



DINNER

ENTREES

HONEY LIME SEARED SALMON

Seared COHO salmon w/ a honey-lime butter sauce, topped with a sweet-spicy pineapple-ginger citrus salsa and avocado cream drizzle served over a bed of herbed basmati rice.

29 / Early Bird 24

PAN SEARED CHICKEN BREAST W/FENNEL APPLE SLAW & ROASTED BEETS

Pan seared natural chicken breast, topped with a fresh fennel & tart green apple slaw, earthy roasted beets served over a bed of herbed basmati rice.

27 / Early Bird 22

SLOW BRAISED LAMB SHANK W/ PLUMS & CHERRIES

Braised lamb shank smothered in a luxurious demi sauce with plums & cherries served over a bed of sautéed kale & cauliflower mashed potatoes.

28 / Early Bird 24

MAPLE BRINED PORK CHOP W/ PEACH PANCETTA BOURBON SAUCE

A sweet-savory maple brined bone-in pork chop topped with a chunky summer peach-pancetta bourbon sauce served on a bed of sautéed kale & cauliflower mashed potatoes.

27

CHAR-GRILLED FLANK STEAK W/FIG & SMOKED BLEU SALSA

Juicy grilled choice angus flank steak, seared to a crispy crust, sliced thinly & sprinkled with a savory chutney of fig, smoked bleu cheese, balsamic drizzle, toasted walnuts & fresh thyme served over a bed of cauliflower mashed potatoes.

32

TUSCAN PRIMAVERA BOLOGNESE (V)

Slow cooked mélange of fresh summer vegetables with fresh herbs & seasonings, then tossed with freshly cooked pappardelle pasta & topped with shaved parmesan cheese & fresh basil.

23 / Early Bird 18

SALADS

GRILLED CHICKEN, SHAVED FENNEL & ZUCCHINI RIBBON SALAD

Succulent grilled chicken breast nested on our signature blend of lettuces and tossed with thinly sliced zucchini "ribbons", shaved fennel, California goat cheese, baby heirloom tomatoes, fresh basil, toasted pine nuts & lemon vinaigrette.

22 / Add Salmon 7.5

CLASSIC ICEBERG WEDGE W/CRISPY PANCETTA & SMOKED BLEU

Large wedge of crispy iceberg lettuce topped with our own Green Goddess dressing and sprinkled with crispy pancetta pieces, smoked blue cheese, roasted tomatoes & toasted sunflower seeds.

20

ROASTED BEET, RICOTTA & CITRUS SALAD

Sweet and smoky roasted beets, fresh orange wedges & creamy ricotta cheese on a bed of fresh arugula & carrot ribbons tossed in a lemon vinaigrette. Topped candied walnuts and balsamic glaze.

18

TERRA HOUSE SALAD

Local baby greens, fresh strawberries, toasted almonds & goat cheese with a Rosé vinaigrette.

18 / Add Chicken 4

SHARING:

CHEESE & CHARCUTERIE BOARD FOR SHARING

Local & imported artisan cheese and cured meats served with mixed olive medley, roasted tomatoes & dried fruit w/assorted artisanal crackers.

28

DESSERTS

PEACH & CHERRY COBBLER

Delicious baked peaches & cherries with a crisp streusel topping. Served ala mode with cinnamon swirl ice cream.

10

ROSEMARY-LEMON OLIVE OIL CAKE & FRESH BERRY TRIFLE

Layers of fresh macerated berries, light and moist rosemary-lemon olive oil cake and house made whipped cream fraiche.

10

VIENNESE SPICED CARROT CAKE

An award winning classic, made from scratch in our kitchen for 20 years.

8

DARK CHOCOLATE & SALTED CARAMEL TART

Indulgent dark chocolate ganache with a layer of caramel in a toasted hazelnut crust w/ fresh blackberries, crushed hazelnuts, caramel drizzle & sea salt.

10

ASSORTED ICE CREAM

Ask server for flavor details.

8

DRINKS

Waiwera Bottled Water Still or Sparkling Liter 7.5

Bottle of Coca Cola or Sprite 4.5

Bottle of Diet Coke 3.5

Bottle of Iced Tea or Lemonade 4.5

HOUSE WINE BY THE GLASS

Chardonnay

Sauvignon Blanc

Cabernet Sauvignon

Merlot

8.5

DRAFT BEER

Kona Big Wave

Stella

10

BOTTLED CIDER

Pear or Pineapple 10

SPIRITS

Margarita or Titos Martini 15

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Full Bar Available

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Specialty wines on the back