



TERRACE ON THE GREEN RESTAURANT

The Greens:

All Salads listed are Gluten Free, or can be prepared Gluten Free upon request

Dressings: Orange Mandarin Ginger, Raspberry Vinaigrette, Thousand Island

Gluten Free Dressings: Golden Italian Balsamic Vinaigrette, Bleu Cheese, Dijon Honey Mustard, Italian, Ranch, Caesar - Add grilled or blackened (Chicken \$5.00) (Shrimp \$7.00)

S.R.Q. Salad - \$11.95

Mixed greens with avocado, pineapple, sliced strawberries, mandarin oranges, macadamia nut, and sweet coconut flakes served with mango vinaigrette

Cobb Salad - \$13.95

Mixed greens topped with chopped applewood smoked bacon, diced avocado, diced tomatoes, chopped egg, diced chicken and blue cheese crumbles, served with your choice of dressing

Wedge Salad - \$9.95

A wedge of crisp iceberg is garnished with chopped bacon, blue cheese crumbles and diced tomato, diced red onion served with your choice of dressing

Harvest Salad - \$9.95

Romaine & Spring mix with crisp julienne apples, sweet, dried cranberries, walnuts, seedless grapes and served with a raspberry vinaigrette dressing

Cottage Cheese & Fruit Plate - \$7.95

A cup of cottage cheese with sliced pineapple, grapes, cantaloupe, and berries of the day

Par Three Salad – 12.50

Tuna, chicken & shrimp salad on mixed greens, tomato wedges, cucumber & red onion w/choice of dressing

Baskets:

Chicken Finger Basket – Crispy fried chicken tenders and served with fries and coleslaw. **\$12.95**

Coconut Shrimp Basket – Golden fried and served with fries and coleslaw. **\$13.95**

Cod Fish & Chip Basket – Three pieces of wild caught, Alaskan Cod, beer battered and golden fried. Served with French fries, coleslaw, lemon, and tartar sauce. **\$15.95**

GF - Gluten Free – *Our Gluten Free items are not produced in a wheat free facility.*

If you have food allergies that require your meal, be specially prepared, please tell your server and we will do everything we can to comply with your request! If we cannot, we apologize and will do our best to find something that is within your restrictions.

(An 18% gratuity will be added to your check)



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Handhelds:

All handhelds come with your choice of French fries, sweet potato fries, onion rings, side winder fries, homemade chips, potato salad, coleslaw, or fruit cup. Additional toppings: Bacon, Sautéed Onions or Mushrooms, Avocado, Swiss, American, Provolone, Cheddar, or Bleu Cheese Crumbles \$1.00 each

GF = Make it Gluten Free – Gluten free white bread and burger buns are available.

We use only Duke's gluten free mayonnaise for our sandwiches, coleslaw, and potato salad.

Half Sandwich with Soup, Salad or Side - \$8.95

Half Sandwich options: Corned Beef, Turkey Breast, Tuna Salad, Chicken Salad, or Shrimp Salad on white, whole wheat or rye bread with lettuce, tomato, and onion.

Our soup of the day - Salad option: House salad, Caesar Salad or Sandwich Side

Mahi Sandwich - \$16.95

Grilled, Blackened or Fried Mahi Mahi served with a side of mango, pineapple salsa, lettuce, tomato, red onion, on a grilled Hawaiian roll and tartar sauce on the side. **GF** – Request a gluten free bun

Peridia Turkey Club - \$11.95

Oven roasted turkey breast with Swiss cheese, crisp bacon, lettuce, tomato, and mayonnaise. Served on your choice of marble rye, multi grain, sour dough, or challah bread.

Reuben Sandwich - \$11.95

Made with our own, slow cooked, corned beef, grilled on marble rye, with thousand island dressing, Swiss cheese, and sauerkraut, served with a kosher dill pickle spear.

The Croissant - \$10.95

A freshly baked croissant filled with your choice of homemade chicken, tuna, or shrimp salads with lettuce and tomato

Peridia Angus Burger - \$12.95

8-ounce burger, flame grilled, served on a toasted King's Hawaiian bun, with lettuce, tomato, and red onion and a kosher dill pickle spear. **GF** – Request a gluten free bun

Kickin' Chicken Sandwich - \$12.95

Marinated chicken breast cooked your way. fried, grilled or blackened on a toasted Hawaiian roll with bacon onion jam, dill pickle slices and kickin BBQ mayo. **GF**- if not fried, request a gluten free bun.

Roast Beef Melt - \$13.95

Thin shaved roast beef warmed with sauteed onion, mushrooms, muenster cheese on grilled rye bread with horseradish aioli

Jumbo Hot Dog - \$8.95

Quarter pound Nathan's all beef hot dog flame grilled, served in a fresh bun with your choice of sautéed onions or sauerkraut. **GF** – Request a gluten free bun

ENTREES

Tuna Tataki \$14 GF

Seasoned pan seared Saku tuna sliced served with ponzu sauce and avocado salad

Coquille St. Jaques (scallop gratin) \$14 GF without breadcrumbs

North Atlantic Sea scallops baked in a rich white wine and cream sauce with gruyere cheese topped with a buttery bread crumb with field green salad with balsamic vinaigrette

Salmon Tartar \$14 GF without toast point

Sushi grade salmon small diced with capers, shallots, Dijon mustard, and lemon juice served with toast points and a field green salad with balsamic vinaigrette (available cooked)

Oyster Kilpatrick \$14 GF

Half dozen Fresh cold-water oysters baked with a tomato, bacon sauce on a bed of cream spinach and a field green salad with balsamic vinaigrette

Camarones al de mojo (Mexican Garlic Shrimp Tacos) \$14 GF with corn tortillas

Garlic and herb Marinated gulf shrimp sauteed with peppers, onions, cilantro and mild chili sauce in a warm flour tortilla shell (3)

Steak Pizzaiola \$14 GF

Flame grilled flat iron steak cooked to your liking slice topped with sauteed onion, mushrooms, peppers, house made marinara and provolone cheese served with chefs' choice of starch and vegetables

Burgundy Braised Short Rib \$14 GF

Slow cooked beef short rib with carrots, celery, mushrooms and herbs served on a bed of Yukon mash potato and chefs' choice of vegetables

Chicken Lafayette \$14 GF

Flame grilled chicken breast topped with a rich cream sauce with bacon, shallots, garlic, mushrooms, served with Yukon mashed potato and chefs' choice of vegetables

DESSERTS \$7.95

VANILLA BEAN CHEESECAKE

Topped with your choice of strawberry, blueberry or cherry sauce garnished with whip topping

KEY LIME PIE

Graham cracker crust garnished with whip topping and raspberry coulis

GLUTEN FREE CHOCOLATE TORTE

Our rich, house-made chocolate torte garnished with wild berries and whip topping

LIMONCELLO CAKE

A light and airy cake with a hint of lemon and cream frosting

Our house favorite!

CHOCOLATE LAVA CAKE

Chocolate sponge cake filled with hot ganache served on a bed of sweet crème anglaise

ICE CREAM \$3.50

Chocolate

Vanilla bean

Strawberry

Spumoni

GELATO \$5

Cherry Almond &

Chocolate Chip Gelato

*(Chocolate syrup, strawberry topping and whip topping
available upon request)*

