

# Terraza's

Oceanfront Dining & Cocktails

## - Tablitas -

All tablitas come with Olives & fruit compote.

### Cured Meats

PROSCIUTTO, Italy  
SOPRESSATTA, Italy  
COPPA, Nduja

### Cheeses

GRANA PADANO, 12 Month Aged  
MANCHEGO, D.O. 6 Month Aged  
PECORINO, Di Montalcino ai pistacchi

### Vegetables

ROASTED EGGPLANT, In Oil  
ROASTED PEPPERS, In Oil  
ROASTED ARTICHOKES, In Oil

JAMON DE BELLOTA, 100% Iberico. Spain

LOMO DE BELLOTA, 100% Iberico. Spain

## - Appetizers -

TUNA TARTARE 15  
Avocado, Mango & Sesame soy vinaigrette

COCKTAIL CEVICHE 18  
White Fish, octopus, and shrimp. Garnished with glazed sweet potato and peruvian corn.

TRI-COLOR COCKTAIL CEVICHE 21  
White Fish, octopus, and shrimp. Topped with rocoto, aji amarillo, and natural leche de tigre. Garnished with glazed sweet potato and peruvian corn.

SPANISH STYLE OCTOPUS 18  
Spanish potato, Paprika & Olive Oil

SHRIMP COCKTAIL 17  
Cocktail Sauce & Lemon Wedges

IBERICO HANDMADE CROQUETAS 13  
Served with fig jam

EMPANADAS 10  
Beef, chicken, ham & cheese, spinach, caprese

MAITAKE MUSHROOM 16  
Aioli, Parmesan & Sweet soy

PAN CON TOMATE 9  
roasted tomato sauce topped with fresh tomato slice and olive oil drizzle

## - Soup & Salad -

SOUP OF THE DAY 8  
Chef's Selection

\*MEDITERRANEAN 14  
mixed greens, tomato, chickpeas, cucumber, olives, onion & crumbled feta

SEAFOOD 21  
shrimp, octopus, calamari, romaine, mediterranean vinaigrette, tomato, onion

LOCAL BURRATA \*add prosciutto +\$8 15  
Tomato, arugula & olive oil

\*KALE CAESAR 13  
Parmesan cheese, brioche croutons & caesar dressing

TRADITIONAL CAESAR WITH ANCHOVIES 13  
Parmesan cheese, brioche croutons & caesar dressing

STEAK SALAD 22  
Mixed greens, baby heirloom tomato, pecorino, roasted garlic citrus vinaigrette.

FRUIT BOWL 13  
Seasonal fresh fruit

\*Available small bowl \$10

Add	Chicken / Grilled	8.00
	Skirt Steak / Salmon	13.00

## - Entrees -

SALMON 27  
Quinoa Salad with cherry tomato topped with honey cayenne

ROASTED CHICKEN 24  
Soft polenta, baby carrots & artichokes

BRAISED SHORT RIB 28  
Mashed potato with red wine reduction

ARGENTINIAN SKIRT STEAK 32  
with fries & homemade smoked chimichurri

PAN ROASTED BRANZINO 29  
onion, capers, tomato, garlic & olives, deglazed with white wine

PARRILLADA FOR ONE (With Fries) 35  
Skirt steak, argentinian chorizo, chicken breast, homemade chimichurri, and fries.  
ADD TRUFFLE FRIES \$3

RIBEYE (Choice of one side) 43  
14 oz grilled to perfection with au poivre sauce.

FILET MIGNON (Choice of one side) 48  
10 oz filet with mushroom red wine sauce.

## - Pastas -

BLACK LINGUINE ALLA CARBONARA 22  
pancetta golden to perfection with a touch of exquisite parmigiano reggiano

LOBSTER RAVIOLI 24  
creamy dill sauce with sherry and white wine

PENNE ALLA BOLOGNESE 25  
Homemade bolognese ragu infused with Nueske's bacon and elevated with shredded short rib

SACHETTI 23  
Pear and cheese sacchetti with Parmesan creamy sauce, and truffle oil

BUCATINI ALLA VONGOLE 28  
clams cooked with vermouth and garlic, tossed in buttery bucatini

## - Flatbreads -

POMODORO 12  
Tomato sauce, mozzarella & torn basil

PROSCIUTTO 16  
Arugula, mozzarella, parmesan, Olive oil, black pepper

WILD MUSHROOM 15  
Caramelized onion, mozzarella & wild mushrooms

VEGGIES 14  
tomato sauce, roasted artichokes, mushrooms, mozzarella, eggplant

BRUSCHETTA 14  
house herb blend with tomato in olive oil over thin crunchy flatbread

CHICKEN BBQ 15  
BBQ sauce, mozzarella, topped with BBQ chicken

## - Sides -

VEGETABLE STIR-FRY 10  
local vegetables sauteed in stir fry sauce

FRIES 7  
Thin & Crispy

TRUFFLE FRIES 10  
Parsley & parmesan

MASHED POTATO 7  
Classic with butter

ROASTED POTATO 8  
Herbs & home spices

ASPARAGUS 10  
Grilled to perfection

CREAMED SPINACH 10  
Cream, cheese, nutmeg

## - Poolside -

\*Pool menu available Mon-Sun 10am-10pm

TERRAZAS CHIPS & DIP 10  
Guacamole & hummus with tortilla chips

TERRAZAS BURGER 18  
house beef blend, garlic aioli, swiss cheese, bacon onion marmalade, tomato and arugula. Served with fries.

LA BREA BURGER 18  
house beef blend, tomato, onion, arugula, swiss cheese guacamole and our signature chipotle aioli

STEAKHOUSE BURGER 18  
house beef blend, tomato, arugula, swiss cheese crispy onions and creamy horseradish

CRISPY CHICKEN SANDWICH 15  
crispy chicken breast with coleslaw, tomato and homemade honey mustard

CUBAN SANDWICH 15  
Ham, roasted pork, swiss cheese, pickles & mustard

MAHI SANDWICH 16  
Blackened with tomato, red onion, arugula & tartar sauce

PROSCIUTTO SANDWICH 16  
Thinly sliced prosciutto, fresh mozzarella, basil pesto, olive oil & black crushed pepper

LOLLIPOP SHRIMP 14  
breaded shrimp on a stick with house orange jam

FRIED CALAMARI 13  
marinara sauce & lemon wedges

TERRAZAS TACOS 14  
Beef or Fish.  
Guacamole, cabbage, and chipotle aioli.

# Wine List



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## Champagne



VEUVE CLICQUOT Champagne, France		<b>135</b>
VEUVE CLICQUOT ROSE Champagne, France	<b>34</b>	<b>145</b>
VEUVE RICH ROSE Champagne, France		<b>135</b>
MOET IMPERIAL BRUT Champagne, France		<b>125</b>
MOET ROSE Champagne, France		<b>135</b>
MOET ICE Champagne, France	<b>30</b>	<b>130</b>
TATTINGER Champagne, France	<b>25</b>	<b>120</b>
PIPER HEIDSIECK 1785 Champagne, France		<b>125</b>
DOM PERIGNON Champagne, France		<b>625</b>
MOET & CHANDON BRUT SPLIT Champagne, France		<b>40</b>
MOET & CHANDON ROSE SPLIT Champagne, France		<b>42</b>



## White wine

LANDMARK CHARDONNAY Napa	<b>15</b>	<b>55</b>
FERLLEN CHARDONNAY Mendoza	<b>11</b>	<b>42</b>
MASO CANALI PINOT GRIGIO Trentino	<b>11</b>	<b>42</b>
WHITEHAVEN SAUVIGNON BLANC Marlborough	<b>13</b>	<b>49</b>
T SCHMITT REISLING Kabinett	<b>11</b>	<b>42</b>
FERLLEN TORRONTES Mendoza	<b>10</b>	<b>37</b>
FAR NIENDE CHARDONNAY Napa		<b>120</b>
ORIN SWIFT MANNEQUIN CHARDONNAY BLEND California		<b>85</b>
SONOMA CUTRER CHARDONNAY Sonoma		<b>67</b>
CLOUDY BAY SAUVIGNON BLANC Marlborough		<b>84</b>
DOMAINE ZIND HUMBRECHT PINOT BLANC Alsace		<b>56</b>
SCHLOSS JOHANNISBERG RIESLING Rheingau		<b>64</b>
KINGS ESTATE PINOT GRIS Oregon		<b>74</b>
LIVIO FELLUGA PINOT GRIGIO Italy		<b>69</b>
DOMAINE FERRET Pouilly-Fuissé		<b>89</b>
SANCERRE MICHEL REDDE Loire		<b>72</b>
MARTIN CODAX ALBARINO Spain		<b>43</b>

## Rose wine

BILLETTE Provence	<b>11</b>	<b>42</b>
WHISPERING ANGEL	<b>16</b>	<b>62</b>

## Red wine



FERLLEN GRAND RESERVE MALBEC Mendoza	<b>16</b>	<b>58</b>
FERLLEN CABERNET RESERVE Mendoza	<b>11</b>	<b>42</b>
LA STORIA MERLOT Alexander Valley	<b>16</b>	<b>58</b>
FERLLEN MALBEC RESERVE Mendoza	<b>12</b>	<b>45</b>
LA CREMA PINOT NOIR Sonoma Coast	<b>14</b>	<b>52</b>
JUSTIN NAPA VALLEY Napa	<b>18</b>	<b>68</b>
BANFI CHIANTI CLASSICO Colchagua, Chile	<b>12</b>	<b>45</b>
MARQUEZ DELA VINA RESERVE Rioja	<b>13</b>	<b>49</b>
CAYMUS SPECIAL SELECTION CAB SAUVIGNON Napa		<b>265</b>
SILVER OAK CABERNET SAUVIGNON Napa		<b>186</b>
JORDAN CABERNET SAUVIGNON Alexander Valley		<b>115</b>
MARTIN RAY CABERNET		<b>85</b>
RED SCHOONER MALBEC Mendoza		<b>105</b>
SWANSON MERLOT Oakville		<b>91</b>
GRAMERCY SYRAH Walla Walla		<b>90</b>
RESONANCE PINOT NOIR Willamette		<b>98</b>
ORIN SWIFT PAPILLION BORDEAUX BLEND Columbia Valley		<b>130</b>
PRISONER BORDEAUX BLEND California		<b>98</b>
MULLAN ROAD CELLARS BORDEAUX BLEND Columbia Valley		<b>86</b>
NUMANTHIA TERMES BLEND Spain		<b>77</b>
LOUIS JADOT LE CHAPITRE Burgundy		<b>88</b>
CAPEZZANA CHIANTI CLASSICO Carmignano		<b>71</b>
MONSANTO RESERVE Tuscany		<b>65</b>
SARTORI AMARONE		<b>125</b>

## Sparkling

LA DAMA BRUT RESERVE CAVA Carmargue, France	<b>11</b>	<b>42</b>
MIONETTO PROSECCO Italy	<b>13</b>	<b>48</b>
TERRAZAS SPARKLING SANGRIA PITCHER RED or WHITE		<b>58</b>

**Best Seller**

## Bottled Beers

STELLA / CORONA / BUD LIGHT		<b>7</b>
SAM ADAMS BOSTON LAGER / YUENGLING		
FUNKY BUDDHA HOP GUN		
CIGAR CITY MADURO BROWN		
LAUDERDALE COCONUT PORTER		
GUINNESS / STELLA CIDRE		

## Draft Beers

PERONI / MAHOU / BLUE MOON		<b>7</b>
SAM ADAMS SEASONAL / CONCRETE BEACH TANGERICA		
HEINEKEN / HOLLYWOOD FRESH HOP PILSNER		

