

1911 RESTAURANT AT TERRACE INN



\$35.95 Prix Fixe

Or ala carte prices as shown

TERRACE INN SIGNATURE SALAD 6/10 GF V

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

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 6/10

HARDWOOD-PLANKED WHITEFISH 29 GF

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

CHICKEN VALENTINO 27 GF

Pan-Seared, Roasted Red Pepper, 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

*PORTERHOUSE PORK CHOP 26

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

WINTER HARVEST RISOTTO 23 GF V

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

CARNIVAL SQUASH RAVIOLI 26 V

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

CRÈME BRULEE 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

Consuming raw or under-cooked food can cause food-borne illness.
If you have allergies or special diets, please be aware of all ingredients.
Please ask your server if you need clarification. Thank you!

WINE, BEER AND COCKTAILS

Ask about our hand-crafted Specialty Cocktails
and Suggested Wine and Beer Pairings!

Thank you for dining with us! We appreciate your business!

*Chef Zak, Mo Rave and Patty Rasmussen, Belinda Plank, Manager, Kristian Rariden, Bartender,
and all the Hard-working Terrace Inn Staff*