


# TERRACE ON THE GREEN

## —HORS D'OEUVRES—

**FRENCH PROVENCAL PLATTER** <sup>CF</sup> 28  
Delice de Bourgogne, Tomme de Savoie,  
cured ham, foie gras mousse, olives,  
cornichon, shallots, homemade fig  
preserves, tomatoes, baguette

**WHOLE ROAST GARLIC** <sup>VG</sup> 14  
homemade tomatillo salsa, baguette

**BURRATA & AUTUMN BEETS** <sup>V</sup> 16  
fresh basil, balsamic glaze, herb crostini

**LOBSTER & CRAB CAKES**   
baby greens, lemon-citrus aioli  
one cake 16/two cakes 28

**\*CALAMARI FRITTI**  16  
calamari tentacles & rings, house  
marinara

**\*COCONUT PRAWNS**  18  
spicy marmelade

## —RICE BOWLS—

Jasmine rice, veggie strings, salad

**\*AHI TUNA, PONZU-SESAME**  22

**\*CHARGRILLED CHICKEN  
BREAST, SWEET MIRIN-SOY  
GLAZE** 12

**\*THAI-CHILI PRAWNS**  16

**STIR FRY VEGETABLES** <sup>VG</sup> 10

VEGETARIAN DISH <sup>V</sup>

VEGAN DISH <sup>VG</sup>

CONTAINS SHELLFISH 


CONTAINS FISH 

## —SALADS—

**SEASONAL SALAD** <sup>V</sup> Half 8 Full 14  
poached pears, maple-goat cheese, kale &  
butter greens, shaved brussel sprouts,  
white balsamic

**ROASTED BEETS & FARRO  
SALAD** <sup>V</sup> 16  
kale & butter greens, arugula, apples,  
tasted walnuts, shaved romano, ice-wine  
vinaigrette

**SMOKED DUCK SALAD** 17  
spinach, sun-dried tomatoes, toasted pine  
nuts, grana padana, balsamic vinaigrette

**\*NICOISE SALAD**  22  
seared ahi tuna, olives, butter leaf,  
romaine hearts, hard-boiled egg, grape  
tomatoes, green beans, fingerling potatoes

**CAESAR SALAD**  Half 6 Full 8  
Add chicken \$6, calamari or prawns \$8

## —FLATBREADS—

Rustic traditional naan with choice of  
ingredients. Add a side Caesar or garden  
salad to make it a meal \$4.00

**PEPPERONI** 12

**HAM & ITALIAN SAUSAGE** 12

**MEAT LOVERS (Italian  
sausage, pepperoni, ham &  
bacon)** 14

**VEGGIE LOVERS** <sup>V</sup> 10

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

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## — ENTREES —

<b>*PETITE FILET MIGNON</b> <sup>GF</sup>	<b>46</b>
seven ounce, thirty-five day dry aged, chef's choice starch & seasonal vegetables	
<b>*PETITE BASEBALL-CUT SIRLOIN</b> <sup>GF</sup>	<b>32</b>
seven ounce, forty-five day dry aged, chef's choice starch & seasonal vegetables	
<b>KOBE-DUROC MEATLOAF</b>	<b>32</b>
mushroom demi-glace, chef's choice starch & seasonal vegetables	
<b>*VEAL OSSO BUCCO</b>	<b>46</b>
braising juices, fresh pappardelle pasta	
<b>*CHICKEN MARSALA</b>	<b>24</b>
Marsala-mushroom demi-glace, chef's choice starch & seasonal vegetables	
<b>HOUSE-SMOKED DUCK PASTA</b>	<b>24</b>
mushroom ravioli, Portobello mushrooms, melted leeks, toasted pine nuts, rosemary brown butter	
<b>FETTUCINE BOLOGNESE</b>	<b>22</b>
traditional three meat tomato ragu, fresh fettucine pasta	
<b>EGGPLANT PARMESAN</b> <sup>v</sup>	<b>24</b>
layered fresh eggplant, house marinara, mozzarella, grana padana parmesan	

20% SERVICE FEE IS ADDED TO ALL GUEST CHECKS, 100% OF THESE FUNDS GO TO THE HOUSE. A \$5.00 "SPLIT PLATE FEE" WILL BE CHARGED FOR ANY SHARED OR SPLIT MENU ITEMS

## —BURGERS/SANDWICHES—

Choice of soup, garden salad, caesar salad or French fries, sub onion rings \$3.00	
<b>*MUSHROOM SWISS BURGER</b>	<b>14</b>
sauteed mushrooms, caramelized onions, swiss cheese, brioche bun, burger sauce, lettuce tomato, onion, pickle	
<b>*BURGER DIP</b>	<b>14</b>
caramelized onions, mozzarella cheese, French roll, au jus	
<b>*BACON BLUE CHEESE BURGER</b>	<b>22</b>
Danish blue cheese, brioche bun, house BBQ sauce, lettuce, tomato, crispy onion rings	
<b>*CHICKEN FRIED CHICKEN BURGER</b>	<b>14</b>
Hand-battered buttermilk chicken, shaved asiago, brioche bun, lettuce, arugula, tomato, pickled shallots, aioli	
<b>GRILLED "IMPOSSIBLE" BURGER</b> <sup>VG</sup>	<b>15</b>
brioche bun, burger sauce, lettuce, tomato, onion	
<b>BEET &amp; MAPLE-GOAT CHEESE SANDWICH</b> <sup>v</sup>	<b>13</b>
arugula, brioche bun	
<b>GRILLED PORTOBELLO SANDWICH</b> <sup>v</sup>	<b>14</b>
balsamic syrup, mozzarella cheese, brioche bun	
<b>TURKEY &amp; BRIE SANDWICH</b>	<b>14</b>
shaved apple, arugula, grilled sourdough, cranberry aioli	
<b>*COVE SANDWICH</b> 	<b>15</b>
tuna salad, cheddar cheese, tomato, grilled sourdough	
*Tuna Fish Sandwich - lettuce, tomato, toast 12	
<b>T.B.L.T.A.</b>	<b>15</b>
roast turkey, bacon, lettuce, tomato, avocado, sourdough toast, mayo	
*Classic B.L.T. 12	