



Starters

Mezze Plate with hummus, tapenade,
raw vegetables, olives and pita bread 10

Dungeness Crab Cakes with herbed cucumber slaw 8.5

Crispy Coconut Sesame Shrimp with zesty mango sauce 9.5

Tuna Au Poivre seared peppered yellowfin sliced thinly with onion,
wasabi, pickled ginger and on wonton crisps 9.75

Smoked Salmon Crostini with basil, mozzarella and onions 9.75

Baked Brie on flat bread with marinated tomatoes and arugula 7.5

Castroville Artichoke grilled or chilled, served with herbed aioli 5.75

Crispy Calamari wedges of calamari served
with creamy romesco sauce 7.5

Asparagus Spears with feta, pine nuts and kalamata olives 7.75

Vegetable Spring Roll with sun-dried tomato pesto sauce 7.5

Braised Short Rib with mashed potatoes and crispy onion 8.5

Traditional Shrimp Cocktail 10

Tasting Plate with coconut prawn, beef short rib
and a vegetable spring roll 11

Soup and Salad

Soup du Jour or **New England Clam Chowder** cup/bowl 5.5/6.5

Trio of Soup Sampler 6.5

Insalata Caprese with tomatoes, fresh mozzarella,
basil, olive oil and kalamata olives 6.75

Green and Red Leaf Salad with gorgonzola cheese,
spiced pears and pecans, tossed in a roma tomato vinaigrette 6.5

Butter Lettuce and Baby Spinach
with lemongrass vinaigrette, avocado and grapefruit 6.5

Caesar Salad with crisp romaine lettuce, parmesan cheese,
garlic and croutons, tossed in our house made dressing 6.75

Baby Head Lettuce crisp iceberg with walnuts,
chives and gorgonzola dressing 6.25

Terrace Grill Specialties

<p>26 oz Bone-In Prime Rib of beef served with scalloped potatoes, vegetables and creamy horseradish 40</p>
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12 oz Black Angus Prime Rib of beef slow roasted and served with scalloped potatoes, vegetables and creamy horseradish 26.75

Grilled Filet Mignon topped with a sun dried tomato, pine nuts and herb sauté, accompanied by mashed potatoes and seasonal vegetables 26.5

Rack of Lamb pomegranate molasses marinated and pan roasted with harissa scented dried fruit, israeli couscous and mustard oil 26.75

Grilled Bone-In Kansas City Style New York Steak 16oz black angus with bourbon sauce, crispy onions and fried potatoes 36.5

Pork Tenderloin grilled with dried cherries and balsamic glaze, accompanied by goat cheese, pancetta potatoes and seasonal vegetables 19.25

Mustard Marinated Chicken Breast pan roasted and served over potatoes, arugula and peppers with lemongrass vinaigrette 17.25

Beef Short Ribs braised and served with mashed potatoes, crispy onions and vegetables 21

Pasta

Sicilian Meatballs with penne pasta in a rich tomato sauce 13.75

Macaroni with eight cheeses, pancetta bacon and chives 10.75

Dungeness Crab Ravioli with shrimp in a lemon herb sauce 15

Portobello Parmigiana with linguini puttanesca 14.5

Israeli Couscous grilled prawns, baby artichokes and a deconstructed romesco sauce 16.75

Seafood

Grilled Tuna over cabbage and linguini topped with asparagus and cucumber salad, garnished with wasabi oil 19.25

Almond Encrusted Sole served with basmati rice and vegetables 17.25

Grilled Salmon dusted with caribbean spices topped with corn chow-chow, accompanied by coconut rice and asparagus 18.25

Mussels Mariniere steamed in herbs and garlic and served with garlic bread 14.25

Seafood Posole with prawns, tuna, salmon, clams, mussels, rock shrimp and lobster in a savory flavored broth and served with hominy and traditional garnishes 17.25

Lobster Tail, a half pound, grilled or baked with drawn butter 36

Steamed Clams with lemongrass broth, ginger and cilantro 16.5