

THE
terrace
GRILL

TO SHARE

CRUDITE, HUMMUS & PITA Seasonal Vegetables, Housemade Hummus	14	ARTICHOKES ALLA ROMANA Lemon, Fresh Herb Crumb	16
DEVEILED EGGS Marie Rose Sauce, Micro Celery	12	CLAMS OREGANATA Top neck clams, Toasted Bread Crumbs, Oregano	16
TRUFFLE FRIES Parmesan, Parsley, Truffle Salt	14	FRESH OYSTERS Ask Your Server for Todays Selection	(6) 18 (12) 32
MARGHERITA PIZZA Baby Heirlooms, Fior Di Latte, Basil	16	JAKE'S CHOPPED SALAD Seasonal Vegetables, Beans, Mixed Greens, Boiled Egg	Small 8 Large 15
TRUFFLED MUSHROOM PIZZA Wild Mushrooms, Porcini Cream, Mozzarella	18		

TO START

SPICY TUNA TARTARE Cucumber Carpaccio, Avocado, Crispy Shallots	20	CELERY AND CHICKPEA SALAD Apple, Dates, Marcona Almonds, and Lemon Fresh Herb Dressing	13
CHAR GRILLED OCTOPUS Peruvian Potatoes, Calabrian Chili, Heirloom Tomatoes, Caper Berries	18	MINISTRONE SOUP Fresh Vegetables, Orzo, San Marzano Tomatoes	9
SHRIMP COCKTAIL Horseradish, Lemon	20	STEAMED MUSSELS White Wine, Garlic, Grilled Sourdough	18
CAESAR SALAD Anchovy, Parmigiano, Croutons	13	BURRATA SALAD Local Burrata, Heirloom Tomatoes, Balsamic, EVOO, Basil	18
LOBSTER SALAD Endive, Green Beans, Fingerling Potatoes, Mustard Dressing	28		

THE CLASSICS

JAKE'S CHOPPED SALAD Seared Ahi Tuna, Mixed Vegetables, Chopped Egg	21
SPAGHETTI POMODORO Spaghetti, Tomato, Basil	22
VEAL MILANESE Arugula, Cherry Tomato, Parmigiano	32
ROASTED CHICKEN BREAST Spinach Gnocchi, English Peas, Wild Mushrooms	26
KUROBUTA PORK CHOP Braised Lentils, Charred Broccolini	28
GRILLED LAMB CHOPS Harissa Roasted Carrots, Mint Gremolata, Rosemary Oil	45
14 OZ NY STRIP FRITES Prime Striploin, Garlic and Herb Butter, Fries	38
FILET MIGNON Mashed Potato, Wild Mushrooms, Cippolini Onions	42
FRESH SEARED SCALLOPS Fregola, Butternut Squash, Picatta Sauce	36
ROSEMARY BRAISED LENTILS Charred Broccoli Rabe, Marinated Tomatoes	16
LOBSTER BEARNAISE Whole Maine Lobster, Bearnaise Sauce, Lemon	65

SIDES (9 each)

SWEET POTATO FRIES	SAUTÉED GARLIC SPINACH
ROASTED FINGERLING POTATOES	CANNELLINI BEANS IN POMODORO SAUCE
CRISPY BRUSSELS SPROUTS	BRAISED LENTILS
SAUTÉED BROCCOLI RABE	BABY HEIRLOOM CARROTS

MARKET FISH

SALMON, FISH OF THE DAY
IDAHO TROUT
STYLE OF PREPARATION
Blackened, Sauteed
Lemon Caper Sauce

Choice of Side

MP

DOVER SOLE MEUNIÈRE

Choice of Side

MP

SANDWICHES & BURGERS

10OZ TERRACE CHEESEBURGER Bacon, Cheddar, Brioche Bun, Fries, Spiced Tomato Jam	19
HOMEMADE VEGGIE BURGER Beets, Quinoa, Black Beans, Roasted Corn, Mushroom, Sweet Potato Fries	16
BLACKENED MAHI MAHI SANDWICH Sweet Chili And Mango Slaw	19
LOBSTER ROLL Buttery Brioche Bun, Hydroponic Lettuce, Avocado, Coleslaw	24