

SHAREABLE

NACHOS

country dairy farm white cheddar sauce
onions, tomatoes, jalapeños, scallions
sour cream, salsa, your choice of
BBQ pulled pork, BBQ pulled chicken
or shredded beef • 15 add guacamole • 4

SPINACH & ARTICHOKE DIP (GF) (V)

baked homemade creamy spinach and artichoke dip
topped with parmesan cheese, tortilla chips • 12

CRAB CAKES

housemade seasoned crab cakes
purple cabbage, salsa verde • 14

WINGS (GF)

brined and house-smoked, then fried and
tossed in our homemade buffalo sauce
celery sticks, bleu cheese
Half (6) • 11 Full (12) • 19

FRIED PICKLES (V)

lightly breaded fried pickles
cilantro sriracha ranch • 9

CALAMARI STEAKS

calamari steaks cut into strips
tossed in sriracha seasoning, scallions, wasabi ranch • 13

PROSCIUTTO WRAPPED ASPARAGUS (GF)

grilled asparagus wrapped in brie, gruyere cheese
and prosciutto, drizzled with balsamic glaze • 12

BEER BOILED SHRIMP

one half pound of jumbo shrimp boiled in beer & spices
garlic herb butter, lemon • 17

TRUFFLE FRIES (GF) (V)

truffle oil, parmesan cheese, sea salt, parsley
roasted garlic aioli • 11

HEIRLOOM CAPRESE (GF) (V)

heirloom tomatoes, fresh mozzarella
basil, sea salt, balsamic glaze, crostini • 13.5

SLIDERS

three beef patties, pickle, onion, american cheese
homemade bourbon BBQ sauce, mini brioche buns • 11
add \$1 and choose your own sauce:
(homemade buffalo, garlic aioli, bleu cheese, pesto aioli)

SALAD

HOUSE SALAD (V)

mixed greens, tomatoes, onions, cucumbers, carrots
parmesan cheese, homemade croutons with your choice of dressing • 9

CAESAR SALAD (V)

romaine lettuce, tossed in caesar dressing, parmesan cheese
homemade croutons • 9
(add anchovies \$1)

SPINACH & BERRY SALAD (GF)

spinach with strawberries, kiwi and blackberries, toasted walnuts
gorgonzola cheese, onions, raspberry vinaigrette • 11

COBB SALAD (GF)

romaine, hard boiled egg, bacon, gorgonzola cheese
tomatoes, onions, bleu cheese dressing • 11

MEDITERRANEAN SALAD (GF)

mixed greens with roasted peppers, olives, tomatoes, onions
artichokes, feta, red wine balsamic dressing • 11

add all natural chicken, ahi tuna or shrimp • 6
add salmon or steak • 7

CHEF'S FEATURED SOUPS: cup 4 / bowl 6

Happy Hour

Monday - Friday 4pm-6pm
Saturday & Sunday 3pm - 6pm
enjoy 50% off select drinks and
\$4 off any shareable

Split dishes • 2

An 18% gratuity will be added to parties of six or more.

**Consuming raw or undercooked foods may increase your risk of food-borne illness.

(V) = Vegetarian (GF) = Gluten Free (*please note that we are not a completely gluten free environment)

Terrace Grille
is proud to work with the
following local farms:
Country Dairy Farm
Victory Farm
Cedar Valley Farm
King Milling Co.
Skibbe Farm
Riverridge Farm
Otto's Farm

HANDHELD

GRILLED CHICKEN SANDWICH

grilled marinated all natural chicken
lettuce, tomato, onion, pesto mayo, provolone cheese
applewood smoked bacon, tomato basil focaccia bun • 15

THE DIP

shaved ribeye, provolone cheese
pickled red onion, pepperoncini peppers
roasted garlic aioli, toasted ciabatta roll • 15

** BBQ BURGER

8oz dry aged burger, country dairy farm aged white cheddar
homemade bourbon BBQ sauce, applewood smoked bacon
caramelized onions, brioche bun • 15

CUBAN PANINI

house smoked pulled pork, smoked honey ham
swiss cheese, pickles, dijonnaise, ciabatta roll • 15

CALIFORNIA REUBEN PANINI

shaved herb crusted turkey breast, swiss cheese
homemade coleslaw, 1000 island dressing
sour dough bread • 14

**HORSERADISH BURGER

8oz dry aged burger, horseradish sauce
country dairy farm aged white cheddar
caramelized onions, lettuce, tomato, pickles
roasted garlic aioli, brioche bun • 15

VEGGIE BURGER (V)

cauliflower quinoa veggie burger, lettuce
tomato, onion, brioche bun, pesto mayo • 13

**AHI TUNA WRAP

ahi tuna, cho mein noodles, mixed greens
heirloom tomatoes, pickled red onions
wasabi ranch, sundried tomato basil wrap • 15

SIGNATURE ITEMS

LOBSTER MAC & CHEESE

cavatappi pasta, lobster, country dairy white cheddar sauce
parmesan, panko bread crumbs • 24

GRILLED SNAPPER

grilled snapper, salsa verde, jerk rice
sautéed garlic ginger tomato and asparagus • 26

** TUNA RAMEN

seared tuna, ramen noodles in a broth with onions
peas and carrots, green onion, hard boiled egg
nori, sesame seed, sriracha • 24

BEEF BRISKET

house smoked beef brisket
served with coleslaw and french fries
memphis bbq suace • 25

SIDES

mac & cheese • 6

dauphinoise potatoes • 6

sautéed mushrooms • 6

sautéed brussels sprouts • 6

brown butter carrots • 6

lobster mac & cheese • 10

**add a side house or caesar salad
to any entrée or signature items for \$5**

all handhelds served with
salt & pepper kettle chips

substitute seasoned fries • 2.5

substitute truffle fries • 3.5

substitute sundried tomato basil wrap • 2.5

ENTRÉE

LEMON AND HERB CHICKEN

lemon and herb Otto's bone-in chicken
grilled asparagus, herbes de provence potatoes
balsamic glaze • 23

MOROCCAN CHICKEN (GF)

braised pulled all natural chicken in moroccan spices
lavender jasmine rice, carrots, peas, onions
cucumber mint yogurt sauce • 22

SALMON (GF)

grilled salmon with blackberry dijon sauce
buttered green beans, lavender jasmine rice • 25

WALLEYE (GF)

pan seared walleye, creamy mushroom marsala risotto
with tomatoes and peas • 28

PERCH FISH N' CHIPS (GF)

seasoned french fries, homemade coleslaw
asparagus, homemade tartar sauce • 25

OBERON FISH TACOS

oberon beer battered cod, purple cabbage
country dairy farm pepper jack cheese
cilantro sriracha ranch, pico de gallo • 21
add guacamole • 4 (flour or corn tortilla available)

**FILET OF BEEF

8 oz. beef tenderloin, dauphinoise potato
shallot jam, brown butter carrots and brussels sprouts
cabernet demi-glace • 34

**CHILI RUBBED FLANK STEAK

broiled chili rubbed flank steak, green beans
buttered carrots, herbes de provence potatoes
romesco sauce • 25

**PRIME RIB

Available Wednesday - Saturday
slow roasted seasoned prime rib, mashed potatoes
asparagus, horseradish crema • 28