



Proprietors; Chef Michael & Margo Powers
Breakfast & Lunch Tuesday-Sunday 8 am to 3 pm

For Reservations, Catering & Private Parties call 916.486.1904

www.THETERRACECUISINE.com

BREAKFAST

EGGS

SAUSAGE & VEGETABLE FRITTATA Italian sausage, red bell peppers, zucchini, squash & Swiss cheese 10.95

CRIMINI & SPINACH FRITTATA Crimini mushrooms, baby spinach, red onion, herbs & feta cheese 10.95

THE WORKS Scrambled eggs, Italian sausage, ham, Crimini mushrooms, seasonal vegetable, herbs & mild cheddar 11.95

DENVER OMELET Ham, bell pepper, red onion & melted cheddar 9.95

HAM & CHEESE OMELET Ham, white cheddar & mild cheddar 8.95

VEGETABLE FRITTATA Seasonal vegetable with mushroom, tomato, onion & sweet peppers 8.95

TERRACE OMELET Applewood smoked bacon, tomatoes, avocado, herbs & melted cheddar 11.95

TWO EGGS ANY-STYLE Choice of bacon, sausage or ham 8.95

All the above plates are served with house potatoes and your choice of toast.

FROM THE GRIDDLE

SOURDOUGH FRENCH TOAST With your choice of bacon, sausage or ham 9.95

BLUEBERRY PANCAKES Served with two eggs & your choice of bacon, sausage or ham 10.95

TERRACE PANCAKES Served with two eggs & your choice of bacon, sausage or ham 9.95

TOWN & COUNTRY

BISCUITS & GRAVY House made biscuits topped with Italian sausage country gravy 8.95

OATMEAL WITH FRESH BERRIES 7.95

SIDES

House Potatoes 3

Sausage 3.50

Two Eggs 2.50

Biscuits & Gravy 5

Two Terrace Pancakes 4

Country Ham 3.50

Applewood Smoked Bacon 3.50

Fresh Seasonal Fruit 4

Toast 2

Two Blueberry Pancakes 5

WEEKDAY BREAKFAST SPECIALS— TUESDAY-FRIDAY 8AM TO 11AM

2 EGGS, HOUSE POTATOES, 2 SLICES OF TOAST AND COFFEE 6.95

2 PANCAKES & CHOICE OF BACON, HAM OR SAUSAGE AND COFFEE 6.95

BEVERAGES

JUICES

Fresh Squeezed Orange Juice 2.95 / 3.50
Apple, Tomato, Grapefruit, Cranberry 2.25 / 2.50

COFFEE

Fresh Brewed Regular or Decaf 2.25
Espresso, Latte, Cappuccino, Mocha, Americano 3.00-3.90

BREWS

Bass Pale Ale 5.50 Heineken 4.50

Bubbles

Bele Casel, Italy, Prosecco 7...24
Nicolas Feuillatte, Champagne Brut NV 375ml...32

Mimosa & Bellini 5

WHITES

McManis California Chardonnay 9...25
Rail Bridge Sauvignon Blanc 8...23

REDS

McManis California Cabernet 10...26
Chappellet St. Helen – Napa Valley Cabernet...32
McManis California Merlot 10...26
Rail Bridge Lattice Cab/Merlot California 9...26

ITALIAN SODAS

RASPBERRY * BLACKBERRY * PEACH * CHERRY * VANILLA * ORANGE * CAMEL 2.95

Soft Drinks

Coke, Diet Coke, Sprite, Lemonade, Root Beer 2.25

Iced Tea & Hot Tea 2.25

S.PELLEGRINO 3.00

LUNCH

STARTERS

SOUP OF THE DAY 2.95 cup – 5.95 bowl

SAUTÉED TIGER PRAWNS Citrus-chili aioli, asparagus & tomato salad with lemon-herb vinaigrette 10.95

SEARED SEA SCALLOPS Mixed wilted greens & Dijon white wine sauce 9.95

HOUSE-SMOKED SALMON Capers, shaved red onion, pickled cucumber & lemon mayo 11.95

GREENS

SAC VALLEY BABY GREENS Blue cheese, green apples, dried cranberries, walnuts & bacon-sage dressing 10.95

POWERS COBB Romaine & baby greens, egg, chicken breast, bacon, tomato, avocado & blue cheese vinaigrette 11.95

ASIAN SALAD Napa cabbage, mixed greens, bell peppers, red onions & carrots with chili-black bean vinaigrette & crispy wontons 10.95

GREEK SALAD Baby spinach, red onion, tomato, kalamata olives, feta cheese, toasted walnuts & oregano dressing 10.95

TERRACE GREENS Baby lettuces, tomato, julienne carrots, candied pecans and balsamic vinaigrette 4.95 small - 7.95 regular

CAESAR SALAD Hearts of romaine, croutons, parmesan & house-made dressing 5.95 small - 8.95 regular

Additions: Chicken 1.95, Prawns 3.95, Seared Ahi 6.95

HAND HELD

ROASTED PORTABELLA Havarti cheese, roasted eggplant, roasted peppers, red onion, cracked pepper & herb aioli on focaccia 11.50

BBQ PULLED PORK House-made barbeque sauce, caramelized apples & grilled red onion on focaccia 10.95

TERRACE BURGER ½ lb ground sirloin, cheddar cheese, bacon, lettuce, tomato, red onion & aioli 10.95

CHICKEN & SWISS Grilled, topped with roasted red bell pepper, lettuce, swiss and aioli. 10.95

PAN SEARED AHI Seared medium rare, wasabi aioli, watercress, pickled cucumber & shaved red onion 13.95

PACIFIC SALMON BLT Applewood smoked bacon, avocado, tomato, lettuce & lemon aioli 13.50

CALIFORNIA CLUB Ham & turkey, bacon, lettuce, tomato, Swiss cheese, aioli on sourdough 9.95

TURKEY MELT Swiss cheese, tomato, bacon & aioli on toasted sourdough 9.95

PASTA

SMOKED SALMON ALFREDO House smoked salmon, crimini mushrooms, tomato & herbs in a creamy alfredo sauce. 14.25

SEAFOOD FETTUCCINE Sea scallops, prawns & fresh fish, sautéed with fire-roasted peppers, garlic and red onion in a light tomato broth 14.95

LINGUINE WITH TIGER PRAWNS Roasted garlic, red onion, tomato, basil, lemon & white wine sauce 14.55

CHICKEN FETTUCCINE Pan-seared chicken strips, asparagus, applewood smoked bacon, thyme, garlic, white wine, house made chicken stock 13.95

MAIN PLATES

JAMBALAYA Andouille sausage, prawns & chicken slow-cooked with sweet peppers, basmati rice & cilantro 13.95

SESAME CRUSTED AHI Seared rare & served with sweet & spicy soy reduction, bed of rice & stir fry vegetables 16.95

PAN-ROASTED SALMON Lemon zest and herb panko encrusted salmon, over mashed potatoes served with sautéed vegetables 14.95

MIKE'S MEATLOAF Home-style meatloaf served with garlic mashed potatoes & daily vegetables 13.95

STUFFED PORTOBELLO MUSHROOMS With caramelized onions, spinach, goat cheese, sun-dried tomatoes served with polenta & balsamic glaze 13.25

WEEKDAY LUNCH SPECIAL

(TUESDAY-FRIDAY 11AM TO 3PM)

SOUP, SALAD AND FOCACCIA 6.95

BOWL OF SOUP AND CHOICE OF CAESAR OR TERRACE GREEN SALAD.

CATERING FOR ALL OCCASIONS!