

1911 RESTAURANT AT THE TERRACE INN



35.95 prix fixe ala carte price on right



TERRACE INN SIGNATURE SALAD 6/10 GF V

Spring Greens, Dried Cherries, Sliced Pears, Candied Pecans, Feta, Cherry Vinaigrette

GOLDEN BEET SALAD 6/10

Citrus Braised Beets, Candied Walnuts, Chevre, Kale, Orange-Shallot Dressing

CLASSIC CAESAR SALAD 6/10

Romaine, Shaved Parmesan, Anchovies, Croutons, Caesar Dressing

SOUP DU JOUR

HARDWOOD-PLANKED WHITEFISH 29 GF

Parmesan or Daily Feature, Whipped Garlic Mash, Stuffed Tomato, Caper Aioli

CHICKEN VALENTINO 27 GF

Pan-Seared, Roasted Red Peppers, Smoked Gouda, Spinach, White Wine Sauce, Garlic Mash, Veg Du Jour

***6 OZ. WAGYU SIRLOIN 29** GF

Grilled to Order, Topped with Herbed Butter, Garlic Mash, Veg Du Jour

POTATO CRUSTED WALLEYE 29

Lemon Beurre Blanc, Sweet Pea Risotto, Veg Du Jour

CARNIVAL SQUASH RAVIOLI 26 V

House-Made Pasta, Carnival Squash, Roasted Poblanos, Sage Brown Butter Sauce, Candied Walnuts, Veg Du Jour

***PORTERHOUSE PORK CHOP 26**

Potato Crusted Chop, Caramelized Apples, Candied Walnuts, Caramel Sauce, Over Sweet Potatoes, Veg Du Jour

*** 16 OZ PRIME RIB 28** GF

Oven Roasted, Horseradish Sauce, Whipped Garlic Mash, Veg Du Jour

AUTUMN HARVEST RISOTTO 23 GF V

Roasted Acorn Squash, Dried Cranberries, Chevre, Candied Pecans, Parmesan Cheese

CRÈME BRULÉE CHEF'S CHOICE 7 GF

Turbinado Sugar Brittle

LEMON BLUEBERRY LAYERED DESSERT 7

Lemon Custard, Fresh Blueberry Compote, Chantilly Cream, Pecan-crust

TURTLE BROWNIE SUNDAE 7

Vanilla Bean Ice Cream, Brownie Chunks, Chopped Pecans, Caramel and Chocolate Topping

PUMPKIN GINGER ROULADE 7

Ginger Creme Anglaise, Chantilly Cream

WINE, BEER AND COCKTAILS

Ask your server for suggested pairings and Seasonal Specialties!

**Consuming Raw or Under-Cooked Food Can Cause Food-Borne Illness.
If you have allergies, be aware of ingredients to avoid. Ask Server.*

*Please present coupon to server upon ordering.
Only one discount can apply per table.*

*Our apologies, we cannot split checks on tables of 8 or more due to time constraints.
Gratuuity of 22% will be added.*

*Feel Free to Tour Open Rooms and Halls. Information on our History and Rates is available at the Front Desk.
Let us Host your private event! See Belinda Plank, our Manager for details!*

*Thank you from all of us at the Terrace Inn!
Zak Ryan-Chef Mo Rave and Patty Rasmussen-Owners*