

The

TERRACE ROOM

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DINNER ENTREES

Prime NY Strip Steak 35

12 oz. NY strip steak, potato croquette, chefs daily vegetable, béarnaise or signature steak sauce

Suggested Wine: Beaulieu Vineyard, Reserve Tapestry, Napa Valley 18

Grass-Fed Filet of Beef 37

8 oz. filet, potato croquette, chefs daily vegetable, béarnaise or signature steak sauce

Suggested Wine: Louis M. Martini Cabernet Sauvignon, Sonoma County, California 9.5

Prime Ribeye 36

14 oz. ribeye, potato croquette, chefs daily vegetable, béarnaise or signature steak sauce

Suggested Wine: Oberon, Cabernet Sauvignon, Napa Valley, California 17

Elysian Fields Farm Lamb 30

pear braised shank, hazelnut barley risotto, sage-mint gremolata

Suggested Wine: Bodega Catena Zapata, Malbec, Mendoza, Argentina 14.5

Jurgielewicz Farm Duck Breast 31

roasted vegetable quinoa, crispy duck cornet, raspberry-balsamic reduction

Suggested Wine: Schild Estate Shiraz, Barossa Valley, Australia 16

Wild Boar 34

roasted four bone rack, braised cabbage, bacon pan jus

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Pan Seared Amish Chicken 22

breast of chicken filled with apricot, sun dried cherries and fallot gingerbread mustard coulis

Suggested Wine: Hogue, Merlot, Columbia Valley, WA 11

Seared Salmon 27

seared salmon served with cannellini beans, winter kale, meyer lemon oil

Suggested Wine: Hess Select, Chardonnay, Monterey County, California 11

Open Faced Ravioli 29

sautéed shrimp, scallops, bass in a roasted red pepper sauce

Suggested Wine: Joel Gott, Sauvignon Blanc, California 12

Pennsylvania Mushroom Polenta 20

local mushroom polenta served with truffle oil, caramelized brussel sprouts, braised kale and golden tomato sauce

Suggested Wine: Estancia, Pinot Noir, Monterey County, California 15

SIDES TO SHARE

5

Caramelized Brussel Sprouts

Chef's Seasonal Vegetables

Sautéed Spinach

Hazelnut Barley Risotto

*Sea Salt Baked Potato
Sour Cream, Chive, Onion*

Potato Croquette

The Terrace Room is committed to using locally sourced fresh ingredients in all of our dishes. We work with our local farmers including Elysian Fields, Jurgielewicz Duck and Maple Valley Farm to create fresh flavorful dishes unique to our surroundings..

STARTERS

Seared Sea Scallops 12

tomatoes provencal, extra virgin olive oil

Braised Pork Belly 8

pickled vegetables, roasted pineapple glaze

Heirloom Beet Carpaccio 10

goat cheese croutons, baby arugula, tarragon vinaigrette

Mushroom Ragout 13

locally sourced mushrooms, chervil butter sauce

Charcuterie Platter 11

saucisson, country pate, cornichons,
rustic bread, mustard

Terrace Tasting Sampler 10

chef's daily appetizer creation

SOUPS & SALADS

William Penn Seafood Gumbo 8

Roasted Butternut Squash Bisque 7

herbed pinwheel

Aveline Salad 9

local organic field greens wrapped in daikon and
cucumber, toasted pine nuts, aged amish bleu cheese,
brown sugar vinaigrette

Honey Roasted Pear & Arugula 8

baby arugula, maple valley farm honey roasted pears,
aged amish bleu cheese, candied walnuts,
sherry vinaigrette

Whole Leaf Caesar 9

fresh parmigiano-reggiano, pancetta crisps,
white anchovy, rustic croutons

Frisée Salad 8

frisée salad served with cured bacon
and poached egg

WINES by the GLASS

The wines on the By the Glass list are in a progressive order.

Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste progressing to the wines that are drier and stronger in taste.

Sparkling Wines

Listed from milder to stronger.

Domaine Chandon, Brut, "Classic"
California, NV 13

Domaine Chandon, Rosé, California, NV (187ml) 14

White/Rosé Wines

Listed from milder to stronger.

Banfi, Pinot Grigio, "Le Rime" Tuscany, Italy 9

Joel Gott, Sauvignon Blanc, California 12

Kendall-Jackson, Chardonnay,
Vintner's Reserve, California 14

Hess Select, Chardonnay, Monterey County,
California 11

Franciscan, Chardonnay, Napa Valley,
California 16

Red Wines

Listed from milder to stronger.

Estancia, Pinot Noir, "Pinnacles Ranches",
Monterey County, California 14

Hogue, Merlot, Columbia Valley, Washington 10.5

Bodega Catena Zapata, Malbec, "Vista Flores",
Mendoza, Argentina 14.5

Main Street Winery, Cabernet Sauvignon,
Tri-Counties, California 15.5

Louis M. Martini, Cabernet Sauvignon,
Sonoma County, California 9.5

Oberon, Cabernet Sauvignon, Napa Valley,
California 17