

SHAREABLE

NACHOS

shredded cheddar & pepperjack cheese blend
onions, tomatoes, jalapeños, scallions
sour cream, salsa, your choice of
southwest pulled chicken
or shredded beef • 15 add guacamole • 4

STUFFED JALAPEÑO DIP

cream cheese, cheddar cheese
pepper jack cheese, bacon, jalapeño
homemade tortilla chips • 12

WINGS

brined and house-smoked, then fried and
tossed in our homemade buffalo sauce
celery sticks, bleu cheese
Half (6) • 11 Full (12) • 19

CHEDDAR BUFFALO CAULIFLOWER

cheddar breaded cauliflower, deep fried
and served with our house buffalo ranch • 9

CRAB CAKES (GF)

lump crab, bell peppers onion, rice panko
drizzled with sweet chili aioli • 12

BRUSSELS SPROUTS (GF)

roasted brussels sprouts, slab bacon
caramelized red onion, butternut squash
corn, shredded cheddar & pepperjack cheese blend
garlic aioli • 13

JUMBO SHRIMP COCKTAIL

½ lb tiger shrimp, house made cocktail sauce
lemon • 16

FRIED MUSHROOMS

house breaded button mushrooms house ranch • 9

SESAME CRUSTED TUNA (GF)(DF)

seared tuna dusted in sesame seeds
wasabi, pickled ginger, soy sauce • 13

TRUFFLE FRIES

truffle oil, parmesan cheese, sea salt
roasted garlic aioli, parsley • 11

BAJA CHICKEN QUESADILLA

jalapeño cheddar wrap, southwest seasoned chicken
grilled onions and peppers, shredded cheddar &
pepperjack cheese blend, applewood smoked bacon
avocado, chipotle aioli • 15

SALAD

HOUSE SALAD (V)

mixed greens, tomatoes, onions, cucumbers
carrots, parmesan cheese, homemade croutons
your choice of dressing • 9

CAESAR SALAD (V)

romaine lettuce, parmesan cheese
homemade croutons, caesar dressing • 9
(add anchovies • 1)

CHEF SALAD (GF) (V)

mixed greens, ham, turkey, cheddar, swiss, cucumber
tomato, radish, carrot, your choice of dressing • 11

FALL ARUGULA SALAD (GF)

arugula, goat cheese, sliced apple, sunflower seeds
butternut squash, bacon, maple vinaigrette • 12

BRUSSELS & QUINOA SALAD (GF) (V)

shredded brussels sprouts, mixed greens, red quinoa
dried cranberries, toasted pecans, orange vinaigrette or
house creamy vinaigrette • 11

add all natural chicken, **ahi tuna or shrimp, fried chicken strips • 6
add salmon or **steak • 7

CHEF'S FEATURED SOUPS: cup 4 / bowl 6

Split dishes • 2

An 18% gratuity will be added to parties of six or more.

**May be cooked to order. Consuming raw or under cooked foods may increase your risk of food borne illness
(V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free

(*please note that we are not a completely gluten free environment)

Happy Hour
Tuesday - Saturday 4pm-6pm
enjoy 50% off select drinks and
\$4 off any regular menu shareable

Terrace Grille
is proud to work with the
following local farms:
Otto's Farm
Regal Bison Farm

HANDHELD

all handhelds served with
salt & pepper kettle chips
substitute jalapeño cheddar wrap • 2.5

TURKEY CIABATTA

sliced turkey, lettuce, cucumber
red pepper aioli, guacamole, ciabatta wrap • 15

THE DIP

shaved ribeye, provolone cheese
pickled red onion, pepperoncini peppers
spicy brown mustard dijonaise
toasted ciabatta roll • 15

** MUSHROOM SWISS BURGER

8 oz dry aged beef patty, lettuce, tomato, onion
sautéed mushrooms, swiss cheese, garlic aioli
brioche bun • 15

CAJUN CHICKEN SANDWICH

cajun marinated chicken, lettuce, chipotle aioli
pepperjack cheese, onion strings, pickles
brioche bun • 14

PORTOBELLO MUSHROOM PANINI (V)

grilled portobello mushroom, swiss cheese, lettuce
tomato, onion, red pepper aioli, swirled rye • 15

GOURMET GRILLED CHEESE

white cheddar, smoked gouda, sliced apple
shallot jam, applewood smoked bacon, sourdough • 12

**BAY POINTE BURGER

8 oz dry aged beef patty, lettuce, tomato, onion
applewood smoked bacon, your choice of cheese
brioche bun • 15

SIGNATURE ITEMS

BISON MEATBALLS & SPAGHETTI

ground regal bison, house arrabiatta, spaghetti
mozzarella & parmesan cheese, garlic crostini • 22

**CHILI RUBBED BISON FLANK (GF)

chili rubbed regal bison flank steak, roasted potatoes
sautéed green beans, romesco • 32

**TERRACE STEAK (GF)

10 oz bistro steak, garlic mashed potatoes
green beans, mushroom brandy cream sauce • 30

BUTTERNUT LOBSTER ALFREDO

cavatappi pasta, lobster, parmesan cheese
butternut squash alfredo, panko bread crumbs • 28

vegan lentil penne pasta available upon request (GF DF) • 1

SIDES

mashed sweet potatoes • 5
garlic mashed potatoes • 5
dauphinoise potatoes • 6
sautéed brussels sprouts • 6
brown butter carrots • 6

substitute seasoned fries • 2.5
substitute truffle fries • 3.5

ENTRÉE

PERCH FISH & CHIPS

seasoned french fries, homemade coleslaw
homemade tartar sauce • 25

HONEY BOURBON SALMON (GF)

pan seared salmon, wild rice, brown butter carrots
honey bourbon sauce • 26

WALLEYE (GF)

pan seared walleye, vegetable risotto with corn
tomato, asparagus, butternut squash
parmesan cheese, parsley • 29

FISH TACOS

beer battered mahi mahi, shredded cheddar &
pepperjack cheese blend, zesty house made sauce
cabbage, corn or flour tortilla shells • 21
add guacamole • 4

BAKED CHICKEN DINNER (GF)

Otto's farm baked leg quarters, mashed sweet potatoes
asparagus, peach puree • 23

**FILET OF BEEF (GF)

8 oz. beef tenderloin, carrots, brussels sprouts
dauphinoise potatoes, cabernet demi-glace
shallot jam, shoestring onions • 35

**PRIME RIB

Available Thursday - Saturday
slow roasted seasoned prime rib, garlic mashed potatoes
grilled asparagus, horseradish crema • 30

**add a side house or caesar salad
to any entrée or signature items for \$5**

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