

The Terrace

Appetizers

EGGPLANT PARMESAN \$16.00

Marinara sauce, basil pesto

JERK PORK SPRING ROLL \$12.00

Stir-fried Asian vegetables, tamarind-soy dipping sauce

ISLAND CRAB CAKES \$22.00

Roasted red pepper aioli, red radish, parsley oil

CHEESE PLATE \$19.00

(GF OPTION)

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

LOCAL LOBSTER BITES \$22.00

Cilantro lime aioli, crispy garlic, truffle & Parmesan toothsome potato bites

SESAME AHI TUNA \$22.00

TARTARE (GF OPTION)

Toasted sesame marinated Ahi tuna, cucumber & wakame salad, wonton crisps, soy-ginger glaze, chili mango sauce

SHRIMP CEVICHE (GF) \$19.00

Marinated wild-caught Gulf shrimp, grilled pineapple, cucumber, tomato, Belgium endive, lemon-basil dressing

Salads

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

CAESAR \$16.00

Crisp romaine, Parmesan cheese, anchovies, garlic croutons

WATERMELON RADISH \$17.00

Bibb lettuce, watermelon cubes, cherry tomato, avocado, shaved watermelon radish, salted roasted pumpkin seeds, balsamic vinaigrette

BABY SPINACH \$16.00

Roasted beets, goat cheese crumbles, candied pecans, maple-mustard vinaigrette

ADD PROTEIN TO ANY SALAD:

Wild-caught salmon \$12.00

Wild-caught gulf shrimp \$3 per shrimp

Grilled chicken breast \$8.00

Grilled mahi mahi \$10.00

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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

Seafood- select grilled, blackened or pan seared

TUNA (GF OPTION) \$45.00

*Jasmine rice, vegetable medley,
sun-dried tomatoes, saffron beurre blanc*

WILD-CAUGHT SALMON (GF OPTION) \$38.00

*Jasmine rice, vegetable medley,
teriyaki beurre blanc*

MAHI MAHI (GF OPTION) \$38.00

*Jasmine rice, vegetable medley,
coconut curry sauce*

From the Land & Sea

14 OZ ANGUS NEW ZEALAND PASTURE-RAISED RIBEYE (GF) \$60.00

Mashed potatoes, red wine demi-glace

8 OZ ANGUS NEW ZEALAND GRASS-FED FILET MIGNON (GF) \$50.00

*Burgundy demi-glace, mashed potatoes,
seasonal vegetables*

PENNE AL'ARRABIATA \$25.00

Penne pasta, fresh tomatoes, chili, garlic, basil

OVEN ROASTED ORGANIC FREE RANGE CHICKEN (GF) \$32.00

*Semi boneless, honey-brined, roasted with
lemon caper au jus, rosemary roasted potatoes*

CRISPY THAI CHICKEN \$29.00

*Asian noodles, julienned vegetables,
sweet & spicy red chili sauce, fresh scallions*

PAN SEARED DUCK BREAST (GF) \$37.00

Cauliflower puree, Pinot Noir orange glaze

ROASTED VEGETABLE \$25.00

QUINOA BOWL (GF / VEGAN)

*Sauteed seasonal vegetables, sun-dried
tomatoes, fresh herbs, baby kale drizzled
with balsamic glaze*

NEW ZEALAND GRASS-FED ROASTED RACK OF LAMB \$55.00

ROASTED RACK OF LAMB

*Creamy Yukon gold potatoes with rosemary,
roasted garlic and red wine demi-glace*

ZESTY CILANTRO \$37.00

WILD-CAUGHT GULF GARLIC SHRIMP

Grape tomatoes and shaved

Manchego, over angel hair pasta

VEGETABLE ROTI \$22.00

*Seasonal vegetables, curried chickpeas,
mango & pineapple chutney / Add chicken \$8
or wild-caught gulf shrimp \$3 per shrimp*

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