



Meal Plan Menu - The Terrace Restaurant at The Inn

APPETIZERS

Guacamole con Totops

Fresh avocados, salsa mexicana & house chips.

Tacos Ahi Tuna en "Tortilla" de Jicama

Jicama "Tortillas" w/ Ahi Tuna & sesame poke sauce.

Quesadillas de Camarón y Shiitake

Manchego, shrimp, shiitake mushrooms, chili-garlic sauce.

Crudo de Marlin c/ salsa de Serrano Tatemado

Marlin Crudo, topped w/roasted serrano & cilantro citrus sauce.

SOUPS & SALADS

Ensalada Verde

Tossed greens, tomatoes, red onions, avocado & dressing.

Ensalada de Atún Aleta Amarilla

Seared Ahi on tossed greens, avocado & sesame soy dressing.

Crema de Chile Poblano

Creamy poblano soup, garnished w/ fresh cilantro & chips.

Sopa de Frijol

Black bean soup with corn chips, fresh cream & manchego.

SANDWICHES & PASTAS

SERVED ON BRIOCHE BUN, W/ HOUSE WEDGE FRIES & SALAD.

100% Certified Angus Beef Burger (8oz/228 gr)

Add bacon, Wisconsin American cheese, or avocado.

Hamburguesa Poblana Vegetariana

Veggie burger w/ poblano chili, zucchini, mushroom, & quinoa.

Sandwich de Atún con Mayonesa de Wasabi

Seared Ahi w/ pickled ginger and wasabi mayo.

Sandwich de Pollo al Pesto

Pesto chicken sandwich w/ manchego cheese, tomato & onion.

Fettuccine Alfredo

Fettuccine pasta, w/ Alfredo sauce. Add shrimp & mushrooms.

Lasagna Primavera

Spinach, shiitake, ricotta, pecorino & creamy tomato sauce.

SEAFOOD SPECIALTIES

Pulpo Mediterraneo

Tender poached octopus seared w/garlic, olive oil & sea salt.

Camarones al Estragon

Tarragon cream sauce poached prawns.

Camarones al Coco con Salsa Tropical

Coconut-crusting prawns w/ tropical ginger dipping sauce.

Tacos de Pescado Estilo Baja

Baja fish tacos w/guac, manchego, adobo cream, & red onion.

Fish n' Chips

Beer battered Mahi, homemade tartar, wedge fries & salad.

Atún Aleta Amarilla con Glaseado Picante

Seared Ahi Tuna w/mango-mint salsa.

GRILL SPECIALTIES

Chuletas de Cordero Horneado a las Hierbas

Herb-roasted lamb chops. Served w/ seasonal veggies & potatoes.

Chuleta de Cerdo

Double cut pork chop w/Tequila glaze & shiitake mushrooms.

Costillas de Cerdo estilo BBQ

Farm-raised Michoacán BBQ pork ribs w/house fries & salad.

MEXICAN

Chile Relleno

Roasted Poblano pepper, stuffed w/ manchego & potatoes.

Pechuga de Pollo con Mole

Boneless chicken breast topped w/mole & fresh cream.

DESSERT

Creme Brule

Made w/ organic Mexican Vanilla.

Ghirardily Triple Chocolate Brownie

With Haagen Daaz vanilla ice cream and caramel sauce.