

# THE TERRACE

## LUNCH

### STARTING SENSATIONS

**San Marzano Tomato Bisque** 8

**French Onion Soup** 9

**Chicken Soba Noodle Soup** ^ 8

### SALADS

**Waldorf** 15

Local Field Greens, Shattered Grapes, Rhubarb, Caramelized Walnuts, Apple Balsamic \* ^

**California Cobb** 15

Lil' Gem Lettuce, Upland Cress, Avocado, Semi Dried Tomato, Blue Cheese, Egg, Chicken, Bacon \*

**BLT Salad** 14

Baby Iceberg, Bacon, Semi Dried Tomato, Sourdough Croutons, Buttermilk Dressing

**Caesar Salad** 15

Lil' Gem Romaine, Semi Dried Tomatoes, Olive Crouton, Shaved Parmesan  
Add Grilled Chicken, Salmon or Shrimp 5

**Caprese Salad "Pizza"** 15

Heirloom Tomato, Buratta Mozzarella, Basil, Arugula, Aged Balsamic

### SANDWICHES

**Vietnamese French Dip** 15

Pho Jus, Prime Rib, Cucumber, Cilantro, Pickled Carrot & Daikon, Jalapeno

**Grilled Cheese** 16

Lamb Chopped Cheese, Short Rib, Hawaiian Bread, Harissa Tomato Bisque

**Nicoise Sliders 15**

Herb de Provence Seared Ahi, Potato Roll, Nicoise Tapenade,  
Heirloom Tomato, Sliced Egg, Tempura Haricot Vert ^

**Chicken n' Waffle 16**

Buttermilk Fried Chicken, Creamy Maple Dijon, Sweet Potato Fries

**The Huntington Hamburger 15**

Lettuce, Tomato, Onion, Pomme Frites

**Portobello Burger 15**

Pretzel Roll, Heirloom Tomato, Smoked Onion Sprouts, Peppadew Aioli, Sweet Potato Fries ^

**CASUAL ENTREES**

**Fish n' Chips 14**

Ale Batter, Sudachi Tartar Sauce, Pea Shoot Salad, Bock Vinaigrette ^

**Veal Cheek Stroganoff 18**

Parpadelle, Maitake Mushrooms, Marsala Cream Sauce

**Orange Tequila Lime Chicken 21**

Chipotle Potato Mousse, Tomato Avocado Salad

**Fish Tacos 12**

Jalapeno Jicama Slaw, Cilantro Aioli

**Lobster Pot Pie 19**

Tarragon Cream Sauce, Puff Pastry

**Seasonal Heirloom Veggies 18**

Curry Cauliflower "Risotto", Cilantro Lemon Oil \* ^

\* *Gluten Free*

^ *Dairy Free*