



1911 Restaurant

VALENTINE DINNER MENU

32.95 THREE COURSE OR ALA CARTE

SMALL PLATES

TERRACE INN SIGNATURE SALAD 5/9 GF V

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

HEIRLOOM BEET SALAD 6/10 GF V

Mixed Greens, Chevre, Candied Walnuts, Orange-Shallot Vinaigrette, Citrus-Braised Beets

CAESAR SALAD 6/10 V

Romaine, Shaved Parmesan, Caesar Dressing

SOUP DU JOUR 5/9

LARGE PLATES

HARDWOOD-PLANKED WHITEFISH 26 GF

Parmesan Crust, Duchess Potatoes, Lemon Caper Aioli, Stuffed Tomato

CHICKEN VALENTINO 24 GF

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

BISTRO FILET 26 GF

Whipped Garlic Mash, Veg du Jour, Marsala Demi-Glace

CARAMEL APPLE PORK CHOP 26

Potato Breading, Candied Apples, Sweet Potatoes, Candied Pecans

WALLEYE 30

Potato Encrusted, Sweet Pea Risotto, Lemon Beurre Blanc

ENOKI AND PORTOBELLO RISOTTO 23 V GF

White Truffle Oil, Candied Walnuts, Sage, Veg du Jour

WAGYU SIRLOIN 28 GF

Char-Grilled, Herb Butter, Garlic Mash, Veg du Jour

DESSERTS

VANILLA BEAN CRÈME BRULEE 7 GF

Turbinado Sugar Brittle, Seasonal Berries, Fresh Mint

CHOCOLATE RASPBERRY LAVA CAKE 6

Raspberry Coulis, Chantilly Cream

RED VELVET CHEESECAKE 5

Cinnamon Creme Anglaise, Chantilly Cream

FLAMING AWESOME COFFEE 11

151, Kahlua, Bailey's, Amaretto, Sugar and Cinnamon

RASPBERRY KISS MARTINI

Vodka,

GF GLUTEN FREE

v - VEGETARIAN

Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.

*Zak Ryan-Executive Chef
Mo Rave and Patty Rasmussen-Owners
Belinda Plank-Manager*

Dining Hours-Happy Hour 4 to 6 p.m. Last seating 8:30 p.m.

231-347-2410 www.theterraceinn.com

1549 Glendale Ave. Petoskey, MI 49770

