
The

TERRACE ROOM

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TO SHARE

- Roasted Brussels Sprouts (VE) – gorgonzola / candied almonds / green peppercorn aioli 9
- Roasted Garlic Hummus (GF) (VE) – extra virgin olive oil / toasted naan / garden vegetables 10
- Shrimp Cocktail (GF) – spicy chile sauce / lemon / horseradish 16
- Crispy Calamari – piquillo pepper / charred lemon / fines herbes 13
- Cheese and Charcuterie – cured meats / locally sourced cheeses / pickled vegetables
whole grain / grilled bread 19

SOUP

- French Onion Soup – brandy / gruyère / crouton / chive 8
- Shrimp and Sausage Gumbo – shrimp / andouille / rice / scallions cup 5 / bowl 8
- Soup of the Day – chef's inspiration of the day cup 5 / bowl 8

GREENS

- Chicken Caesar Salad – grilled chicken breast / romaine / rustic croutons / shaved parmesan
white anchovies / house caesar dressing 16
- Steakhouse Salad* – peppercorn-crusting grilled sirloin / local cheddar / tomato / cucumber
fried onions / bacon-ranch dressing 20
- Salmon Aveline Salad* – faroe islands salmon / field greens / gorgonzola / pine nuts
cucumbers / maple-dijon vinaigrette 18

(VE) Vegetarian

(GF) Gluten-Free

An 18% service charge will be added for parties of 8 or more

**Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
Please notify us of any food allergy.*

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MAINS

Cedar Plank Faroe Islands Salmon* – roasted yukon potatoes / broccolini
maple glaze / champagne mustard / lemon **24**

Steak Frites* – peppercorn-crusted grilled sirloin / truffle-parmesan fries / arugula
wile barbecue **22**

Seafood Pasta – shrimp / scallops / arugula / pappardelle pasta / roasted garlic cream **19**

Fish & Chips – beer-battered cod / tartar sauce / french fries **22**

Jumbo Lump Crab Cake – seven-grain pilaf / greens / piquillo pepper / remoulade
caperberry / lemon **24**

Chef's Duo – daily created whole sandwich / your choice of soup or salad **16**

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HANDHELDS

served with your preference of: sea salt fries / spiced kettle chips / roasted seasonal vegetables / house salad

Grilled Chicken Sandwich – fontina / bacon / arugula / basil aioli / toasted olive bread **16**

Grilled Faroe Islands Salmon BLT* – faroe islands salmon / bacon / arugula / tomato / basil aioli
toasted ciabatta **17**

The Club – hickory-smoked turkey / swiss / mayo / bacon / sprouted grain bread **15**

Prime Grind Burger* – short rib and brisket blend / provolone / lettuce / tomato / onion
applewood smoked bacon / pickle / brioche bun **17**

Classic Reuben – corned beef / sauerkraut / swiss / 1000 island dressing / griddled marble rye **15**

Black Bean Vegetable Burger (VE) – monterey jack / lettuce / tomato / miller's mustard
toasted brioche bun **15**

SWEETS

The Cheesecake – berries / whipped cream / mint **7**

Peach Cake – peach & orange crumbs / cream cheese glaze **7**

Panna Cotta – brown sugar shortbread / pumpkin / maple custard **7**

Flourless Chocolate Cake – chocolate mousse / white chocolate lace / fresh berry **7**

Coconut Pot de Crème – mango chutney / shortbread / coconut **7**

Sorbet Duo – lemon / cabernet blackberry **7**

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Chef de Cuisine / Ryan McKee

Executive Sous Chef / Rommel Guevara

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