

Soups & Salads

Terrace Salad \$14
Spinach, Fresh Pear,
Dried Cranberries, Candied Walnuts,
Grated Stilton Cheese,
Champagne Vinaigrette
Add Chicken \$10 Add Shrimp Trio \$14

Caesar Salad \$13
Crisp Romaine,
Roasted Garlic Dressing,
Double Smoked Bacon, Grana Padano,
Black Pepper Croutons

Bufala Mozzarella Caprese Salad \$15
Vine Ripened Tomatoes,
Mozzarella Di Bufala,
Fresh Basil, Balsamic Glaze

Daily Soup \$12
Inspired by the seasons

French Onion Soup \$14
Onion Soup,
Topped with
Gruyere & Emmental Cheese

Appetizers

Crisp Halloumi Cheese \$14
Seared, Grilled Red Peppers,
Avocado Puree, Garlic Bread

Grilled Calamari \$14
Marinated in Chili Oil,
Caper Berries, Olives

Hot Garlic Shrimp \$24
Pan seared in a Spicy Buttery,
Garlic White Wine Sauce

Crab Cakes \$19
Chipotle Aioli, Fresh Lemon

Escargots Terrace \$15
Oven Baked Escargots in Mushroom Caps
Garlic Butter, Grated Medley of Cheese,
Garlic Stick

Oysters on the Half Shell \$18
Half dozen fresh shucked Oysters,
Classic Mignonette,
Fresh Horseradish

Jumbo Shrimp Cocktail \$26
Classic Cocktail Sauce

Crispy Calamari \$15
In house dusted and seasoned,
With Classic Chipotle Aioli

Steaks

Steaks are charbroiled & brushed with
Roasted Garlic & Clarified Butter. Served
with Demi Glace, Fries & Mushrooms.

Jr. NY Striploin \$29
8oz Certified Angus

Filet Mignon \$39
8oz Certified Angus

NY Striploin \$39
12oz Certified Angus

Ribeye \$45
14oz Certified Angus
Topped with Chive Butter

Salad Entrees

<u>Chicken Chopped Salad</u>	\$25
Chicken, Chickpeas, Lentils, Corn Avocado, Romaine, Tomatoes, Croutons Champagne Vinaigrette	
<u>Blue Cheese Steak Salad</u>	\$29
Sliced Grilled NY Steak, Romain Pickled Red Onions, Tomatoes, Croutons, Blue Cheese Vinaigrette	
<u>Grilled Chicken Caesar Salad</u>	\$24
Chicken, Chickpeas, Lentils, Corn Avocado, Romaine, Tomatoes, Croutons Champagne Vinaigrette	
<u>Soup & Salad</u>	\$24
Your Choice	

Entrees

<u>Fettucine Carbonara</u>	\$19
Parmesan Cream, Bacon, Sweet Peas, Egg Yolk Add Chicken \$10 Add Shrimp \$14	
<u>Seafood Linguini</u>	\$29
Shrimp, Scallops, Calamari, Fresh Fish, Fresh Basil Tomato Sauce	
<u>Chicken Supreme</u>	\$25
Seared Supreme of Chicken, With Cognac Mushroom Demi	
<u>Filet of Atlantic Salmon</u>	\$25
Farro with Feta, Roasted Red Peppers, Green Onions Avocado Sauce	
<u>Lamb Chops</u>	\$31
Mint and Pistachio Crusted, Red Wine Reduction	
<u>Veal Tenderloin</u>	\$25
Provimi Veal Tenderloin, Blistered Cherry Tomatoes, Lemon, Capers	
<u>Chilean Seabass</u>	\$35
Corn & Edamame Bean Risotto	
<u>Scallops & Risotto</u>	\$29
Seared Scallops & Mushroom Risotto	
<u>Grilled Cauliflower</u>	\$25
Adobo spiced Cauliflower, Harissa, Crumbled Feta Cheese	
<u>Daily Fish</u>	MKT Price