

Lunch

Soups

Roasted Tomato Soup *V, GF - Ask for No Croutons*
 San Marzano Tomatoes, Sweet Basil and Ricotta
 Croutons | Cup 3.50 / Bowl 4.50

Soup du Jour | Cup 3.50 / Bowl 4.50

Buffet

Includes fountain drink and dessert bar | 15.95

Salads & More

Southern California Beet Salad *VGT*

Marinated Red and Gold Beets, Pickled Asian Pear, Mineshaft
 Bleu Cheese, Candied Spiced Pecans, Shaved Kale, Lemon-
 Honey-White Balsamic Dressing and Raspberry Goat Cheese
 Beet Purée | 13

Crispy-Spicy Tender Chicken

Dressed with Terraza Hot Sauce, Black Bean and Rice Salad
 with Roasted Corn, Tomato, Poblano and Shredded Lettuce,
 topped with a Tortilla Straw | 14

Mediterranean Salad Board *V, GF*

Apple-Fennel Slaw with Pistachio, Currants and Citrus
 Agave Vinaigrette / Quinoa Tabbouleh / Dill Potato Salad
 with Capers and Champagne Vinaigrette | 12

Terraza Cobb *GF*

Choice of: Shrimp and Scallops or Grilled Beef Tenderloin
 Baby Gem Lettuce, Avocado, Bleu Cheese, Tomatoes, Red
 Onion, Bacon, Hard Boiled Egg and Red
 Wine Vinaigrette | 15

LGT Caesar *GF - Ask for No Croutons*

Tender Romaine, Shaved Parmesan, Black Pepper, Roasted
 Garlic, Anchovy, Blistered Cherry Tomatoes in Pesto
 Genovese, topped with a Parmesan Straw | 11.00

Passionfruit Carrot Salad *GF*

Glazed Warm Roasted Local Carrots with Lemon-Cumin
 Chickpeas, Avocado, Chilled Iceberg Wedge, Crispy Prosciutto
 and a Lemon-Coriander Vinaigrette | 13

Seared Tuna Nicoise *GF*

Seared Ahi Tuna, Green Beans, Farm Egg, Cherry Heirloom
 Tomatoes, Paprika Roasted Fingerling Potatoes, Piment
 D'Espellete, Lemon Capers Vinaigrette | 14

Quinoa Poke Bowl *GF*

Ahi Tuna (served raw*) with Shaved Fennel, Celery, Cucumber
 and Avocado over Red Quinoa with Cheddar Potato
 Croquettes, Papadum and Tamari-Lime Vinaigrette | 13

Add to Any Salad:

Chicken, Shrimp or Salmon 3.50 | 5.50 | 6.50

Sandwiches and Burgers

*Sandwiches and Burgers served with Garlic Parmesan Fries
Udi's Gluten-Free Bun available upon request*

Roast Beef and Brie

Thinly Shaved Ribeye, Creamy Brie, Caramelized Onions, Meyer Lemon-Chive Mayonnaise and Arugula on a Torpedo Roll | 14

Marinated Eggplant Sub v

Marinated Eggplant and Tomato with Porcini Mushrooms, Spicy Pepper Relish, Basil-Black Pepper "Aioli" and Shredded Lettuce on a Torpedo Roll | 13

Chicken, Mission Grape and Toasted Walnut Salad Sandwich

With Havarti and Watercress on a Croissant | 14

Open Faced Salmon Tartine

Warm Salmon with Lemon and Dill, Sliced Hard Boiled Egg, Bacon-Pepper Relish, Remoulade and Watercress served open-faced on a Baguette | 15

California BLT

Nueske's Bacon, Lettuce, Heirloom Tomato and Avocado with Herb Aioli on Toasted Sourdough | 13

Terraza Smoke and Bacon Burger

Grass-Fed Beef, Smoked Cheddar, Caramelized Onions, Porcini Mushroom Relish, Terraza Sauce, Marinated Tomato and Crisp Lettuce on a Toasted Brioche Bun | 14

Deluxe Veggie Burger vGT

Griddled "Beyond Beef" Patty, Soy Mozzarella, Creamy Terraza Sauce, Peperonata and Leaf Lettuce on a Toasted Brioche Bun | 14

Turkey Burger Melt

Griddled Seasoned Turkey Burger, Muenster Cheese, Cranberry Aioli, Crispy Yukon Gold Potato, Marinated Tomato and Crisp Lettuce served open-faced on Butter-griddled Sourdough Bread | 14

Add Nueske Bacon | 2

Add Avocado | 1.50

Entrées

Chicken "Under a Brick"

Roasted Airline Chicken Breast, Chardonnay Chicken Pan Jus, Israeli Couscous with Butter and Seasonal Squash, and Arugula-Pickled Red Onion Salad | 16

Mega Mac and Cheese

Cavatelli baked until piping hot with Cheddar, Monterey Jack and Gouda, Sun Dried Tomato, Crispy Bacon, Sautéed Mushrooms and Italian Ham. Finished with Crispy Potato, Herb and Parmesan Crumb | 16

Citrus Salmon

Meyer Lemon and Preserved Orange Glazed Salmon with Late Harvest Red Pepper Coulis, Fennel-Orzo Stew and Crispy Spinach | 15

Pasta Inverno vGT, GF

Sautéed Artichokes, Peperonata, Kohlrabi, Swiss Chard, San Marzano Tomatoes and Herbs tossed with Gluten-Free Penne in a White Wine-Garlic Sauce | 14

Beverages

Sparkling Water, Pellegrino

500 mL / 1 L | 3 / 6

Still Water, Evian

500 mL / 1 L | 3 / 6

Iced Tea | 3

Soft Drink / Lemonade | 2

Seasonal Beverage | 3

Coffee

Regular / Decaf | 3

Espresso, Double Espresso | 2.50 / 3

Americano | 3.25

Cappucino / Latte | 4.25

Damman Tea | 2.50

Proudly Serving Illy Coffee

VGT - Vegetarian | V - Vegan | GF - Gluten Free

Menu subject to change. Items priced individually plus tax. 18% gratuity will be added to parties of 8+.

**Consuming raw or undercooked seafood may increase your risk of foodborne illness.*