

The Terrace

Appetizers

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.

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

14 OZ. ANGUS NEW ZEALAND PASTURE RAISED RIBEYE (GF)	\$60.00	CHEF'S CUT FREE RANGE ORGANIC CHICKEN	\$32.00
<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>	
DOUBLE-CUT BONE-IN PORK CHOP (GF)	\$29.00	8 OZ. ANGUS NEW ZEALAND GRASS-FED FILET MIGNON (GF)	\$50.00
<i>whipped sweet potatoes, raisin glaze drizzle</i>		<i>Burgundy demi glace, garlic parmesan mashed potatoes, vegetable du jour</i>	
ZESTY CILANTRO WILD CAUGHT GULF GARLIC SHRIMP	\$37.00	MAHI MAHI	\$38.00
<i>grape tomatoes, shaved manchego, over angel hair pasta</i>		<i>herb-crusted, curry beurre blanc, jasmine rice</i>	
TOFU CURRY	\$27.00	12 OZ. NEW ZEALAND GRASS-FED NEW YORK STRIP	\$60.00
<i>green chili, coconut milk, peppers, potatoes, onion</i>		<i>fresh herbs, garlic & pearl onions, roasted red bliss potatoes, pan jus, vegetable du jour</i>	
WILD CAUGHT SOCKEYE SALMON	\$38.00	ROASTED RACK OF LAMB	\$55.00
<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>	
PASTA PRIMAVERA	\$25.00	CRISPY THAI CHICKEN	\$29.00
<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 & spicy red chili sauce, fresh scallions</i>	
CATCH OF THE DAY	\$MP	GRILLED 6 OZ. NEW ZEALAND GRASS-FED FILET MIGNON & SPINY LOBSTER TAIL	\$60.00
<i>chef's preparation</i>		<i>herb polenta, sage cream</i>	

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