch

### Garlic Parmesan Fries <sup>vgt</sup> · \$6.75

Add Truffle Oil \$1.00

### Steak Fries <sup>gf</sup> · \$13.50

Steak Tips, Queso Blanco, Pico, Chimichurri

### Sliders · \$16.25

Mini Grass Fed Burger Patty, California Sharp Cheddar, Bacon Jam, Garlic Aioli, Garlic Parmesan Fries

### Carne Asada Tacos (3) · \$14.50

Carne Asada, Guacamole, Pico De Gallo, Salsa, Corn Tortillas, Side Of Street Corn Salad

## SALADS

### Chell's Crab And Shrimp Louie <sup>gf</sup> · \$22

Butter Leaf Lettuce, Heirloom Tomatoes, Grilled Asparagus, Hard Boiled Egg, Mediterranean Olives, and Creamy House Made Louie Dressing

### Red And Green Caesar Salad · \$17.75

Artisan Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons, and House Made Caesar Dressing

### Quinoa And Butternut Squash Salad <sup>v, gf</sup> · \$18.50

Red Quinoa, Roasted Butternut Squash, Spinach, Cranberries, Julienne Apples, and Agave Vinaigrette

Add to Any Salad:

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



# PLATES



## Short Rib<sup>gf</sup> · \$22

Parsnip Puree, Brussels Sprouts, Caramelized Carrots, Veal Demi, and Pomegranate Seeds

## Buffalo Crispy Chicken Sandwich · \$19

Cole Slaw, Blue Cheese Sauce, and Brioche Bun, Served with French Fries

## Roasted Chicken<sup>gf</sup> · \$19.75

Pomme Puree, Garlic Green Beans, Papaya Chutney

## Fish And Chips · \$19.50

Torero Beer Battered Fish, Crispy Old Bay Potatoes, House Tartar Sauce, and Grilled Lemon

## Brown Butter Squash Bucatini · \$20.25

Butternut Squash, Pancetta, Crispy Sage

## Roasted Salmon · \$21.25

Poblano Spaghetti, Oyster Mushroom, Cherry Heirloom Tomatoes

## Terraza Wagyu Burger · \$19.25

Premium Beef Cooked Medium Rare, Roasted Garlic Aioli, Marinated Grilled Tomato, Arugula And House Made Truffle Chips

**Add:** Applewood Bacon · \$3.00 | Avocado · \$2.75 | Cheese · \$2.50

*Udi's **Gluten-Free** Bun Available Upon Request*

# DESSERT

## Chocolate Pistachio<sup>vgt</sup> · \$8.25

Milk Chocolate Mousse, Pistachio Cream, Chocolate Pistachio Cookie Crumb

## Apple Crumble Pie<sup>vgt</sup> · \$7.75

Caramel Sauce, Vanilla Ice Cream

## Burnt Honey Creme Brulee<sup>vgt, gf</sup> · \$7.75

Orange Segments, Crushed Caramel Sugar, Chamomile Ice Cream

# BEVERAGES

## Refillable Soft Drink or Lemonade · \$3

## 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

## Coffee · \$3

## Espresso · \$3.75

## Double Espresso · \$5.75

## Americano · \$3.75

## Cappuccino · \$5.75

## Latte · \$5.75

## Flavored Latte · \$6.25

## Forte Tea · \$3