

Small Plates & Share Plates

Soup du Jour / daily selection MP

Wild Mushroom Frites 14 *spicy saffron aioli, micro greens*

Baked Camembert 20

prosciutto, roasted tomatoes, arugula, crispy shallots, crostini

Baked Escargot 13 *garlic-herb butter, puff pastry*

Oysters Rockefeller 18

arugula, herbs, cream, parmesan-panko crust

Seared Sea Scallops 16

truffled sweet corn puree, shiitake mushrooms, thyme

Smoked Salmon Tartine 15

toasted ciabatta, warm garlic-herb chevre, capers, micro arugula, marinated cucumbers

Steamed Shellfish 22

mussels, clams & shrimp steamed with fennel, shallots, white wine, lemon & herbs in a shellfish-cream broth, served with a toasted baguette

Crispy Pork Belly Poutine 16

shoestring French fries, three cheese mornay sauce, melted gruyere, scallions, truffle oil

Salads /// all salads feature Josephine's greens, organically grown in Coral Bay

The Rainbow 12 / 20

mixed greens, roasted red & gold beets, baby heirloom tomatoes, baby carrots, fresh herb-champagne vinaigrette, croutons

The Cobb 12 / 20

arugula, roasted sweet corn, grape tomatoes, applewood smoked bacon, Roquefort, avocado, hard-boiled egg, grilled red onion vinaigrette

The Greens 10 / 18

mixed greens, cucumber, celery, asparagus, crispy shallots, house green goddess dressing

add to above salads :

sautéed shrimp 12

chicken 10

marinated hanger steak 16

mahi or tuna portion 18

Caribbean lobster MP

Confit Duck Leg 26

tatsoi, roasted wild mushrooms, pickled cherries, crispy purple potatoes, chèvre, candied walnuts, sherry-walnut vinaigrette

Large Plates

Seared Yellowfin Tuna 35

Parisian gnocchi, roasted baby heirloom tomatoes, zucchini, yellow squash, roasted red pepper confit, warm herbed-brown butter vinaigrette

Sautéed Mahi Mahi 32

wild rice salad, sweet peas, toasted almonds, scallions, preserved lemon, Meyer lemon aioli, micro greens

Crab Stuffed Wild Caught Prawns 40

corn & leek risotto, shellfish emulsion

Roasted Half All-Natural Joyce Farms Chicken 30

sautéed baby vegetables, herbed pan sauce, toasted baguette

Black Angus Hanger Steak & Frites 30

haricots verts, horseradish crème fraîche, truffled shoestring frites

Black Angus Filet Mignon au Poivre 42

Brussels sprouts, roasted garlic potato purée, red wine demi glace /// add Roquefort crust 4

Roasted Colorado Rack of Lamb 52

Yukon gold & sweet potato dauphinoise, asparagus, port-rosemary lamb jus

Butter Poached Caribbean Lobster Tail MP

a la carte or with choice of sides

The Terrace's Classic Baked Macaroni & Cheese 22

elbow pasta with creamy three cheese mornay sauce, baked with panko breadcrumbs & parmesan

add truffle oil 2 /// add wild mushrooms 6

add chicken 10 /// add crispy pork belly 12 /// add garlic herb shrimp 12

add a half or whole butter poached Caribbean lobster tail MP

Sides 8

crispy purple or truffled shoestring frites

roasted garlic potato purée

dauphinoise potatoes

roasted beets with chevre & herbs

sautéed vegetables

roasted wild mushrooms

marinated cucumbers

roasted Brussels sprouts

Menu & prices subject to change