



TERRACE HOTEL

## ***Breakfast***

<b>Eggs Benedict</b> <i>A Classic</i>	\$16
<b>Terrace Breakfast</b> <i>Two Eggs, Two Pancakes, Choice of Two Strips of Bacon or Two Country Sausage Patties</i>	\$14
<b>Omelet</b> <i>Terrace House fries, Choice of Ham, Mushroom, Onion, Peppers, Tomatoes</i>	\$14
<b>Belgian Waffle</b> <i>Vermont Maple Syrup, Raspberry Cream, Fresh Berries</i>	\$15
<b>Buttermilk Pancakes</b> <i>Vermont Maple Syrup</i>	\$12
<b>Sausage Gravy &amp; Biscuits</b>	\$12
<b>Honey Dew and Cantaloupe</b> <i>with Vanilla Lime Syrup</i>	\$10

## ***Salad***

<b>Caesar</b> <i>Fresh Romaine hearts, Traditional Caesar Dressing</i>	\$7
<b>Terrace House</b> <i>Field greens, Zinfandel Vinaigrette</i>	\$6

## ***Entrée***

<b>Today's Quiche</b> <i>Please Inquire with Your Server</i>	\$14
<b>Terrace Meat Loaf</b> <i>Roasted Garlic Mashed Potatoes and Red Wine Demi Glace</i>	\$16
<b>Maryland Crab Cake</b> <i>Potato &amp; Vegetable Medley, Creole Mustard Beurre Blanc</i>	\$18
<b>Pan Seared Ahi Tuna</b> <i>Tempura Fried Vegetables, Pickled Ginger, Wasabi Soy Sauce, Sriracha and Wasabi Aioli</i>	\$16
<b>Grilled Bourbon Soy Salmon</b> <i>with Snow Peas, Orange Segments, and Toasted Almonds</i>	\$16
<b>Prosciutto Wrapped Roasted Chicken</b> <i>Stuffed with Mushroom, Onions, Blue Cheese, &amp; Spinach, with Grilled Asparagus, &amp; Roasted Garlic Vinaigrette</i>	\$16
<b>Wood Grilled Filet Mignon Medallions</b> <i>Roasted Garlic Mashed Potatoes, Broccolini, Pomegranate Veal Demi</i>	\$17