

# The Terrace

## Appetizers

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**WILD CAUGHT GULF** \$19.00

**SHRIMP COCKTAIL (GF)**

*chilled court bouillon wild caught gulf shrimp, classic cocktail sauce, fresh horseradish, lemon, chives*

**MUSSELS (GF)** \$22.00

*Portuguese chorizo sausage, garlic, tomatoes, white wine, fresh herb broth*

**LOCAL LOBSTER BITES** \$22.00

*cilantro lime aioli, crispy garlic, truffle & parmesan toothsome potato slices*

**LOBSTER TOAST** \$22.00

*Caribbean lobster, avocado, local mango, arugula, confit lemon, lemon aioli, fine herbs, toast points*

**CHEF'S SASHIMI** \$19.00

*cucumber, wakame & pickled ginger salad, miso dipping sauce*

**CHEESE PLATE** \$19.00

**(GF OPTION)**

*chef's selection of domestic and imported cheeses, fresh fruit, candied nuts, fresh baked baguette*

## Salad

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

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**CAESAR** \$16.00

*crisp romaine, parmesan cheese, anchovies, garlic croutons*

**BABY SPINACH** \$16.00

*roasted beets, goat cheese crumbles, candied pecans, maple-mustard vinaigrette*

**KALE QUINOA** \$17.00

*kale, local bibb lettuce, quinoa, oranges, feta cheese, fresh cucumbers, grape tomatoes, toasted almonds, citrus vinaigrette*

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

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. The Terrace is a certified reefsafe restaurant, sourcing local and organic ingredients whenever possible.**

**Gluten free options are available on menu selections with GF listed. Please inform your server if you prefer this option. Please inform your server if you have a food allergy. Venligst kontakt en tjener hvis du er allergiker.**

# Entrees

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<b>14 OZ. ANGUS NEW ZEALAND PASTURE RAISED RIBEYE (GF)</b>	<b>\$60.00</b>	<b>CHEF'S CUT FREE RANGE ORGANIC CHICKEN</b>	<b>\$32.00</b>
<i>Yukon gold mash, truffle chipotle butter, vegetable du jour</i>		<i>semi boneless, honey-brined, roasted with lemon caper au jus, rosemary roasted potatoes</i>	
<b>DOUBLE-CUT BONE-IN PORK CHOP (GF)</b>	<b>\$29.00</b>	<b>8 OZ. ANGUS NEW ZEALAND GRASS-FED FILET MIGNON (GF)</b>	<b>\$50.00</b>
<i>whipped sweet potatoes, raisin glaze drizzle</i>		<i>Burgundy demi glace, garlic parmesan mashed potatoes, vegetable du jour</i>	
<b>ZESTY CILANTRO WILD CAUGHT GULF GARLIC SHRIMP</b>	<b>\$37.00</b>	<b>MAHI MAHI</b>	<b>\$38.00</b>
<i>grape tomatoes, shaved manchego, over angel hair pasta</i>		<i>herb-crusted, curry beurre blanc, jasmine rice</i>	
<b>TOFU CURRY</b>	<b>\$27.00</b>	<b>12 OZ. NEW ZEALAND GRASS-FED NEW YORK STRIP</b>	<b>\$60.00</b>
<i>green chili, coconut milk, peppers, potatoes, onion</i>		<i>fresh herbs, garlic &amp; pearl onions, roasted red bliss potatoes, pan jus, vegetable du jour</i>	
<b>WILD CAUGHT SOCKEYE SALMON</b>	<b>\$38.00</b>	<b>ROASTED RACK OF LAMB</b>	<b>\$55.00</b>
<i>miso-marinated, teriyaki beurre blanc, local cucumber relish, jasmine rice</i>		<i>creamy Yukon gold potatoes with rosemary, roasted garlic and red wine jus</i>	
<b>PASTA PRIMAVERA</b>	<b>\$25.00</b>	<b>CRISPY THAI CHICKEN</b>	<b>\$29.00</b>
<i>rigatoni tossed with artichokes, mushrooms, spinach, roasted peppers, capers, tomatoes, onion, Kalamata olives, fresh herbs, tomato broth</i>		<i>Asian noodles, julienned vegetables, sweet &amp; spicy red chili sauce, fresh scallions</i>	
<b>CATCH OF THE DAY</b>	<b>\$MP</b>	<b>GRILLED 6 OZ. NEW ZEALAND GRASS-FED FILET MIGNON &amp; SPINY LOBSTER TAIL</b>	<b>\$60.00</b>
<i>chef's preparation</i>		<i>herb polenta, sage cream</i>	

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