

TERRAZA FARM-TO-TABLE

Sample Menu

LUNCH BUFFET

Our vibrant buffet offers a variety of entrees, salads, artisan cheeses, desserts and a beverage. \$14.25

SOUPS

Soup du Jour

Cup \$3.25

Bowl \$4.25

Soup du Jour & Half Sandwich or Half Salad \$12.50

Add: Chicken Breast \$3.50, Salmon Filet \$4, Shrimp \$4

SALADS

Heirloom Tomato & Watermelon Salad \$10.00

Feta, Pistachios, Fennel Pollen, Honey-Mint Dressing

Classic Cobb \$12.25

Chicken, Tomato, Egg, Avocado, Bacon, Kalamata Olives, Baby Greens, Red Wine Vinaigrette

Late Season Mission Fig Salad (vgt) \$12.95

Goat Cheese Croquette, Spiced Pecans, Farmer Lettuce Mix, Mint Vinaigrette

Stone Fruit Salad (v) \$11.50

Baby Rocket, Crushed Almonds, Golden Raisins, Orange-Vanilla Bean Dressing


Caesar Salad \$10.25

Romaine, Shaved Parmesan, Cherry Tomatoes, Croutons, Caesar Dressing

Kale Salad (v) \$9.25

Blueberries, Cashews, Pickled Onions, Lemon Vinaigrette

Allergen concerns? Let your server know!

 Denotes Express Lunch Menu Item- eat in 30 minutes or less guaranteed from time of order.
(vgt) - vegetarian, (v) - vegan, (G) - contains gluten. *Gluten-free bread available upon request.*

ON BREAD

Served with House-Made Pommes Frites or Composite Salad. Substitute a Turkey or Vegetarian Patty at no charge. Gluten-free bread available upon request.

- ⌚ **Grilled Cheese (vgt)** \$10.25
Early Harvest Mushrooms, Shaved Red Onion, Havarti,
Thick Cut Brioche (G)
- San Diego Roast Beef Dip** \$13.00
Shaved Tri-tip, Poblano Peppers, Onions, Smoked Cheddar,
Spiced Jus (G)
- Classic LGT Burger** \$11.75
Beef Patty, Lettuce, Tomato, Red Onion, Cheddar Cheese, Pickle,
Thousand Island, Brioche Bun (G)
- Chili Spiked Swordfish Sandwich** \$13.00
Fresh Hass Avocado, Mango-Jicama Slaw, Grilled Flat Bread (G)

PLATED

- Mediterranean Snapper** \$13.75
Olive, Cucumber, Baby Heirloom Tomatoes, Saffron Broth
- Moroccan Chicken** \$12.75
Tagine Style Ragu of Artichokes, Baby Carrots, Preserved Lemon (G)
- Local Line-Caught Ahi** \$14.00
Butter Braised Cauliflower, Lentils, Roasted Red Pepper Sauce
- ⌚ **Handmade Agnolotti (vgt)** \$11.50
Cannellini Bean Filled Agnolotti, Ratatouille Brunoises,
Spanish Olive Oil (G)
- ⌚ **Seafood Pappardelle** \$10.00
Sautéed Shrimp, Swordfish, Steamed Mussels, Summer Tomato Sauce,
Fresh Oregano (G)

BEVERAGES

Water

Evian (8 oz) \$3
750 ml \$8

San Pellegrino (8 oz) \$3
750 ml \$8

Soft Drinks

Coke, Diet Coke,
Sprite, Coke Zero \$2

Lemonade \$2.50
Fruit-Infused Lemonade \$2.50
Fresh Brewed Ice Tea \$2.50

Hot Drinks

Ryan Bros. Coffee \$2
French Press \$5
Hot Tea \$2

Water available upon request only - per San Diego County conservation mandate.

All items are priced individually plus tax. 18% gratuity will be added to all parties of 8 or more.

Menu subject to change without notice. Visit our website for our calendar of special events:

LaGranTerraza.com