

Terrace Grille

New Years Eve Menu

Appetizers

MARYLAND STYLE "JUMBO LUMP" CRAB CAKES...18

jumbo lump crabmeat, sweet bell peppers, scallions, and panko, paired with golden pineapple salsa and drizzled with honey jalapeño aioli

JUMBO SHRIMP COCKTAIL...18

six chilled jumbo shrimp, tangy cocktail sauce, fresh lemon wedge

OYSTERS ON THE HALF SHELL...21

six blue point oysters on the half shell served over crushed ice, tangy cocktail sauce and fresh lemon wedges

HUMMUS PLATTER...14 (V)

traditional hummus with tahini, savory spices and roasted red peppers paired with crispy pita chips and an assortment of fresh crispy vegetables

Starters

"CONFETTI" BUTTER BIBB DINNER SALAD...10 (V)

boston bibb lettuce, sunflower seeds, dried cranberries, crumbled goat cheese, lightly dusted with fresh herbs and confetti flower petals, drizzled with sherry vinaigrette

CLASSIC WEDGE DINNER SALAD...10

cold wedge of iceberg lettuce with creamy homemade bleu cheese dressing topped with crumbled bacon, diced tomatoes, and chives

SHRIMP BISQUE...Cup 8 / Bowl 10

rich and creamy with a hint of sherry

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

Entrées

**PRIME RIB, AU JUS...40

12 oz. of slow roasted seasoned prime rib.
served with fresh vegetables, bacon & brie mashed red skin potatoes, horseradish crema

BEEF WELLINGTON...48

beef tenderloin with mushroom duxelles, wrapped in puff pastry and baked medium rare,
served with merlot demi, fresh vegetables, bacon & brie mashed red skin potatoes

ASIAGO AND CRAB BAKED HALIBUT...39

sweet delicate flavor of hook & line caught wild halibut topped
with jumbo lump crabmeat, asiago cheese, and fresh asparagus spears, drizzled with
lemon hollandaise sauce, served with fresh vegetables, bacon & brie mashed red skin potatoes

CHAMPAGNE CHICKEN...29

Otto's farms airline chicken breast, sauteed and topped with creamy champagne sauce,
sliced mushrooms, and chives, set atop garlic parsley linguini and fresh vegetable

QUINOA STUFFED PORTOBELLA...24 (V)

portobella mushroom cap stuffed with seasoned quinoa and an
assortment of seasonal vegetables, served over marinara sauce and
finished with balsamic glaze

**STEAK & LOBSTER...68

7 oz. Maine lobster tail with drawn butter, paired with a
petite 6 oz. filet mignon topped with haystack onions,
served with fresh vegetables, bacon & brie mashed red skin potatoes and drawn butter

**PETITE FILET MIGNON...38

6 oz. choice beef tenderloin cooked to perfection, topped with haystack onions,
served with fresh vegetables, bacon & brie mashed red skin potatoes

SINGLE LOBSTER TAIL...38

7 oz. Maine lobster tail with drawn butter,
served with fresh vegetables, bacon & brie mashed red skin potatoes

TWIN LOBSTER TAILS...68

Two 7 oz. Maine lobster tails with drawn butter.
served with fresh vegetables, bacon & brie mashed red skin potatoes

ADD A TAIL...30

Add a 7 oz. Maine lobster tail with drawn butter to any order

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