



The Terrace

RESTAURANT

CHEF'S SOUP DU JOUR

HOUSE SOUP

Homemade Cream of Tomato \$4 CUP
Soup \$6 BOWL

Pick 2 Combo \$10

HALF SALAD AND SOUP

Caesar or Chef's salad

HALF SANDWICH AND SOUP

Grilled Cheese, Bernice's Chicken salad

**Full size Chef salad, Caesar Salad, Grilled Cheese and Bernice's Chicken salad are always available*

Sandwiches & More

Choice of one side

THE FRENCH ONION BURGER \$14

1/2 lb. special grind steak burger caramelized onions, swiss cheese, served on a grilled bun with a homemade garlic and thyme aioli

MONA LISA PANINI \$12

Sliced turkey, ham, red roasted pepper, artichoke hearts and mozzarella cheese grilled on Panini bread with homemade sauce Dijonaise

BUFFALO SHRIMP PO BOY \$14

Lightly fried seasoned shrimp served on a soft hoagie roll with shredded lettuce, tomato slices, and a homemade remoulade sauce, and Texas Pete

GRILLED CORNED BEEF REUBEN \$12

Lean corned beef, Swiss cheese, 1000 island dressing and sauerkraut on grilled seedless rye bread

NAAN BREAD PORTOBELLO MUSHROOM PIZZA \$12

Caramelized shallots, and marinated grilled portabella mushrooms with fresh mozzarella and tomatoes

Salads

FALL SALMON SALAD \$16

Citrus marinated Canadian Salmon grilled & served on a bed of mixed baby greens with diced apples, candied walnut pieces, goat cheese crumbs, dried cherries, diced cucumber with Apple Cider Vinaigrette Dressing

GRILLED CHICKEN COBB SALAD \$16

Romaine Lettuce, chopped egg, fresh bacon, grape tomato, green onion, shredded cheddar cheese, avocado slices, and gorgonzola cheese crumbs topped with sliced breast of chicken and served with a creamy ranch and blue cheese dressing.

Entrees

Choice of two sides, unless noted

CHICKEN MARSALA \$18

Boneless breast of chicken sautéed and served with a Marsala wine mushroom sauce, and Basmati Rice Pilaf

STIR FRIED SHRIMP \$18

Shrimp sautéed with baby bok choy, julienne peppers, carrot moons, green onions and a homemade stir-fry sauce over rice pilaf

PHILLY CHEESESTEAK SANDWICH \$14

Red and green peppers, yellow onions, and thinly sliced sirloin sautéed and seasoned then served together on a butter grilled hoagie with mild melted provolone cheese.

BAKED PORTOBELLO MUSHROOM \$14

Filled with sautéed diced onion, fresh garlic, diced zucchini, roasted red pepper, fresh spinach and Monterey jack cheese with a balsamic glaze drizzle

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness* | *Gluten Free - Gluten free bread available for sandwiches | `Vegan*



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Sides \$3

Tossed Salad*`

Baby greens, iceberg lettuce, grape tomatoes, cucumbers and shredded cheddar and croutons

Broccoli Salad*

Broccoli florets, diced bacon, pecan pieces, raisin's, shredded cheddar coleslaw dressing

Vegetable of the day*`

Basmati Rice Pilaf*`

Shoe String French Fries*`

Sweet Potato Fries*`

Onion Rings

Desserts \$5

NYS Cheesecake with Berries

Carrot Cake

Cobbler of the Day

Pumpkin Praline Cheesecake

Flourless Chocolate Cake

Gelato \$3.50

Ice Cream \$3.

Beverages: *Sweet and Unsweet Tea, Regular and Decaffeinated Coffee, and Water*