

SMALL PLATES

- Chilled Gazpacho**  * \$3.5
- Traditional Escargot**  \$6
butter, parsley, garlic, red flake
- Oxtail Cotija Empanadas** \$10
braised oxtail, wild mushrooms, rosemary, diced potato, chimichurri sauce
- Chili Cheddar Fries**  \$9
beef chili, sharp cheddar
- Chicken Wings- 8**  \$11
buffalo or asian chili sauce
- Fresh Oysters** \$2
cocktail sauce, red wine mignonette, or apple mignonette

BETWEEN THE BREAD

served with choice of french fries, buttermilk onion rings, coleslaw or cottage cheese

- Specialty Burger of the Week:** \$11
arugula pesto burger, mozzarella, tomato, ciabatta
- Terrace Room Burger 8oz** \$10
lettuce, tomato, brioche bun
- Maine Lobster Roll** \$13
warm lemon butter or cold salad roll

HEALTHY BOWLS & GREENS

- Quinoa & Black Bean Burrito Bowl** * \$10
black beans, avocado, monterey jack cheese, pico de gallo, edamame, shredded lettuce
- Greek Vegetable Bowl**  * \$10
grilled eggplant, zucchini, red & green peppers, cauliflower rice, fresh herbs, feta, hummus
- Noodle Bowl**  * \$10
mushroom broth, soy sauce, rice noodles, bok choy, snap peas, broccoli, mushrooms, carrots, bean sprouts
- Winter Salad**  * \$10
mixed greens, almonds, butternut squash, goat cheese, craisins, balsamic vinaigrette
- Caesar Salad** \$7
romaine, anchovy, asiago, caesar dressing, crouton

Salad add-ons: chicken (\$3.5), salmon (\$8), shrimp (\$4), steak (\$4)

CLASSICS

- Chicken A La King** \$11
tri colored peppers, patty shell
- Meatloaf**  available \$13
sautéed peas, whipped potato
- House Made Crab Cakes** \$10
shredded lettuce, lemon aioli,
- Individual 8" Pizza** \$10
italian sausage, pesto, roasted red peppers
- Classic Eggs Benedict** \$11
english muffin, ham, hollandaise sauce

ON THE SIDE

- Spanish Garlic Mushrooms** * \$8
sautéed mushrooms, garlic, smoked paprika, parsley, chargrilled bread, lemon aioli
- Chicken Liver, Bourbon Paté** \$8
toast points, cornichons, golden raisin mostarda
- Frites**  * \$4
- Lobster Mac & Cheese** \$13
- Broccoli, Toasted Almonds & Bacon**  \$5
- Roasted Garlic Parmesan Asparagus** * \$5

CHEF COMPOSED PLATES

- Duck Cassoulet** \$13
duck sausage, duck bacon, carrots, white bean, crostini
- Goat Cheese Gnocchi** * \$13
rappini, tomato conserve, black olive bread crumbs
- Oxtail Ragout** \$15
rosemary, gemelli pasta, olives, pecorino
- Grilled Skirt Steak** \$14
crushed fingerling potatoes, chimichurri sauce
- Seared King Salmon** \$20
broccoli rapini, crispy polenta, ricotta, preserved lemon, basil sauce