

SHAREABLE

NACHOS (GF)

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

CHICKEN QUESADILLA

seasoned chicken, roasted peppers and onions
cilantro sriracha ranch, pepper jack cheese
tomato basil wrap • 12

GOAT CHEESE STUFFED RAVIOLI (V)

fried ravioli stuffed with goat cheese
butternut squash, roasted beets
white cheddar sauce • 12

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

BRUSSELS SPROUTS (GF)

roasted brussels sprouts, applewood smoked bacon
butternut squash, caramelized onions, cheddar cheese
scallions, roasted garlic aioli • 11

GOAT CHEESE DIP (GF) (V)

baked goat cheese dip glazed with orange marmalade
and balsamic served with tortilla chips • 12

LOADED TATER TOTS (GF)

tater tots topped with melted cheddar cheese
applewood smoked bacon, scallions, sour cream
spicy ranch • 10

TRUFFLE FRIES (GF) (V)

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

STUFFED JALAPEÑOS (GF)

jalapeños stuffed with goat cheese & cheddar cheese
wrapped in candied bacon • 11

**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 SALAD (GF) (V)

spinach, dried cranberries, gorgonzola, onion, pumpkin seeds
raspberry vinaigrette dressing • 11

FALL FARMERS SALAD (GF) (V)

romaine, tomatoes, thick cut bacon, beets, apples, roasted corn
pumpkin seeds, gorgonzola, bleu cheese dressing • 11

APPLE SALAD (GF) (V)

mixed greens, goat cheese, apples, grilled peaches
dried cherries, toasted walnuts, cherry 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
Tuesday - Saturday 4pm-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.

**May be cooked to order. Consuming raw or under cooked 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

all handhelds served with salt & pepper kettle chips

GRILLED CHICKEN SANDWICH

all natural chicken, portobello mushrooms, lettuce tomato, onion, shallot jam, swiss cheese tomato basil focaccia bun • 14

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

CLUB PANINI

herb roasted turkey, tomatoes, lettuce, swiss cheese applewood smoked bacon, roasted red pepper aioli sour dough bread • 14

GRILLED CHEESE PANINI (V)

cheddar, apple, brie, tomatoes and spinach chipotle bread • 13

SMOKED BRISKET SANDWICH

house smoked brisket, coleslaw, pickles housemade memphis BBQ sauce on texas toast • 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)

sweet potato, brie, roasted red pepper aioli lettuce, tomato, onion, brioche bun • 13

SIGNATURE ITEMS

MEATLOAF

dry aged beef and ground lamb, crispy onions tater tots, buttered brussels sprouts, mushroom demi • 24

SALMON (GF)

apple honey glazed salmon, crispy kale salad pumpkin seeds, roasted beets and carrots • 25

BRAISED PORK OSSO BUCCO

roasted sweet potatoes, brussels sprouts, buttered carrots shaved parmesan, romesco sauce • 23

BEEF MUSHROOM RAGU

house smoked brisket, herbed pappardelle pasta tomatoes, portobello mushrooms, crispy kale parmesan, parsley • 23

SIDES

mac & cheese • 6
dauphinoise potatoes • 6
sautéed mushrooms • 6
sautéed brussels sprouts • 6
brown butter carrots • 6
lobster mac & cheese • 10

substitute seasoned fries • 2.5
substitute truffle fries • 3.5
substitute sundried tomato basil wrap • 2.5

ENTRÉE

CHICKEN (GF)

Otto's chicken, brussels sprouts and butternut squash apple gastrique, smashed sweet potatoes • 23

WALLEYE (GF)

pan seared walleye, butternut squash, roasted corn and peppers risotto, parsley • 28

PERCH FISH N' CHIPS (GF)

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

FISH TACOS

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

LOBSTER MAC & CHEESE

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

**FILET OF BEEF

8 oz. beef tenderloin, herbed carrots & asparagus dauphinoise potatoes, shallot jam shoestring onions, cabernet demi-glace • 34

**PRIME RIB

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

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