

Terrace

September 14th – September 27th

Starters

Gluten-free dinner roll available upon request

Soup of the Day- A homemade specialty soup prepared in house. \$2.75

Maryland Crab Soup- Seafood broth, crab and mixed vegetables. \$3.75 (90 cal.)

House Salad-Mixed greens, carrots, tomatoes, and cucumber. \$2.75 (10 cal.)

Carrot and Raisin Salad- Shredded carrots and raisins tossed in a sweet and tangy dressing. \$2.75 (210 cal.)

Greek Farro Salad - Farro, Kalamata olives, cucumber, tomato, artichoke, roasted red pepper, feta cheese and red onion tossed with Greek dressing. \$3.75 (260 cal.)

Mixed Fruit- Mixed seasonal fresh fruits and berries. \$2.75 (40 cal.)

Salad Dressing

Balsamic Vinaigrette (60 cal.) – Blue Cheese (150 cal.) – Caesar (180 cal.) – French (130 cal.) – Honey Dijon (130 cal.) – Italian (40 cal.) – Ranch (170 cal.) -Raspberry Vinaigrette (60 cal.)

ASK YOUR SERVER WHICH ENTREES CAN BE “SIMPLY PREPARED”



New
Menu Items



Healthier Choice
(under 460 mg sodium, 4 g
saturated fat, 10 g added sugar)



Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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Entrée Salads

Wedge Salad– Diced bacon, tomatoes, scallions and blue cheese over a wedge of lettuce and dressed with blue cheese dressing. \$10.00 (390 cal.) served with Baguette (150)

Entrée Caesar Salad – Chopped romaine, parmesan cheese, house-made croutons, tossed in Caesar dressing. \$10.00 (500 cal.) served with Baguette (150)

Choose One Protein For Your Entrée Salad

Grilled Shrimp (140 cal.) Grilled Chicken Breast (220 cal.), Tofu (90 cal.)

Taco Salad - Lettuce, tomato, onion, cheddar cheese, guacamole, roasted corn, fried flour tortillas, and cilantro sour cream. Served with seasoned ground beef. \$10.00 (790 cal.)

Trio Salad– Tuna, egg and chicken salads served over crispy lettuce with tomatoes and cucumbers. \$12.00 (590 cal.)

Terrace Handhelds

Served with French Fries and Coleslaw or Grapes

Beef and Lamb Gyro – Sautéed beef and lamb topped with onions, tomatoes, lettuce, feta cheese, olives and a yogurt cucumber sauce on a warm pita. \$11.95 (640 cal.)

Signature Burger – Smash style griddle seared beef burger with shredded lettuce, tomato and onion, on a toasted brioche bun. \$10.95 (660 cal.)
Substitute Morning Star **Garden Veggie Patty** (390 cal.)

Chicken Salad Croissant -Roasted and diced chicken tossed with mayonnaise, mustard and celery served on a croissant with lettuce and tomato. \$9.95 (450 cal.)

Tuna Salad Croissant- Tuna, lemon, and mayonnaise. served on a croissant with lettuce and tomato. \$9.95 (370 cal.)

Buffalo Chicken Flatbread– Grilled chicken, Mozzarella, red onion, blue cheese and buffalo hot sauce. \$10.95 (570 cal.)

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Entrees & Pasta

Country Fried Steak with Gravy – Beef sirloin batter fried and smothered in country style white gravy.
\$11.95 (520 cal.)

Shrimp Scampi over Linguine – Sautéed shrimp tossed with linguine pasta then finished with white wine, lemon, and garlic.
\$11.95 (440 cal.)

Greek Chicken – Herb marinated chicken thigh, tzatziki sauce and garnished with cucumber, onion and tomato relish. \$10.95 (250 cal.)

Build Your Own Pasta – Penne pasta (180) with your choice of **marinara** (50), **alfredo sauce** (120) or **pesto sauce** (70). \$10.95
Add grilled chicken (220) shrimp (140) or meatballs (240) \$3.00

Stuffed Portabella Mushroom – Roasted portabella mushroom, stuffed with sautéed peppers, onions, squash, zucchini, fresh herbs, breadcrumbs, and mozzarella cheese. \$9.00 (200 cal.)

Grilled Chicken Breast – Plain grilled chicken breast. \$8.00 (220 cal.)
Also available with Bourbon Sauce (60 cal.) Sweet Thai Chili (40 cal.) or Lemon Butter Sauce (200 cal.)

Seared Salmon – Pan seared salmon filet. \$10.95 (280 cal.)
Also available with Bourbon Sauce (60 cal.) Sweet Thai Chili (40 cal.) or Lemon Butter Sauce (200 cal.)

Sides

French Fries (350 cal.)
Mashed Potatoes (140 cal.)
Rice Pilaf (130 cal.)
Macaroni and Cheese (230 cal.)

Coleslaw (140 cal.)
Sautéed Asparagus (30 cal.)
Stewed Tomato (30 cal.)
Creamed Spinach (50 cal.)
Mixed Fruit (40 cal.)

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