

# LUNCH



## APPETIZERS

### Sizzling Shrimp \$21

A Half Dozen Cajun Shrimp with Mango Salsa

### Goat Cheese Balls \$13

Breaded Goat Cheese with Honey Drizzle

### Tuna 2 Ways \$24

Pepper Crusted Seared Tuna with Mango Salsa & Tuna Tartar

### Calamari Rings \$17

Crispy Fried Served with a Marinara Sauce, Curry Aioli & Lemon Wedge

### Doritos Nachos / Spicy \$17

Add Veg, Beef, Pork or Chicken \$4

### Chorizo Dip \$16

Baked with Sour Cream & Cheese Served with Pita Bread

### Spicy Korean Cauliflower \$15

Chili Tempura Style, Scallions & Toasted Sesame

### Fish Bermuda Chowder \$11

Rum & Sherry Peppers

### Bruschetta \$15

Fresh Diced Tomatoe & Fresh Mozzarella with Pesto Add Shrimp or Chicken \$4

### Baked Brie \$22

Breaded and Baked Brie with a Berry Coulis

### Fish Cakes (3 PER ORDER) \$18

Home made Fresh Fish Cakes served with Tartar sauce

### Wings \$1 EACH

Your Choice of Teriyaki, Scotch Bonnet Hot, Honey Garlic or BBQ

### Buffalo Chicken or Maine Lobster Mac & Cheese \$17 / \$25

Homemade Truffle Macaroni & Cheese topped with Buffalo strips OR with Maine Lobster

## BOWLS & SALADS

### Garden Salad \$15

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

### Wedge Caesar Salad \$17

Parmesan Shavings, Rosemary Croutons, Chopped Bacon & Lemon Wedge

### Cajun Blackened Shrimp Bowl \$25

Avocado Rice, Chimichurri, Mango & Honey Lime Salsa

### Peel & Eat Shrimp Bowl \$22

Served with Fresh Lemon

### Sesame Tuna Rice Noodle Stir Fry \$25

Julienne Carrots, Mushrooms, Red Peppers, Onion, Baby Corn, Ginger, Green Onion, Lemon in a Tamari Sauce with Sweet Soy

### Tofu Buddha Bowl \$22

Fried Tofu, Broccoli, Chick Pea, Cucumber, Cherry Tomatoes, Arugula, Avocado & Chimichurri Dressing

### Sweet Soy Rockfish Bowl \$26

Sticky Rice, Shaved Napa Cabbage, Smoked Daikon, Avocado, Citrus Salad & Fried Garlic

### Chicken & Quinoa Bowl \$24

Grilled Chicken Breast, Charred Onions, Roasted Peppers & Butternut Squash, Broccoli Florets, Goat Cheese & Fresh Herb Dressing

### Korean Bowl \$18

Vegetable Rice, Black Sesame Seeds & Green Onions, Chili Tempura style Cauliflower

## TACOS \$21 / 3 PER ORDER

**Rock Fish Tacos** Battered or Grilled Rockfish, Lime Cilantro Aioli, Arugula, Fresh Tomato & Avocado Salsa

**Pulled Pork** Braised Pork shoulder, Lettuce, Tomato & Rum Swizzle BBQ Sauce

**Grilled Beef** Filet steak, Lettuce, Tomato & Asian BBQ Sauce

**Teriyaki Chicken** Lettuce, Tomato & Pickled Vegetables

**Roasted Veggie** Mixed Vegetables with Cilantro Aioli

**Chorizo** Lettuce, Tomato with Siracha Aioli

## SPECIAL TACOS

**Seared Tuna Taco** Seared Tuna, Spicy Seaweed Coleslaw, Lettuce, Tomato with a Sweet Soy drizzle **24.00**

**Shrimp Taco** Shrimp with an Avocado Salsa & Sriracha Aioli **24.00**

**Lobster Taco** Lobster, Lettuce, Tomato Salsa & Garlic Aioli **35.00**

ALL SANDWICHES, BURGERS & TACOS SERVED WITH A CHOICE OF SWEET POTATO FRIES, PUB STYLE FRIES OR SALAD

 **Gluten Free**

## ENTREES

**Half Grilled BBQ Chicken** \$30 **8oz Filet Steak** \$39

**10oz Rib Eye Steak** \$39 **8oz Bacon wrapped filet** \$45

**Salmon Steak** \$35 **Short Rib** \$38

**Rack of Lamb** \$42 **Striploin** \$29

**King Crab Legs** PER LB \$55 **Catch of the Day** MARKET PRICE

## KEBABS

**Chicken** \$26 **Beef** \$32

**Shrimp** \$32 **Lobster** \$39

## SIDES

Mashed Potatoes Baked Potato Fries\Sweet Fries

Mixed Vegetables Asparagus White Rice

Sautéed Mushrooms Broccoli Saffron Rice

& Onions Glazed Carrots House Salad

**HOUSE FAVORITE** White Truffle Macaroni & Cheese Caesar Salad

## SAUCES \$2

Red Wine Jus House Rosemary Cream Sauce

Peppercorn Jus Lemon Butter

Béarnaise

### The Terrace Burger \$16

Burger on a Brioche Bun with Lettuce & Tomato

### Chicken Burger \$16

Grilled Chicken Breast on a Brioche Bun with Lettuce & Tomato

### Bermuda Rockfish Sandwich \$21

Fresh Raisin Bread with Lettuce, Tomato, Tartar Sauce & Spicy Slaw

**Add Ons \$1:** Fried Onions, Mozzarella, Cheddar, Fried Mushrooms

**\$3:** Fried Egg, Bacon, Brie, Gouda, Pulled Pork

### Fish and Chips \$22

Beer Battered Cod Served with Fries

### Philly Cheesesteak or Chicken Philly \$21

Shaved Beef or Chicken with melted Mozzarella Cheese, Sautéed Onions & Mushrooms, Green Peppers on a Hoagie

### Steak Sandwich \$25

Grilled Striploin with Fried Onions, Melted Mozzarella Cheese on a Toasted Hoagie with a Side of Au Jus

### Avocado Quesadilla *Vegan* \$20

Guacamole, Tomato Salsa, Mozzarella with Roasted Tomato Sauce Served with a Choice of Sweet Potato Fries, Pub Style Fries or Salad

### Jay's Curry *Vegan* \$21

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

Add Chicken \$7, Shrimp \$10, Rockfish \$10

### Chicken Pesto Pasta \$24

Penne Pasta with Pesto (Home Grown Basil), Asparagus, Cherry Tomatoes topped with Grilled Chicken Breast served with Garlic Bread

### Gnocchi \$21/\$28

Potato Gnocchi in a Rosemary Cream Sauce, Roasted Cherry Tomatoes, Peas, Mushrooms & Parmesan

### Tofu with Sweet Chili \$18

Served with Rice or House Salad

## POUTINE

**Build Your Own \$9** **Add Ons \$7:** Pulled Pork, Bacon, Chicken, Beef

**\$5:** Chili, Veggies **\$17:** Lobster

## PIZZA

**The Terrace Pizza** \$22 **Three Cheese Pizza** \$16

Ham, Pepperoni, Buffalo Mozzarella, Cheddar & Asiago Cheese

Chicken, Peppers, Onions, **Build Your Own 12" Pizza** \$15

House Made Black Rum BBQ Sauce **Add Ons \$1:** Fresh Broccoli,

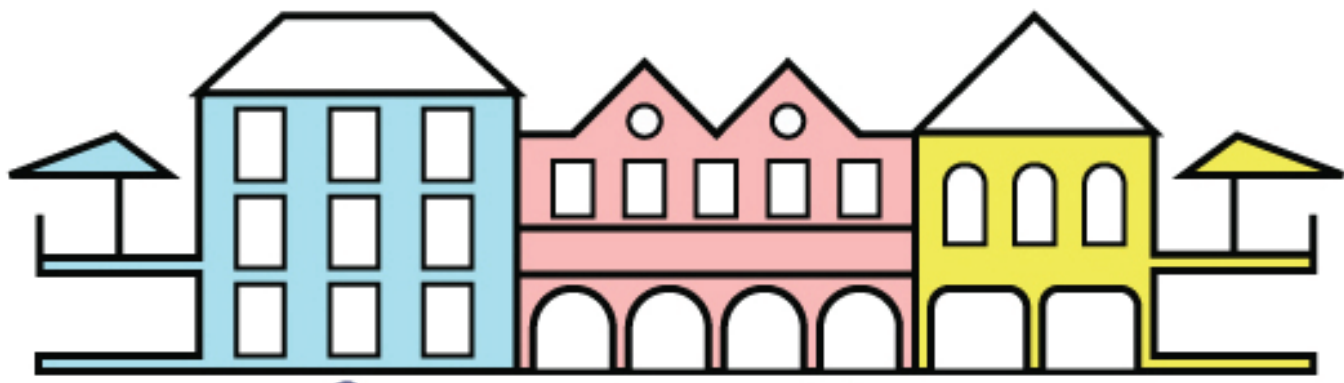
Caprese Pizza \$17 Pineapple Chunks, Tomatoes,

Made with Pesto, Tomatoes, Onions, Red Peppers, Green

Red Onions & Fresh Basil, topped Peppers, Black Olives, Mushrooms

with Mozzarella, and drizzled with **\$2:** Pepperoni, Ham, Ground Beef,

Balsamic Reduction Bacon, Chicken, Ground Chorizo



*The Terrace*

On Front Street

LUNCH