

LUNCH

SOUPS

CREAM OF ASPARAGUS vgt

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

LOBSTER BISQUE

CUP \$5.75 | **BOWL** \$8.00

SALADS

ADD TO ANY SALAD:

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

BURRATA SALAD vgt | \$17.00

Shaved Fennel, Figs, Watercress, Macerated Cherries and Orange Vinaigrette

CRAB CAKE SALAD | \$19.50

Crab Cakes, Arugula, Frisee, Avocado, Pomegranate Seeds and Spicy Mango Dressing

MEDITERRANEAN BULGUR SALAD v | \$17.50

Cucumber, Red Onions, Tomatoes, Parsley, Olives, Tender Greens and Cilantro Vinaigrette

ROASTED BEET SALAD vgt | \$17.50

Red and Golden Beets, Micro Arugula, Apple, Horseradish Cream and Watermelon Radish

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

Butter Leaf Lettuce, Heirloom Tomatoes, Grilled Asparagus, Hard Boiled Egg, Mediterranean Olives, and Creamy Housemade Louie 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, Hard Boiled Egg, Golden Raisins, Red Onions, Bleu Cheese and Cranberry Ranch 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

LOBSTER RAVIOLI | \$19.75

Lobster Tail and Seafood Cream

LOBSTER ROLL | \$19.75

Lobster, Celery, Green Onions, Red Onions, Citrus Mayonnaise, Brioche Bun with Garlic French Fries

MAPLE MUSTARD SALMON | \$19.00

Garlic Pomme Purée, Sautéed Spinach, Apple Radish Celery Salad

SEARED SCALLOPS gf | \$19.25

Butternut Squash Purée, Red Quinoa, Cranberries and Apple Chips

ROASTED CHICKEN gf | \$19.00

Carrot Purée, Sautéed Red Cabbage, Grilled Scallions and Chimichurri

LAMB RACK gf | \$21.00

Truffle Potato Gratin, Tomato Provençal, Crispy Onions and Green Peppercorn Demi

STEAK FRITES gf | \$20.75

Grilled Hanger Steak with Garlic French Fries

TERRAZA WAGYU BURGER | \$18.25

Premium 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*

VEGGIE CARBONARA vgt | \$19.25

Linguini, Cherry Tomatoes, Green Peas, Mushrooms, Egg and Pepper Drops

VEGAN RAGOUT v | \$18.00

Polenta and Red Pepper Coulis

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

CHERRY CHOCOLATE BOMBE gf · vgt | \$7.75

Cherry Cream, Flourless Chocolate Cake
and Cherry Chip Ice Cream

CINNAMON TOAST CRUNCH PANNA vgt | \$6.25

Milk Granita, Cinnamon Toast Crunch Clusters
and White Chocolate Disc

PEANUT BUTTER AND JELLY ALASKA vgt · contains nuts | \$8.75

Peanut Butter Cake, Strawberry Ice Cream and Strawberries

SMOKED BUTTERSCOTCH CRÉMEUX vgt | \$7.25

Fried Egg Roll Wrapper, Toasted Almond Ice Cream
and Orange Segments

CARROT CAKE v · contains nuts | \$6.50

Vegan Cream Cheese Frosting, Pineapple and Passion Fruit
Sorbet and Candied Carrot

SORBET TRIO OF THE DAY v · gf | \$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