

# The Terrace

## Starters

### *Wild Caught Shrimp Cocktail (GF) \$19*

Chilled Court Bouillon Wild Caught Gulf Shrimp,  
Classic Cocktail Sauce, Fresh Horseradish,  
Lemon, Chives

### *Mussels (GF) \$22*

Portuguese Chorizo Sausage, Garlic, Tomatoes,  
White Wine, Fresh Herb Broth

### *Cheese Plate (GF Option) \$19*

Chef's Selection of Domestic and Imported  
Cheeses, Fresh Fruit, Candied Nuts,  
Fresh Baked Baguette

### *Lobster Toast \$22*

Avocado, Caribbean Lobster, Local Mango,  
Arugula, Confit Lemon, Lemon Aioli,  
Fine Herbs, Toast Points

### *Chef's Sashimi \$19*

with a Cucumber, Wakame & Pickled Ginger  
Salad and Miso Dipping Sauce

### *Local Lobster Bites \$18*

Cilantro Lime Aioli, Crispy Garlic, Truffle &  
Parmesan Toothsome Potato Slices

## Salads

Gluten free options are available for all salads. Please request with your server.

### *Kale Quinoa \$17*

Kale, Local Bibb Lettuce, Quinoa, Oranges,  
Feta Cheese, Fresh Cucumbers,  
Grape Tomatoes, Toasted Almonds,  
Citrus Vinaigrette

### *Baby Spinach \$16*

Roasted Beets, Goat Cheese Crumbles,  
Candied Pecans, Maple-Mustard Vinaigrette

### *Caesar \$16*

Crisp Romaine, Parmesan Cheese,  
Anchovies, Garlic Croutons

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

The Terrace is a certified reef responsible restaurant, sourcing local and organic ingredients whenever possible.

Please inform your server if you have a food allergy. Venligst kontakt en tjener hvis du er allergiker.

Gluten free **options** are available on menu selections with GF listed.

Please inform your server if you prefer this option.

## Entrees

*14 oz. Angus New Zealand Pasture  
Raised Ribeye (GF) \$60*  
Yukon Gold Mash, Truffle Chipotle Butter ,  
Vegetable du Jour

*Double-Cut Bone-In  
Pork Chop (GF) \$29*

Whipped Sweet Potatoes, Raisin Glaze Drizzle

*Zesty Cilantro Wild Caught  
Gulf Garlic Shrimp \$36*

Over Angel Hair Pasta, Grape Tomatoes,  
Shaved Manchego

*Tofu Curry \$27*

Green Chili, Coconut Milk, Peppers,  
Potatoes, Onions

*Wild Caught Sockeye Salmon \$37*

Miso-Marinaded, Teriyaki Beurre Blanc,  
Local Cucumber Relish, Jasmine Rice

*Pasta Primavera \$25*

Rigatoni tossed with Artichokes, Mushrooms,  
Spinach, Roasted Peppers, Capers, Tomatoes, Onion,  
Kalamata Olives, Fresh Herbs in a Tomato Broth

*Catch of the Day \$MP*

Chef's Preparation

*Chef's Cut Free Range  
Organic Chicken \$31*

Semi Boneless, Honey-Brined, Roasted with Lemon  
Caper Au Jus, Rosemary Roasted Potatoes

*Crispy Thai Chicken \$28*

Asian Noodles, Julienned Vegetables, Sweet & Spicy  
Red Chili Sauce, Fresh Scallions

*Mahi Mahi \$37*

Herb Crusted Curry Beurre Blanc,  
Jasmine Rice

*12 oz. New Zealand Grass-Fed  
New York Strip \$60*

Fresh Herbs, Garlic & Pearl Onions, Roasted Red  
Bliss Potatoes, Pan Jus, Vegetables du Jour

*Roasted Rack of Lamb \$55*

Creamy Polenta, Rosemary Demi-Glace

*8 oz. Angus New Zealand Grass  
Fed Filet Mignon (GF) \$49*

Burgundy Demi Glaze, Garlic Parmesan  
Mashed Potatoes, Vegetable du Jour

*Grilled 6oz. New Zealand Grass Fed Filet  
Mignon & Spiny Lobster Tail \$60*  
Herb Polenta, Sage Cream

**An 18% service charge will be added to your bill**

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