

SAN DIEGO RESTAURANT WEEK

Choose any entrée and dessert for \$15,
plus tax and gratuity. Or dine à la carte.

ENTRÉES

Crispy-Spicy Tender Chicken Salad

Dressed with Terraza Hot Sauce, Black Bean and Rice Salad with Roasted Corn, Tomato, Poblano and Shredded Lettuce, topped with a Tortilla Straw | 14

Terraza Cobb GF

Choice of: Shrimp and Scallops or Grilled Beef Tenderloin
Baby Gem Lettuce, Avocado, Bleu Cheese, Tomatoes, Red Onion, Bacon, Hard Boiled Egg and Red Wine Vinaigrette | 15

LGT Caesar GF - Ask for No Croutons

Tender Romaine, Shaved Parmesan, Black Pepper, Roasted Garlic, Anchovy, Blistered Cherry Tomatoes in Pesto Genovese, topped with Parmesan Straw | 11

Roast Beef and Brie

Thinly Shaved Ribeye, Creamy Brie, Carmelized Onions, Meyer Lemon-Chive Mayonnaise and Arugula on a Torpedo Roll | 14

Marinated Eggplant Sub V

Marinated Eggplant and Tomato with Porcini Mushrooms, Spicy Pepper Relish, Basil-Black Pepper "Aioli" and Shredded Lettuce on a Torpedo Roll | 13

California BLT

Nueske's Bacon, Lettuce, Heirloom Tomato and Avocado with Herb Aioli on Toasted Sourdough | 13

Terraza Smoke and Bacon Burger

Grass-Fed Beef, Smoked Cheddar, Carmelized Onions, Porcini Mushroom Relish, Terraza Sauce, Marinated Tomato and Crisp Lettuce on a Toasted Brioche Bun | 14

Deluxe Veggie Burger VGT

Griddled "Beyond Beef" Patty, Soy Mozzarella, Creamy Terraza Sauce, Peperonata and Leaf Lettuce on a Toasted Brioche Bun | 14

Chicken "Under a Brick"

Roasted Airline Chicken Breast, Chardonnay Chicken Pan Jus, Israeli Couscous with Butter and Seasonal Squash and Arugula-Picked Red Onion Salad | 16

Mega Mac and Cheese

Cavatelli baked until piping hot with Cheddar, Monterey Jack and Gouda, Sun Dried Tomato, Crispy Bacon, Sautéed Mushrooms and Italian Ham. Finished with Crispy Potato, Herb and Parmesan Crumb | 16

Citrus Salmon

Meyer Lemon and Preserved Orange Glazed Salmon with Late Harvest Red Pepper Coulis, Fennel-Orzo Stew and Crispy Spinach | 15

Add to Any Salad: Chicken, Shrimp or Salmon 3.50 | 5.50 | 6.50

Sandwiches and Burgers served with Garlic Parmesan Fries.

Udi's Gluten-Free Bun available upon request.

DESSERTS

Lamington Cake VGT

Flourless Sponge Cake with Coconut Cream, Raspberry Jelly, Almond Sponge, Cream Filled Raspberries, Chocolate Mousse and Chocolate Mirror Glaze | 5

Tropical Creme Brulee Trio VGT

Passion Fruit, Mango and Guava | 5

Chocolate Ginger Truffle Tart VGT

With Candied Orange, Citrus Caramel Sauce and Ginger Ice Cream | 5

Macarons, Truffles and Toffee VGT | 4

Pineapple Tarte Tatin and Coconut Sorbet GF | 5

Caramelized Pineapple Baked in a Buttery Pastry
Served with Coconut Sorbet

Brownie with Seasonal Berries V | 4

Choose one of each course for \$30,
plus tax and gratuity.

APPETIZERS

Roasted Tomato Soup *V, GF - Ask for No Croutons*

San Marzano Tomatoes, Sweet Basil and Ricotta Croutons

Crispy-Spicy Tender Chicken Salad

Dressed with Terraza Hot Sauce, Black Bean and Rice Salad with Roasted Corn, Tomato, Poblano and Shredded Lettuce, topped with a Tortilla Straw

Mediterranean Salad Board

Apple-Fennel Slaw with Pistachio, Currants and Citrus Agave Vinaigrette (*V, GF*) / Quinoa Tabbouleh (*V, GF*) / Dill Potato Salad with Capers and Champagne Vinaigrette (*VGT, GF*)

Terraza Cobb *GF*

Choice of: *Shrimp and Scallops* or *Grilled Beef Tenderloin*
Baby Gem Lettuce, Avocado, Bleu Cheese, Tomatoes, Red Onion, Bacon, Hard Boiled Egg and Red Wine Vinaigrette

ENTRÉES

Citrus Salmon

Meyer Lemon and Preserved Orange Glazed Salmon with Late Harvest Red Pepper Coulis, Fennel-Orzo Stew and Crispy Spinach

Pair with: Banfi, Pinot Grigio, San Angelo, Toscana, Italy | 7

Chicken "Under a Brick"

Roasted Airline Chicken Breast, Chardonnay Chicken Pan Jus, Israeli Couscous with Butter and Seasonal Squash and Arugula-Picked Red Onion Salad

Pair with: Sauvignon Vouvray, Loire Valley, 2015 | 8

Mega Mac and Cheese

Cavatelli baked until piping hot with Cheddar, Monterey Jack and Gouda, Sun Dried Tomato, Crispy Bacon, Sautéed Mushrooms and Italian Ham. Finished with Crispy Potato, Herb and Parmesan Crumb

Pair with: Ferrari Carano Chardonnay, Sonoma, CA | 7

Terraza Smoke and Bacon Burger

Grass-Fed Beef, Smoked Cheddar, Caramelized Onions, Porcini Mushroom Relish, Terraza Sauce, Marinated Tomato and Crisp Lettuce on a Toasted Brioche Bun

Pair with: Simi, Cabernet Sauvignon, Alexander Valley, CA | 7

Braised Short Rib

With Sauce Bordelaise, Creamy Spinach and Globe Artichoke Gratin, Buttered Spaghetti Squash and Black Pepper

Pair with: Greystone, Merlot, Napa, CA, 2017 | 7

Pasta Inverno *VGT, GF*

Sautéed Artichokes, Peperonata, Kohlrabi, Swiss Chard, San Marzano Tomatoes and Herbs tossed with Gluten-Free Penne in a White Wine-Garlic Sauce

Pair with: Ferrari Carano Chardonnay, Sonoma, CA | 7

DESSERTS

Lamington Cake *VGT*

Flourless Sponge Cake with Coconut Cream, Raspberry Jelly, Almond Sponge, Cream Filled Raspberries, Chocolate Mousse and Chocolate Mirror Glaze

Tropical Crème Brûlée Trio *VGT*

Passion Fruit, Mango and Guava

Chocolate Ginger Truffle Tart *VGT*

With Candied Orange, Citrus Caramel Sauce and Ginger Ice Cream

Macarons, Truffles and Toffee *VGT*

Pineapple Tarte Tatin and Coconut Sorbet *GF*

Caramelized Pineapple Baked in a Buttery Pastry Served with Coconut Sorbet

Brownie with Seasonal Berries *V*