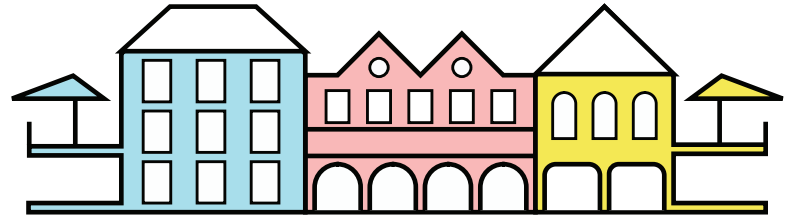


# DINNER



## APPETIZERS HOT

### Baked Brie \$22

Breaded & Baked Cubed Brie with Berry Coulis

### Bruschetta \$12

Fresh Diced Tomato & Fresh Mozzarella with Pesto  
Add Shrimp or Chicken \$4.00

### Bacon Wrapped Scallops \$22

Jumbo Scallops Wrapped in Bacon with a Honey Drizzle

### Shrimp Boil for 2 \$32

Jumbo Shrimp with a Corn and Onion Broth

### Sizzling Shrimp \$18

A Half Dozen Cajun Sizzling Shrimp with Mango Salsa

### Mussels \$17

Served in a Tomato Sauce with Chorizo or White Wine sauce with a Toasted Hoagie Roll

## COLD APPETIZER & SALADS

### Tuna Tartar \$19

Ginger, Miso, Sesame, Scallions and Togarashi Spice.  
Served with a Rice Paper Chip

### Ceviche \$18

Local Catch with Peppers, Onion, Lime with Tortilla Chips

### Wedge Caesar Salad \$17

Parmesan shavings, Rosemary Croutons, chopped Bacon & Lemon Wedge

### Roasted Beet Salad *Vegan* \$18

Arugula Roasted Onions, Peppers and Beets with an Orange, Almonds & Herb Dressing

### Cheese Board to Share \$22

Gouda, Brie & Cheese of the Day Served with Crackers and Grapes

### Caprese *Vegan* \$18

Fresh Mozzarella, sliced Cherry Tomatoes with a Pesto dressing

### Shrimp Cocktail \$18

Half Dozen Shrimp served with Avocado & Tomato Salsa

### Garden Salad *Vegan* \$15/\$22

Artisan Mix with Cucumber, Red Onion, Shredded Carrots, Bell Peppers, Grape Tomatoes & House Dressing

### Cobb Salad \$19/\$27

Chopped Iceberg Lettuce, Chicken, Fresh Cherry Tomatoes, Red Onions, Sweet Peppers, Avocado, Boiled Egg & Cucumber.  
Served with a Blue Cheese Dressing

## SIDES

Mash Potatoes	Asparagus	Baked Potato
Mixed Vegetables	Broccolini	Korean Cauliflower
Sautéed Mushrooms & Onions	White Rice	Saffron Rice

House Favorite White Truffle Macaroni and Cheese

## ENTREES

### Bermuda Triangle \$42

Shrimp, Scallops & Catch of the Day, served over Rice, in a Rosemary Cream Sauce. Garnished with Fried Red Onion & Sweet Pepper

### Half Grilled BBQ Chicken \$30

### 8oz Filet Steak \$39

### 10oz Ribeye Steak \$39

### Salmon Steak \$35

### Rockfish \$36

Your choice of Almond & Banana, Lemon Butter or Rosemary Cream

**ABOVE ENTREES: Served with a Choice of 2 Sides & Choice of Sauce**

### Add Ons \$12

Grilled Shrimp Skewer • Bacon Wrapped Scallops • Baked Mussels

### Vegetable Risotto \$30

Creamy Risotto with Mixed Fresh Garden Medley

### Seafood Risotto \$38

Creamy Risotto with Mussels, Shrimp & Scallops

### Spicy Penne Arrabiata \$18/\$26

Penne in a Chunky Tomato Sauce with Garlic, Parmesan & Chili Flakes

### Linguini Carbonara \$20/\$28

Creamy Linguini Pasta Pancetta Egg & Parmesan Cheese

### The Terrace Burger \$16

Burger on a Poppyseed Bun with Lettuce & Tomato

### Chicken Burger \$16

Grilled Chicken Breast on a Poppyseed Bun with Lettuce Tomato

### Veggie Curry *Vegan* \$18

Chick Pea, Mixed Peppers, Ginger, Zucchini, Eggplant with a Coconut Curry Sauce on White Rice

**Add Ons \$1:** Bacon, Brie, Fried Onions, Gouda, Mozzarella, Cheddar, Jalapeños, Fried Mushrooms **\$3:** Fried Egg & Pulled Pork

## LOBSTERS \$35 HALF / \$59 WHOLE

Choice of Curried, Thermidor or Broiled Homemade Shrimp Stuffing  
G/F Option – White or Saffron rice

### Choice of 2 sides

Mashed Potato, Baked Potato, Sweet Potato Fries, Pub Fries, White Rice, Mixed Vegetables, Mac and Cheese or a Side Salad.

## BUILD YOUR OWN SURF & TURF \$59

### SURF

Half Lobster  
8 Grilled Shrimps  
6 Jumbo Scallops  
Rockfish  
Grilled Salmon

### TURF

6oz Filet Steak  
10oz Ribeye Steak  
Half Chicken  
Chorizo Sausage  
Lamb Chops

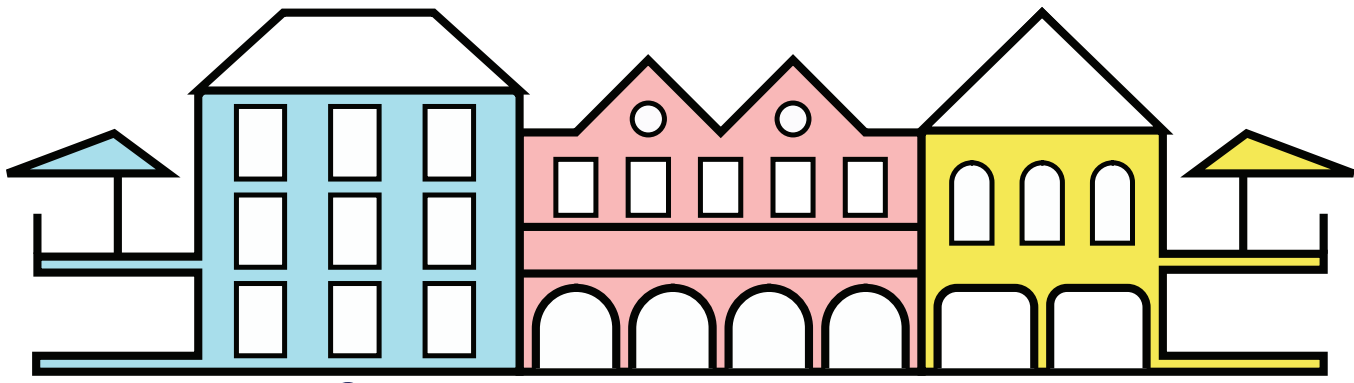
## PREMIUM SIDES \$5

Fully Loaded Baked Potato  
Bacon and Corn  
Pave Potato

## SAUCES

Red Wine Jus  
Peppercorn Jus  
House Rosemary Cream Sauce  
Lemon Butter

Gluten Free 



*The Terrace*

On Front Street

DINNER