

The Terrace Inn

Appetizers & Small Plates

Classic Bruschetta 8

Grilled bread topped with diced tomatoes tossed in olive oil, garlic basil topped with parmesan cheese

Seared Ahi Tuna 14

Lightly seared slices of ahi tuna served over greens with chopped tomato and cucumber tossed with teriyaki vinaigrette garnished with sweet soy, wasabi and fresh pickled ginger

Steamed Mussels 12

Steamed mussels in garlic and white wine broth with Terrace Inn ciabatta bread

Grilled Asian Chicken 11

Sliced chicken breast over greens tossed with teriyaki vinaigrette and drizzled with spicy Thai peanut sauce

Grilled Shrimp Scampi 12

Shrimp baked with classic butter sauce and sprinkled with fresh parsley

Caprese Platter 9

Fresh mozzarella, roma tomatoes and basil with balsamic and olive oil

House Specialties

Chicken Alfredo 17

Sautéed chicken breast in a creamy parmesan sauce over a bed of linguine

Fruiti di Mar 25

Mussels, scallops and shrimp in a garlic wine beurre blanc served with linguini

Vegetarian Pasta Primavera 16

Assorted fresh vegetables and sun dried tomatoes sautéed in olive oil with Italian herbs and garlic and tossed with pasta

Mussels Marinara 17

Mussels in marinara sauce with a sprinkle of crushed pepper in garlic wine broth on a bed of linguine

Beef Stroganoff 16

Sautéed beef in a sour cream mushroom sauce tossed in linguini

Tequila Lime Mahi Mahi 17

Mahi mahi filet seared and baked, served over a bed of spinach with rice and seasonal vegetable

Buffalo Meatloaf 17

Lean buffalo topped with mushroom gravy served with mashed potatoes and seasonal vegetable

Traditionals

Cedar Plank Salmon 24

The Terrace Inn signature dish served on the plank with tomato cucumber relish, herb rice and seasonal vegetable

Tequila Lime Mahi Mahi 17

Mahi mahi filet seared and baked served over a bed of spinach with rice and seasonal vegetable

Grilled Elk Medallions 30

Served with berry demi glace, mashed potatoes and seasonal vegetable

Roasted Duck Breast 30

Served with mandarin orange demi glace, herb rice and seasonal vegetable

Grilled Lamb Sirloin 25

8 oz. lamb sirloin served with mashed potatoes, garlic rosemary demi glace and seasonal vegetable

6 oz. Center Cut Filet Mignon 33

Finest filet grilled and served with mashed potatoes, seasonal vegetable and a roasted garlic demi-glace

8 oz. Baseball Cut Sirloin 25

Grilled and drizzled with peppercorn cream sauce served with mashed potatoes and seasonal vegetable

Flat Iron Steak 18

Grilled and topped with tarragon butter served with mashed potatoes and seasonal vegetable

Add a cup of soup or salad 4