

1911 Restaurant at the Terrace Inn



PRIX FIXE \$38.95 THREE COURSE MENU (Ala Carte Price as noted)



TERRACE INN SIGNATURE SALAD 6/10 GF V

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

WEDGE SALAD 6/10 GF

Iceberg, Blue Cheese Crumbles, Cherry Tomatoes,
Bacon Crumbles, Buttermilk Ranch Dressing

STRAWBERRY SPINACH SALAD 6/10 GF

Strawberries, Blueberries, Candied Walnuts, Blue Cheese, Warm Bacon Vinaigrette

WATERMELON SALAD 6/10

Balsamic Glaze, Chevre, Mint, Microgreens, Candied Pecans

SOUP DU JOUR 6/10

House Made - Chefs Choice



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

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

Grilled to Order, Topped with Herbed Butter, Garlic Mash

POTATO CRUSTED WALLEYE 29

Lemon Beurre Blanc, Sweet Pea Risotto

SPINACH AND RICOTTA RAVIOLI 26 V

House-Made Pasta, Mushroom Cream Sauce, Fresh Chives

ISRAELI COUSCOUS PRIMAVERA 26 VG GF

Roasted Tomato Bagna Cauda, Sauteed Summer Squash, Zucchini, Red Onion

***PORTERHOUSE PORK CHOP 26**

Seared, Blueberry Balsamic Glaze, Veg Du Jour, Aged Cheddar Polenta

***PRIME RIB, OVEN-ROASTED, AU JUS 28 GF**

Veg Du Jour, Whipped Garlic Mash



LAVENDER CRÈME BRULÉE 7 GF

Turbinado Sugar Brittle, Seasonal Berries, Fresh Mint

MO'S BOURBON-SOAKED CHERRY CHOCOLATE CHUNK ICE CREAM 7 GF

*Contains trace amounts of alcohol, not recommended for children

LEMON BLUEBERRY LAYERED DESSERT 7

Lemon Custard, Fresh Blueberry Compote, Chantilly Cream, Pecan Crust

TURTLE BROWNIE SUNDAE 7

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

***VEGETABLE AND SIDES MAY BE SUBSTITUTED**

***BEER AND WINE SUGGESTIONS ON REQUEST**

***ENHANCE YOUR MEAL WITH A SIGNATURE COCKTAIL**

(Please make your server aware of dietary allergies at time of order)

***Consuming Raw or Under-cooked foods may result in food-borne illness**

Zak Ryan, Executive Chef Mo Rave and Patty Rasmussen, Owners
Belinda Plank Manager and Events

Terrace Inn and 1911 Restaurant 231-347-2410 www.theterraceinn.com Established 1911

