

TERRACE 555

Soup of the Day 5

Smoked Chicken Quesadilla 12

Jack cheese, salsa, guacamole, Lime Crème

Crispy Chicken Wings 10

Buffalo or BBQ with blue cheese dressing and crisp celery

Flash Fried Calamari 8

House marinara and grated pecorino

Lump Crab Cake 12

Roasted corn and shitake relish, chipotle aoli

"FROM THE GARDEN"

Crisp Romaine 8

Shaved pecorino, focaccia croutons, Creamy roasted garlic dressing

ADDITIONS:

Chicken 4 Shrimp 6 Salmon 6

Asian Chicken 14

Marinated chicken, shredded cabbage slaw,
Orange segments, bean sprouts, peanuts, Honey –miso vinaigrette

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"HAND HELD "

Classic Burger 11

House blend with the choice of Swiss,
Cheddar, bleu, or American cheese served

With lettuce, tomato, red onion

Blackened Mahi 13

Lettuce, tomato, red onion and key lime tartar sauce

Fresh Catch 26

Lump crab and leek fondue, roasted fingerling

Garlic broccoli **GF**

Shrimp carbonara 22

Shrimp, pancetta, peas, fresh linguine, carbonara sauce

Sustainable Salmon 24

Potato hash, grilled asparagus, Dijon reduction **GF**

Tamarind glazed half chicken 18

Cilantro rice, baby vegetables

10 oz. New York strip 26

Wild mushroom ragout, truffle mashed potatoes

Baby vegetables **GF**

Wild mushroom risotto 16

Asparagus, shaved parmesan, extra virgin olive oil **GF**

Consuming raw & undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. An 18% service charge and a 6% Taxes charge will be added to your bill to groups of 6 or more.

