



## APPETIZERS

WONTON & NORI TUNA 8.95  
Seared crisp, sesame honey glaze,  
cilantro, asian slaw

PROSCUITTO WRAPPED  
ASPARAGUS 7.25  
Herb béchamel sauce

LUMP CRAB CAKES 10.95  
A house specialty, finished with a bay  
spiced mornay sauce & fried leeks

APPLEWOOD BACON WRAPPED  
MEATBALLS 7.25  
Carolina barbeque sauce

POBLANO QUESADILLA 7.50  
Chihuahua cheese, fire roasted poblano  
peppers, zesty poblano sauce  
& pico de gallo  
Add grilled chicken 9.75

CRAB & CORN BISQUE 7.95  
Crisp wonton, crab, scallion & smoked  
paprika garnish

TASTY TRIO 12.50  
Two mini crab cakes, four applewood  
smoked bacon wrapped  
Meatballs, two chicken spring rolls,  
appropriate sauces

## GREENS & SALADS

All salads include bread service

GRILLED TERIYAKI CHICKEN 10.25  
Fresh spinach, warm sesame  
vinaigrette, toasted cashews & spun  
root vegetables

BLACKENED SALMON 13.50  
Mixed greens, roasted tomato, capers,  
fried leeks,  
White balsamic vinaigrette

PECAN CRUSTED GOAT CHEESE  
8.95  
Spring mix, red onion marmalade,  
toasted crostini & white balsamic  
vinaigrette

PACIFIC RIM STRIP STEAK 14.50  
Mixed greens, fresh orange, cilantro,  
Asian dressing, wonton crisps

ENDIVE & PROSCUITTO 9.50  
Gorgonzola, grilled tomato, white  
balsamic basil oil, spun root vegetables

TERRACE SIDE SALAD 3.50  
Tomato, kalamata olive, spun root  
vegetables, white balsamic vinaigrette

## SMALL BITES

TOASTED SHRIMP FLATBREAD 8.50  
Goat cheese spread, fresh basil, proscuitto, roasted tomato &  
shrimp

POLLO FLATBREAD 7.75  
Goat cheese spread, grilled chicken, pico fresco

SHRIMP MACARONI & CHEESE 8.25  
Always made fresh to order, gratin topped

FLAT TOP ANGUS SLIDERS 6.25  
Two mini Angus burgers, cheddar cheese, lettuce, pickles,  
a side of zesty poblano sauce, served with a choice of potato fries  
or house salad

## **SANDWICHES & BURGERS**

Served with your choice of one side  
Potato fries, potato chips, tortellini  
pasta salad or asian slaw

TERIYAKI CHICKEN WRAP 8.25  
Asian slaw, mixed lettuce

TERRACE CLUB 9.25  
Triple decked with turkey, ham,  
applewood smoked bacon, Swiss, garlic  
mayo, lettuce & tomato

GRILLED CHICKEN CIABATTA 8.75  
Provolone, lettuce, tomato, roasted  
garlic spread

KOBE BEEF BURGER 10.25  
With Swiss, Cheddar, Provolone or  
Chihuahua cheese 10.75  
Cheese and applewood bacon 11.75

KOBE PATTY MELT 11.25  
Swiss, mushrooms, grilled onions, thick  
cut rye

FIRE ROASTED POBLANO BURGER  
11.25  
8 oz Kobe beef patty with red onion,  
Chihuahua cheese, grilled tomatillo &  
creamy poblano spread

CRAB MELT 13.50  
Toasted ciabatta, premium lump crab,  
provolone & dijon spiked mayo

## **ENTREES**

(Available after 5 pm)  
Includes bread service & fresh mixed  
vegetables  
Served with your choice of  
Chive & bacon Yukon mashed potatoes  
or five grain wild rice blend

12 OZ. NEW YORK STRIP 23.95  
Onion crisps, mushroom sauté, veal  
demi-glace

CHESAPEAKE CHICKEN 18.95  
Grilled breast topped with a lump crab  
cake, mornay sauce

BROILED ATLANTIC SALMON 17.95  
Herb béchamel sauce and capers

GRILLED SAKU TUNA 19.95  
Flash marinated, sesame honey glaze

12 OZ. RIBEYE 22.95  
Char grilled, red onion marmalade,  
veal demi-glace

## **PASTAS**

(Available after 5pm)  
All pastas include bread service

SHRIMP ORZO 17.95  
Extra virgin oil sauté of garlic,  
mushrooms, spinach, and black tiger  
shrimp tossed with mornay sauce,  
Topped with shaved parmesan oven  
roasted tomatoes & grilled asparagus

CHEESE TORTELLINI 15.95  
Extra virgin olive oil sauté of garlic &  
fresh basil, crowned with shaved  
parmesan & crispy proscuitto

## **SWEET ENDINGS**

CHOCOLATE CRÈME BRULEE 5.50  
Hand fired caramelized sugar

CRISPY APPLE WONTONS 4.50  
Cabernet wine sautéed apples, wrapped in wonton dough

BANANAS FOSTER 6.50  
Dark rum flambé

NEW YORK CHEESECAKE 4.50  
Topped with fresh fruit

APPLE PIE ALA MODE 4.25  
Warm apple pie, vanilla bean ice cream, caramel sauce

## TERRACE LOUNGE FEATURED DRINKS

### The John Q

Exquisite *Hendricks* Gin, Club Soda, Simple Syrup with Cucumber and Mint

### The Plaza Lemonade

Citrus Vodka, Ginger Soda, Fresh Lemon Juice and Cranberry

### The Walnut Street Cocktail

*Grey Goose* Vodka, Fresh Lime Juice, Ginger Soda and Club Soda

### Sazerac

The Oldest Drink in North America, made with Absinthe, Crown Royal, Peychaud's Bitters and Simple Syrup

### The Frisco Highline Sour

Crown Royal, Benedictine Brandy, Lemon Juice and Lime Juice

### Dark and Stormy

*Goslings* Dark Rum, Ginger Soda, Lime Juice and a Splash of Sprite

### Elder Tequila

*Patron* Silver Tequila, St. Germaine, Grapefruit, Lime Juice and Simple Syrup

### Aperol Collins

Aperol, Grand Marnier, Lemon Juice, Simple Syrup and Club Soda

## WINE LIST

### *House Wines*

	Glass	Bottle
<i>Gallo Copperridge</i>	4.00	22.00
<i>Cabernet Sauvignon, Merlot, Chardonnay, and White Zinfandel</i>		

### *White Wines*

<i>Kendall Jackson Chardonnay</i>	7.00	32.00
<i>Mirrassou Chardonnay</i>	7.00	32.00
<i>Ecco Domani Pinot Grigio</i>	7.00	32.00
<i>Chateau St Michelle Riesling</i>	6.00	30.00
<i>Redwood Creek Chardonnay</i>	4.50	28.00

### *Red Wines*

<i>Geyser Peak Merlot</i>	8.00	35.00
<i>Mirrassou Cabernet Sauvignon</i>	7.00	32.00
<i>Mirrassou Pinot Noir</i>	7.00	32.00
<i>Redwood Creek Cabernet Sauvignon</i>	4.50	28.00
<i>Redwood Creek Merlot</i>	4.50	28.00

### *Sparkling Wines*

<i>Martini and Rossi Asti Spumante</i>		26.00
<i>Totts Brut</i>	4.50	24.00
<i>Non-Alcoholic Sparking Wine</i>		24.00

### Beer List

*Budweiser*  
*Bud Light*  
*Bud Select*  
*Miller Lite*  
*Coors Light*  
*Michelob Ultra*  
*Heineken*  
*Seasonal Sam Adams*  
*Sam Adams Boston Lager*  
*Corona*  
*Guinness Stout*  
*Boulevard Pale Ale*  
*Boulevard Pilsner*  
*Boulevard Wheat*  
*Fat Tire Amber Ale*  
*O'Douls non-alcoholic*