

# Dinner

## Starters

### Garlic Hummus

Roasted garlic hummus served with a Mediterranean salsa, and grilled sesame pita

7

### Terrace Calamari

Flash fried calamari strips with crispy haricot vert, served with cilantro aioli

9

### Crispy Shrimp Lettuce Wraps

Cajun breaded shrimp served with Nashville hot sauce, bibb lettuce, red pepper aioli, and cucumber relish

8

### Chef's Scallops

changes weekly

9

### Fried Green Tomatoes

Served with warm pimento cheese

7

### Bruschetta

Blend of diced tomatoes, garlic, basil, house-pulled mozzarella, a balsamic vinegar reduction, served with toasted crostinis

6

### Crab Cakes

Jumbo lump crab cake served with red pepper aioli and local greens, in a champagne vinaigrette

9.5

### Mini Tacos (Choose 3)

Steak\* – seasoned steak, chopped onions, charred tomato salsa, chipotle crema

Salmon\* – pickled red onions with cilantro aioli

Fried avocado – caramelized balsamic onion jam, goat cheese

8

## Soups and Small Salads

### Housemade Soup Du Jour

6.5

### House Salad

Radishes, carrots, cucumbers, blue cheese, grape tomatoes, tossed with our champagne vinaigrette

7

### Classic Caesar

Chopped romaine lettuce, garlic croutons, with housemade Caesar dressing

7

### Blue Crab Bisque

Lump crab meat, sherry

7.5

### Apple Pecan Salad

Bibb lettuce, granny smith apples, pecans, goat cheese, tossed with our white balsamic vinaigrette

7

*Dressings – All of our dressings are made in-house:*

Roasted Shallot Ranch, Blackened Blue Cheese, Basil-Balsamic, Oil & Vinegar, Caesar, Berry Vinaigrette, and Honey Mustard

## Sandwiches and Large Salads

All sandwiches served with choice of steak fries, sweet potato waffle fries, chef's cole slaw, fresh fruit or soup (2 extra).

### Roasted Salmon\* Salad <sup>GF</sup>

Oven roasted salmon with mixed greens, apples, pecans, raisins, and blue cheese crumbles

15

### Fried Oyster Spinach Salad

Fried oysters, caramelized onions, sautéed mushrooms, smoked bacon, hard-boiled egg, and hot bacon vinaigrette

15

### Grilled Chicken Cobb <sup>GF</sup>

Baby greens, cucumbers, tomatoes, onion, blue cheese, hard-boiled egg, avocado, and smoked bacon, topped with an all natural grilled chicken breast

13.5

exchange: Shrimp ... 2 Steak\* ... 2 Salmon\* ... 3

### Lobster BLT

Cold water lobster salad with lettuce, tomatoes and smoked bacon, served on a brioche bun

15.5

### Mighty Corned Beef

Corned beef on marble rye bread, with whole grain mustard, Swiss cheese, topped with chef's cole slaw

13

### Terrace Burger\*

Angus beef patty served with dijonaise, lettuce, tomato, red onions, with your choice of cheese on a brioche bun

12

### Grilled Chicken Sandwich

Marinated all natural grilled chicken breast, topped with bacon, pepper jack cheese, lettuce, tomato, and herb mayo on a wheat bun

13



## Entrees

### Seasonal Favorites

#### Filet\* <sup>GF</sup>

6 oz center cut filet, herb risotto, candied baby carrots, and a red wine demi

24

add: Crab Cake ... 6 Shrimp ... 5

#### Sesame Salmon\* <sup>GF</sup>

Roasted salmon, zucchini carpaccio, cucumber and radish salad, with sesame barbecue glaze

19.5

#### Vegetarian Gnocchi

Roasted tomatoes, arugula, asparagus tips, kale pesto, roasted red peppers, with Parmigiano-Reggiano

16

#### Ribeye\* <sup>GF</sup>

8 oz ribeye, fingerling potatoes, maple and bacon Brussels sprouts, roasted garlic, and caramelized onion butter

19

#### Bouillabaisse

Lobster, shrimp, scallops, shaved fennel, braised leeks, and diced tomatoes

23

#### Terrace Carbonara

Country ham, baby spinach, onions, peppers, cream, gruyere, and Parmesan

15

add: Shrimp ... 5 Steak\* ... 5 Chicken ... 3

#### Crispy Skin-On Chicken <sup>GF</sup>

All natural chicken breast with asparagus, roasted garlic mashed potatoes, and a Provencal pan sauce

20

#### Bone-In Pork Chop\*

10 oz fennel marinated bone-in pork chop, Parmesan gnocchi, pickled onions, roasted shallots, and pan jus

20

### Terrace Classics

#### Shrimp and Grits <sup>GF</sup>

Cajun-spiced shrimp, spicy chorizo pork sausage, onions, peppers, creole barbecue sauce, over stone ground cheddar cheese grits, with fried okra

16

#### Bourbon Glazed Salmon\* <sup>GF</sup>

Oven roasted salmon with bourbon mustard glaze, roasted asparagus, and baby carrots

19.5

#### Terrace Fried Chicken

All natural southern fried chicken breast with roasted garlic mashed potatoes, maple and bacon Brussels sprouts, and crumbled pork gravy

17

#### "Brick" Chicken <sup>GF</sup>

Lemon and thyme marinated all natural chicken breast, with wild mushrooms, leeks, herb Parmesan risotto, and dehydrated olives

20

#### Seared Sea Scallops <sup>GF</sup>

Seared scallops over creamy lobster risotto, served with arugula and roasted shallot salad, and blood orange gastrique

23.5

### Kid's Menu

All kids meals include a choice of fresh fruit or fries, a fountain drink or one serving of milk. Please add \$1 for juice. Ages 10 and under.

6

Grilled cheese

Kid's chicken fingers

Peanut butter and jelly

### Soft Drinks

Coke, Diet Coke, Coke Zero, Sprite, Pibb Xtra, Lemonade, Freshly Brewed Iced Tea.

2.75

<sup>GF</sup> Warning: This menu and the information on it are provided as a service to our customers. Terrace Cafe goes to great strides to identify all forms of gluten in the foods prepared in house. Normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guest with food allergies or sensitivities.

\*These items can be served raw or undercooked. Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



Terrace  
café of Ballantyne