

TERRACE RESTAURANT

APPETIZERS

GRILLED BLACKENED SHRIMP	26
Tzatziki and Cocktail Sauce	
CALAMARI FRITTI	18
Marinara Sauce, Lemon	
CHICKEN TENDERS	17
BBQ Sauce, Honey Mustard, Served with French Fries	
CHEESE QUESADILLA	14
Pico de Gallo, Guacamole, Sour Cream	
ADD CHICKEN 10	
ADD SHRIMP 16	
CHICKEN LOLLIPOPS	20
Chef's Spicy Lime Dip	
MALTA RIBS	16
Pickled Coleslaw	
SPINACH & ARTICHOKE DIP	18
Grilled Pita Bread	
CONCH FRITTERS	16
Tartar Ranch Dip	
POLPETTE DI RICOTTA AL SUGO	16
House Made Mini Meatballs Topped With Ricotta	
FRENCH ONION SOUP	
CUP 8 BOWL 14	

BEEF

20OZ COWBOY RIB EYE	85
Scalloped Potato and Brussel Sprouts	
13OZ T- BONE	54
Baked Potato and Sautéed Spinach	
16OZ BONE IN FILLET	70
Yukon Mashed Potato and Broccolini	
VEAL OSSO BUCCO	60
On a Bed of Saffron Risotto	

FISH

SALMON FILLET	40
Sautéed Spinach and Herb Roasted Marble Potatoes	

POULTRY

CHICKEN CACCIATORE	34
½ Chicken, Yukon Mashed Potato	
CHICKEN FRANCESE	30
Egg Battered Chicken Breast, Lemon Butter Sauce	

SALADS

MIXED GREENS SALAD	18
Romaine Lettuce, Baby Arugula, Baby Spinach, Tomato, Cucumber, Onion, Carrots, Kalamata Olives, Croutons	
COBB SALAD	20
Romaine Lettuce, Grilled Chicken, Egg, Avocado, Tomato, Red Onion, Kalamata Olives, Blue Cheese, Cucumber, Ham	
CAESAR SALAD	14
Romaine Lettuce, Parmesan Cheese, Croutons, Tossed with Caesar Dressing	
GREEK SALAD	20
Cucumber, Cherry Tomato, Red Onion, Feta Cheese, Green Pepper, Stuffed Grape Leaves, Pepperoncini, Greek Dressing	
AVOCADO SALAD	18
Avocado, Tomato, Shaved Red Onion, Fresh Lime Juice, Extra Virgin Olive Oil, Bibb Lettuce	

CHOICE OF DRESSING

BALSAMIC VINAGRETTE
THOUSAND ISLAND
CAESAR
RANCH
BLUE CHEESE
GREEK
ADD CHICKEN 10
ADD SHRIMP 16

DESSERTS

CHOCOLATE SPOON CAKE	14
TORTA DELLA NONNA	
APPLE STRUDEL	
CARROT CAKE	
NEW YORK CHEESECAKE	
ICE CREAM	7
CHOICE OF VANILLA, CHOCOLATE, OR STRAWBERRY	

SIDES

STARCH	8
HERB ROASTED MARBLE POTATO	
YUKON MASHED POTATO	
SCALLOPED POTATO	
VEGETABLES	10
SAUTÉED SPINACH	
SAUTÉED BROCCOLINI	
CRISPY BRUSSEL SPROUTS	

PASTAS

CHICKEN PENNE ALLA VODKA	18
CHEF'S MEATBALL LASAGNA	24
RAGU PAPPARDELLE	22
Braised Beef Shank, Tomato, Onion, Roasted Garlic, Basil	
SHRIMP SCAMPI BUCCATINI	26
Shrimp, Garlic, Butter, Lemon Juice, Parsley	

For your convenience, a service charge of 20% has been added to your check. If the service is not satisfactory, please see the Restaurant Manager.

*Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. *