

Small Plates & Share Plates

Soup du Jour / daily selection MP

Wild Mushroom Frites 15

spicy saffron aioli, micro greens, pimento d'esplette

Baked Camembert 22

prosciutto, roasted baby heirloom tomatoes, micro arugula, crostini

Baked Escargots 15 *garlic-herb butter, puff pastry*

Oysters Rockefeller 20

arugula, herbs, cream, parmesan-panko crust

Seared Sea Scallops 18

truffled sweet corn puree, shiitake mushrooms, fresh thyme

Smoked Salmon Tartine 16

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

Steamed Shellfish 24

Maine Hollander mussels, littleneck clams & shrimp

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

Crispy Pork Belly Poutine 17

house cut frites, three cheese mornay sauce, melted gruyère, scallions, truffle oil

Salads /

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

The Greens 12

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

The Rainbow 13

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

The Cobb 15

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

add to above salads :

chicken 12

sautéed shrimp 15

marinated hanger steak 22

mahi or tuna portion 24

Caribbean lobster MP

Confit Duck Leg 26

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

Entrées

Seared Yellowfin Tuna 42

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

Sautéed Mahi Mahi 38

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

Butter Poached Wild Caught Jumbo Prawns 42

corn & leek risotto, shellfish emulsion

Butter Poached Caribbean Lobster Tail MP

a la carte or with choice of sides

Roasted Half All-Natural Joyce Farms Chicken 36

sautéed baby vegetables, herbed pan sauce, toasted baguette

Black Angus Hanger Steak & Frites 38

haricots verts, horseradish crème fraîche, truffled house cut shoestring frites

Black Angus Filet Mignon au Poivre 45

Brussels sprouts, roasted garlic-Yukon Gold potato purée, red wine demi glace /// add Roquefort crust 5

Roasted Colorado Rack of Lamb MP

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

The Terrace's Classic Baked Macaroni & Cheese 24

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

add truffle oil 2 /// add wild mushrooms 8

add chicken 12 /// add crispy pork belly 12 /// add garlic herb shrimp 15

add marinated hanger steak 22 /// add a half or whole butter poached Caribbean lobster tail MP

Sides 8

crispy purple or fingerling potatoes

truffled house cut shoestring frites

roasted garlic potato purée

sautéed mixed vegetables

roasted beets with chèvre & herbs

wild mushrooms

marinated cucumbers

roasted Brussels sprouts

Menu & prices subject to change /// 20% gratuity will be added to parties of 5 or more /// The restaurant will process no more than two credit cards per table

We accept Visa & Mastercard