

# Terrace Dining Room

## Starters

### Housemade Soup du Jour

Cup \$2.75 Bowl \$4.00

### Wild Mushroom Bruschetta \$8

Locally grown wild mushrooms sautéed with fresh herbs, garlic and olive oil atop toasted sliced baguette

### Roasted Eggplant with Goat Cheese \$7

Thinly sliced roasted eggplant with sweet red peppers, goat cheese, olive oil, capers, and fresh basil

### Fried Calamari \$9

Hand battered in-house and served with a garlic aioli dipping sauce

## Comfort Classics

Served with two sides of your choice and a non-alcoholic beverage

**Classic Fish & Chips**  \$12.50  
A Classic Northwest favorite! Flaky cod battered and fried. Served with French fries and tartar sauce. Or choose another side of your liking

### Crab Crusted Salmon \$26

A seven ounce filet of Pacific salmon topped with herbed breadcrumbs and crab. Finished with lemon chive beurre blanc

### Seared Scallops \$22

Five seared scallops served with grilled polenta cakes and sautéed spinach with sweet pepper coulis and corn velouté

### Chicken Marsala \$17

A seared boneless, skinless chicken breast in a creamy mushroom, onion, and Marsala wine sauce

### Herb Roasted Chicken Leg Quarter \$16

Oven roasted to perfection with sea salt, black pepper, lemon juice, garlic and fresh thyme. Finished with a light pan sauce

## From the Grill

Served with two sides of your choice and a non-alcoholic beverage

### Petit Filet of Beef \$24

The most tender of all cuts! Enjoy a 6 ounce filet prepared to your liking and served with a red wine demi glace

### Make it "Surf n' Turf"! Add grilled a garlic herb prawn skewer \$5

### Rosemary Grilled Lamb Chop \$22

A six-ounce lamb chop grilled with shallots, port wine, and fresh chopped rosemary. Mint Jelly available upon request

## Classic Burgers & Sandwiches

All burgers and sandwiches come with lettuce, tomato, sliced onion, and pickles. Includes your choice of one side and a non-alcoholic beverage

### Make it Gluten Free! GF Bread \$1

### Vegetarian House-Made Black Bean

### Burger \$11

A wholesome black bean patty with fresh herbs and avocado

### Grilled Chicken

### Burger \$11

Simply grilled chicken breast with Dijon Mustard Sauce

### Classic Hamburger

### \$11

Hearty 1/3 lb. of ground beef grilled to your liking and served with our special sauce

## Made to Order Sandwiches

Half \$6 Whole \$9

**Proteins:** Ham, turkey, roast beef, chicken

salad  , egg salad , tuna salad  

**Then, select your desired bread:**

Wheat, Rye, Nine Grain, White, or Sourdough

**Burger & Sandwich Add-ons:** cheddar, Swiss, provolone, blue cheese, American cheese, bacon, sautéed mushrooms, cucumber, or sweet caramelized onions  
\$0.75 each Avocado \$1

## Chef's Pasta of the Moment \$16

A selection of the freshest ingredients paired with al dente pasta. Served with your choice of side.

Ask your server about this week's special creation!

 **Gluten Free:** Prepared without gluten-containing ingredients

 **Vegetarian:** Prepared without animal meat. But may contain animal byproducts

 **Dairy-Free:** Prepared without animal milk-based products

 **Heart Healthy:** Prepared in accordance to American Heart Association guidelines

Please let your server know if you have particular food allergies or intolerances.

Detailed nutrition information available upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## Entrée Salads

Served with your choice of dressing

Make it yours! Add to any salad:



**V** Crispy Tofu \$4

Grilled Chicken Breast \$5

Prawns \$6

Salmon \$8

**Harvest Salad** **V** \$11

A colorful array of fresh spinach, mandarin oranges, dried cranberries, shaved onion, and pecans topped with goat cheese. Served with Balsamic vinaigrette

**Shrimp Louie** **V** \$16

Six poached shrimp atop crisp lettuce with diced tomato, celery, hard cooked eggs, and avocado with thousand island dressing

**Trio Salad** \$12

Shrimp & orzo salad, chicken salad, and fresh fruit salad served atop a bed of crisp greens

**Classic Caesar Salad**

Petit \$5 Full \$8

Crisp romaine lettuce tossed with creamy Caesar dressing, shredded parmesan cheese, and crunchy croutons and anchovies

**Garden Salad** **V**

Petit \$4 Full \$7

Fresh lettuce with cherry tomatoes, cucumber slices, and shaved red onion. With your choice of dressing

### Build Your Own Basics

Choose your desired protein and two sides

**First, select your protein**

**V** Tofu \$10

Grilled Chicken Breast \$16

Garlic Herb Prawn Skewers \$17

Filet of Beef \$24

Pacific Salmon Filet \$21

Wild Caught Salmon Filet MP

**How would you like that cooked?**

Grilled

Poached

Pan Seared

**Next, select two sides**

Today's featured sides	French Fries
Brown Rice	Coleslaw
Creamy Mashed Potatoes	Side Salad
Roasted Sweet Potato	Fresh Fruit Cup
Steamed Carrots	Sweet Potato Fries \$3
Sautéed Spinach	Onion Rings \$3

### What's your flavor?

Extra Virgin Olive Oil & Vinegar,  
Classic Italian, Creamy Ranch,  
Balsamic Vinaigrette, Thousand  
Island, Blue Cheese, or Honey  
Mustard

### Lighter Fare

**"Buddha" Bowl** **V** \$13

A rainbow of mixed greens, whole grain quinoa, diced roasted sweet potato, grilled onions, avocado, roasted curried chickpeas, carrots, roasted beets, and shredded red cabbage

**Make it yours!**

Crispy Tofu \$4

Grilled Chicken Breast \$5

Prawns \$6

Salmon \$8

**Build-Your-Own Omelet** **V** \$12.50

Prepared with two eggs and your choice of two fillings: mushrooms, tomato, onion, bacon, spinach, cheddar or Swiss cheese. Served with your choice of two sides

Each additional item \$0.75



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## Sweets & Treats

### Housemade Raspberry Chess Tart \$4.50

Sweet raspberries in a creamy buttermilk custard with a hint of lemon and whipped cream

### Classic Bread Pudding \$4.50

Housemade with sweet raisins and cinnamon. Served with whipped cream and sweet caramel drizzle



### Gluten-Free Black Forest Cake \$5

Make it a la mode! \$1.50

### Apple Pie \$4

A classic American favorite

Make it a la mode! \$1.50

### New York Cheesecake \$4

Enjoy this **No-Sugar-Added** classic!

Jazz it up! Add fresh Berries \$2

### Today's Scoop! \$1.50

Ask your server for today's ice cream and dairy-free sorbet selections

Make it a sundae! Add whipped cream and your choice of chocolate, raspberry or caramel sauce \$0.50



### Fresh Fruit Cup \$3

A colorful assortment of seasonal fresh fruits



### Bountiful Berry Cup \$3.50

A beautiful array of antioxidant-rich berries

### Cookies \$1.50

Your choice of two house-baked cookies

## Café Classics

### Affogato \$2.50

Bold espresso poured over a scoop of ice cream of your choice

### Café Latte

Steamed milk with espresso

Your choice of regular or decaf

Short \$2 Tall \$2.55

### Shot of espresso \$1

Your choice of regular or decaf

### Hot Chocolate \$1.60



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## Breakfast

8:00am-10:00am

**Good morning!** All items include your choice of coffee, tea, milk, or juice

### From the Griddle

 Make it Gluten Free! \$1

#### French Toast

**V** \$6.75

Thick sliced bread dipped in cinnamon egg batter sprinkled with powdered sugar

Mix it up! Add:  
Bananas,  
Strawberries,  
Blueberries, or  
Chocolate Chips  
and whipped  
cream \$2

#### Buttermilk

**Pancakes V** \$7

Three fluffy pancakes served with butter and warm syrup

**Sweet Belgian Waffle V** \$7

A classic house favorite!

### Cage-Free Eggs

Includes crispy hash browns and your choice of toast. **Enjoy!**

 Gluten Free Toast or Bread \$1

**Two Eggs Your Way**  **V** \$6

Scrambled, over medium, sunny-side up, over hard, or poached

**Horizon House "Slam"**  \$8

Two eggs of your liking served with your choice of turkey or pork sausage or bacon, or ham

**Classic Eggs Benedict** \$9

Savory Canadian bacon on a toasted English muffin with hollandaise sauce and poached eggs

**"Love Your Heart" Plate** \$6

  **V**

Fiber-Rich hot cereal, poached eggs, and fresh fruit/berry cup

### Build Your Own Omelet \$9

**Get creative!** Choose three:

Cheese

Spinach

Ham

Turkey or Pork Bacon/Sausage

Onions

Salsa

Fresh tomatoes

Mushrooms

Sweet peppers

Each additional item \$0.75

Add avocado \$1

### Tasty Sides & A la Carte

Hot Cereal or Cold Cereal \$2

Nitrate-Free Turkey Bacon or Sausage \$3

Bacon, Ham, or Sausage \$3

Two Eggs Your Way \$3

Toast (2 Slices), English Muffin, or Bagel \$1.25

Crispy Hash Browns \$3

Fresh Fruit Cup \$3



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