

The Terrace

STARTERS

Lobster Toast (GF Option)

Lobster salad, avocado, pickled red onion, micro cilantro

\$22

Wild-Caught Gulf Shrimp Cocktail

House made cocktail sauce

\$19

Meat & Cheese Board (GF Option)

Chef's daily selection

\$28

Tuna Tartare (GF)

Tostones, wakame salad, Sriracha aioli, sweet soy sauce

\$20

Spiced Pork Belly (GF)

Sweet plantain puree, local sprouts, pickled red onion, tamarind soy glaze

\$22

Kale Caesar (GF Option)

Kale, crisp romaine hearts, hand shaved Parmesan, house made herb croutons, white anchovies

\$8/\$16

House Salad (GF)

Local red leaf lettuce, goat cheese, pumpkin seeds, roasted sweet potato, balsamic vinaigrette

\$8/\$16

Add Chicken \$8 / Daily Catch \$10 /

Wild-Caught Salmon \$12 /

Wild-Caught Gulf Shrimp \$3 each

ENTREES

Grilled Free Range Rack of Lamb

Grilled asparagus, roasted potatoes, burgundy demi-glaze

\$60

14oz Black Angus Grass Fed Rib-Eye

Roasted carrots, mashed potatoes, mushroom cream sauce

\$60

Curried Wild-Caught Gulf

Shrimp Bowl (GF)

Jasmine rice, julienned vegetables, radish sprouts, pickled red onion, avocado, cherry tomatoes

\$37

8oz Black Angus Grass-Fed

Filet Mignon (GF)

Baby bok choy, cassava fries, pickled red onion, chimichurri sauce

\$50

Bone-In Beef Short Rib

Yukon mashed potatoes, glazed baby carrots, burgundy demi-glaze

\$42

Crispy Thai Chicken

Asian noodles, julienned vegetables, sweet & spicy red chili sauce, radish sprouts

\$29

Creamy Italian Pappardelle Pasta

Portobello mushrooms, kale, pumpkin seeds, aged Parmesan, sage cream sauce

\$24

Wild-Caught Pan Seared Salmon (GF)

Roasted fingerling potatoes, broccolini, pesto hollandaise

\$38

Mahi Escabeche (GF)

Coconut jasmine rice, escabeche vegetables, avocado puree, cilantro oil

\$38

Half Roasted Free Range

Organic Chicken \$34

Bone-in, roasted fingerling potatoes, oven-dried tomato, broccolini, sage gravy

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

The Terrace Restaurant uses local and organic products whenever possible.

Gluten free options are available on menu items marked GF or GF option. Please advise 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.

We invite you to join us in creating a harmonious environment for all our guests by refraining from having cell phone conversations in the dining room. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.