

Appetizers

Tomato Bisque <i>with Boursin Cheese and Shrimp Tortellini, Basil Steamed Tomatoes, Carmelized Pearl Onions, and Gremoulada</i>	\$6
Jumbo Lump Crab Cake <i>Wilted Spinach and Tomato, Creole Mustard Beurre Blanc, Herb Oil</i>	\$17
Shrimp Cocktail <i>Served with Traditional Cocktail Sauce</i>	\$11
Macadamia Crusted Brie <i>Poached Pear Salad, House Made Brioche, and Strawberry Vinaigrette</i>	\$9
Seared Ahi Tuna <i>Sesame Crusted, Wasabi Aioli, Soy Dipping Sauce</i>	\$14
Boneless Braised Beef Short Ribs <i>with Sweet Potato Fritter & Cinnamon-Spiced Rib Jus</i>	\$12
Pan Seared Shrimp & Scallop <i>with Tomato Horseradish Aioli</i>	\$12
Maine Lobster Ravioli <i>House Made with Sherry Cream Sauce</i>	\$13

Entrée

(Includes choice of Terrace House Salad, Arugula Salad, or Goat Cheese Salad)

Wood Grilled NY Strip <i>Lyonnaise Potatoes, Haricoverts, and Red Wine Demi-Glace</i>	\$35
Wood Grilled Filet Mignon <i>Garlic Mashed Potatoes, Grilled Asparagus Smoked Tomato-Onion Jam, and Red Wine Demi-Glace</i>	\$35
Herb Crusted Rack of Lamb <i>Roasted Idaho Potatoes, Broiled Vegetable Medley and Port Wine Lamb Demi-Glace</i>	\$37
Jumbo Lump Crab Cake <i>Roasted Idaho Potatoes, Fennel Slaw, Creole Mustard Beurre Blanc</i>	\$36
Porcini Dusted Sea Bass <i>Leek Ragout and Roasted Red Pepper Boursin Cheese Soufflé</i>	\$28
Teriyaki Glazed Seared Ahi Tuna <i>Jumbo Lump Crab California Roll & Tempura Fried Vegetables</i>	\$32
Wood Grilled Chicken Breast <i>Spinach, Chorizo, and Mozzarella Ravioli with Chunky Tomato Broth</i>	\$28
Grilled Venison Chops <i>with Roasted Polenta, Grilled Asparagus, & Cranberry Venison Demi</i>	\$32
Grilled Pork Tenderloin <i>House Made Linguini, Herbs, Tomatoes, Spinach, Baby Carrots, Mustard Marsala Sauce</i>	\$30
Wood Grilled Atlantic Salmon <i>with Squash Medley, Gremoulada, & Sage Beurre Blanc</i>	\$28
Meatloaf <i>Roasted Garlic Mashed Potatoes, Haricoverts, Fried Onion Rings, Red Wine Demi-Glace</i>	\$22