

The Terrace Room

BEGINNINGS

TERRACE SAMPLER
DAILY CHEF'S CREATION OF APPETIZERS 12

SAUTÉED SEA SCALLOPS
PROVENÇALE STYLE, FLAVORED WITH CHIVE
OIL 12

CHILLED JUMBO SHRIMP COCKTAIL
THREE JUMBO SHRIMP SERVED WITH
HORSERADISH COCKTAIL SAUCE 13

JUMBO LUMP CRAB CAKE
SMOKED TOMATO JAM 12

BAKED CALAMARI PROVENÇAL
WRAPPED IN PROSCUITTO,
FILLED WITH SAFFRON 10

SOUPS AND SALADS

DAILY FRESH SEASONAL SELECTION 6
WILLIAM PENN SEAFOOD GUMBO
CHEF'S SIGNATURE 7

AVELINE SALAD
FIELD GREENS WRAPPED IN DAIKON AND
CUCUMBER, TOASTED PINE NUTS,
GORGONZOLA CHEESE, BROWN
SUGAR VINAIGRETTE 9

WHOLE LEAF CAESAR
PARMIGIANO-REGGIANO, PANCETTA, WHITE
ANCHOVY, RUSTIC CROUTONS 8

FRENCH SALAD
ESCARGOT VOL-AU-VENT WRAPPED IN A
PASTRY ON A BED OF CRISP ROMAINE AND
CELERY ROOT GARNISHED WITH WALNUTS
AND SERVED IN SHALLOT VINAIGRETTE 9

DINNER ENTREES

OVEN ROASTED DUCK BREAST A LA "MONTMORENCY"
COUNTRY CHERRY REDUCTION, WILTED SPINACH, WILD RICE TIMBALE 28

ROASTED VEGETARIAN NAPOLEON
MOROCCAN COUSCOUS, NIGHT SHADE TERRACE MARINARA 19

FILLET OF SALMON
SEA SALT, FRENCH LENTIL DU PUY WITH BRUNOISE OF VEGETABLE AND
CREAM OF TARRAGON, CHERVIL 23

WALLEYE AND SHRIMP, "PAPILLOTE" STYLE
WITH ASPARAGUS, FINGERLING POTATOES AND VERJUS SAUCE 29

NEW ZEALAND LAMB RACK
HONEY MUSTARD AND PISTACHIO CRUST, ROASTED ROMA TOMATOES,
SWEET POTATO AND HERB HASH, BABY VEGETABLES, SHERRY LAMB JUS 32

BEURRE BLANC POACHED HALIBUT "VERONIQUE"
THOMPSON SEEDLESS GRAPES, WHITE WINE SAUCE, CHARRED ASPARAGUS 27

TRADITIONAL COQ AU VIN
BRAISED CHICKEN BREAST WITH PEARL ONIONS, PUREE OF CELERY ROOT,
BROCCOLI ACCOMPANIMENT 18

FRESH MAINE LOBSTER RAVIOLI
WITH SAUTÉED WILD MUSHROOMS AND TRUFFLE BUTTER SAUCE 22

AGED PITTSBURGH CUTS

*TOURNEDOS A LA GRANT
BEEF TENDERLOIN CUTS, TERRACE JUMBO LUMP CRAB CAKE, CHORON SAUCE,
GRILLED ASPARAGUS, RED WINE RISOTTO 36

*12 OZ NEW YORK STRIP STEAK
VOLCANO SALT, PINOT NOIR BUTTER, TRUFFLE MASHED POTATOES 30

*BONE IN RIBEYE STEAK
ESPRESSO RUBBED 16 OZ CUT, HOUSE MADE MOLE SAUCE,
TRUFFLED MASHED POTATOES 29

*FILET MIGNON
8 OZ CUT PREPARED TO YOUR CHOICE, TRUFFLE MASHED POTATOES 32

ADDITIONAL SIDES \$ 4 each
ASPARAGUS WITH BROWN BUTTER
BABY CARROTS WITH SHALLOTS
TRUFFLE MASHED POTATOES
RED WINE RISOTTO
IDAHO BAKED POTATO

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food-borne illness.

For parties of 8 or more, an automatic 18% gratuity will be added.