

Litefare & Sandwiches

All Salads may be served with Grilled Salmon, Chicken Breast or Shrimp for an additional \$6.00

Today's Soup <i>Please inquire with your server</i>	\$10
Flatbread of the Day <i>Please inquire with your server</i>	\$16
Arugula Salad <i>Grilled Pork Tenderloin, Roasted Apples, Toasted Almonds, Gorgonzola Blue Cheese and Balsamic Vinaigrette</i>	\$19
Hearts of Romaine Lettuce <i>Classic Caesar Dressing, Parmesan Provence Crostino</i>	\$16
Poached Bosc Pear Salad <i>Gorgonzola, Candied Pecans & Orange-Shallot Vinaigrette</i>	\$18
Terrace Club <i>Smoked Turkey, Apple Wood Smoked Bacon on House-Made Marble Rye Bread</i>	\$18
Wood Grilled Black Angus Sirloin Burger <i>with Hand-Cut Pommes Frites</i>	\$16
Grilled Chicken Wrap <i>Green Goddess Dressing, Tomatoes, Romaine Lettuce, Parmesan Cheese</i>	\$18
Reuben <i>Corned Beef, Sauerkraut, Melted Swiss Cheese, 1000 Island Dressing on Grilled German Rye</i>	\$17
Roasted Vegetable Tower <i>Mozzarella Cheese & Tomato Ragout</i>	\$16
Fish Tacos <i>Corn Tortilla stuffed with, Avocado, Pico de Gallo, and Tabasco cream</i>	\$17
Chopped Salad <i>Romaine Lettuce, Candied Pecans, Tomato, Black Olives, Hard-Boiled Egg, Blue Cheese, Cucumbers, Green Onion, Bacon, Ranch Dressing</i>	\$19
Asian Shrimp Salad <i>in a Rice paper Bowl, with Marinated Vegetables & Sweet Chili Sauce</i>	\$18
 <i>Entrée</i>	
Today's Quiche <i>Please inquire with your server</i>	\$18
Pan Seared Ahi Tuna <i>Tempura Fried Vegetables, Pickled Ginger, Wasabi Soy Sauce, Sriracha and Wasabi Aioli</i>	\$20
Shrimp and Grits <i>spicy Jumbo Shrimp, Olive Tomato Relish</i>	\$18
Wood Grilled Filet Mignon Medallions <i>Roasted Potatoes, Asparagus, Veal Demi</i>	\$22
Wild Alaskan Salmon <i>Pan Seared with Corn and Heirloom Tomato Ragout and Baby California Spinach Over a Portobello Mushroom Cap</i>	\$18
Oven Roasted Terrace Meatloaf <i>Onion Rings and Sweet Garlic Whipped Potatoes</i>	\$18
Broiled Black Grouper <i>Mediterranean Style Orzo with Shrimp</i>	\$20
Jumbo Lump Crab Cake <i>Vegetable Medley, Creole Mustard Beurre Blanc</i>	\$24
Prosciutto Wrapped Roasted Chicken <i>Stuffed with Mushrooms, Onions, Blue Cheese, Spinach, With Grilled Zucchini, & Roasted Garlic Vinaigrette</i>	\$18
Turkey Pot Pie <i>with Field Greens & White Zinfandel Vinaigrette</i>	\$16
Marinated Shrimp <i>Cous Cous, Feta, Cilantro Lime Vinaigrette</i>	\$20