





TERRACE VIEW DINING ROOM MENU

Choices of Soup & Salad (Full or Half Size Salads Available)

-  Soups du Jour – today's featured regular and low sodium soup

French Onion Soup Gratinee – caramelized onion broth topped with herb crostini and melted Swiss cheese

-  Caesar Salad – crisp romaine lettuce, croutons, shredded parmesan cheese, creamy Caesar dressing

-    House Salad – fresh tomatoes, cucumbers and shredded carrots over crisp iceberg lettuce, served with choice of dressing






Entree salads served with your choice of:

Blue cheese, feta cheese, cheddar cheese, herb croutons and your choice of dressing

Above Entree Salad with your choice of:







Chilled shrimp, crispy chicken or grilled chicken




Choice of Appetizers

-  Low-Carb Cauliflower Hummus – With vegetable crudité, kalmata olives, extra virgin olive oil and peperoni chips
-  Crab Stuffed Mushrooms - savory crab filling stuffed mushrooms served with a fresh lemon dill sauce
-  Shrimp Cocktail -Served on a bed of iceberg lettuce with cocktail sauce and lemon
-   Salmon Croquette – With micro greens salad, pickled beet root, avocado mousse and herb oil

Choice of Entrees

-  Filet Mignon – grilled angus beef tenderloin finished with herb butter
-  Château Steak “à la Maison” – Seared beef tenderloin medalion with tomato gastrique jam, toasted brioche, veal demi-glace and madiera wine sauce
 -  Fresh Atlantic salmon – pan-seared, grilled or poached served with lemon dill sauce
 -  Lemon Tarragon Shrimp – Sauteed jumbo shrimp in a lemony tarragon cream sauce
-  Chicken Breast à la Provençal – Sautéed chicken breast with tomato concassé, white wine, garlic, olives and herbs de Provence
-  Chicken Breast à la Provençal, Half Portion – Sautéed chicken breast with tomato concassé, white wine, garlic, olives and herbs de Provence
-  Brined Pork Chop with fresh apples, crispy pancetta and calvados brandy
-  Pan-Seared Fresh Tilapia with white wine sauce
- Penne Pasta Bolognese – Classic Italian Slow Simmered Meat Sauce tossed with penne pasta and parmesan cheese
-  Poulet Rôti, Hunter Style – Herb roasted chicken leg with shallot-mushroom demi-glace
- Angus Sirloin Burger– Char-Grilled Fresh Angus beef burger topped with cheese, lettuce, tomato served on a toasted brioche bun
-  Omelets - Freshly prepared your way with Farm Fresh Eggs or Egg Beaters

-  Baked or Mashed Potato
-  Baked or Mashed Sweet Potato
-  Mashed Potatoes
-  Jasmine Rice
-  French Fries
-  Parmesan Truffle Fries

-  Steamed Carrots
-  Sautéed Spinach
-  Onion Rings

-  **Vegetarian Criteria**
Contains No Meat
Contains No Poultry
Contains No Shellfish
May Contain Dairy and Eggs
-  **No Sugar Added Criteria**
Baked Goods, Desserts and Beverages with No Sugar Added
-  **PHI Criteria**
600 Calories or Less
25g of Fat or Less
5g Saturated Fat or Less
600mg Sodium or Less
-  **Low Carb Criteria**
15g of Carbohydrates or Less*

Please ask your server about our daily specials

Choice of Dessert

Dessert Cart

Jumbo Cookie

 Fresh Fruit

Hand Scooped Ice Cream

Vanilla, Chocolate, Mint Chocolate Chip, Moose Tracks, Salted Caramel Pretzel, Butter Pecan, Rocky Road, Rum Raisin, Bing Cherry, Strawberry, Coffee, Espresso Chip, Orange Sherbet

 Hand Scooped No Added Ice Cream

Vanilla, Triple Chocolate, Fudge Tracks, Mint Chocolate Chip

Choice of Beverages

Fresh Brewed Coffee or Tea

Hot Chocolate

Soft Drink

Pepsi, Sprite, Ginger Ale, Pink Lemonade, Diet Mist Twist, Raspberry Tea, Iced Tea, Diet Pepsi, Club Soda, Cranberry & Seltzer

Juice

Cranberry, Orange, Peach, V-8, Tomato, Lemonade, Arnold Palmer

Whole Milk, 2% Milk, Skim Milk, Lactaid Milk