

TERPENING TERRACE

Daily Lunch Specials

All day dining served daily from 7:00 am to 7:00 pm

Lunch Special served from 11:00 am to 1:00 pm

Week of January 18th, 2026

Sunday, January 18th

Classic Pizza

Pepperoni or cheese pizza baked until bubbly and golden.

Served with a side of crisp, seasoned fries.

Monday, January 19th

Beef Taco Salad

Seasoned ground beef, refried beans, tomato, cheddar cheese, salsa, guacamole, and sour cream over a bed of shredded lettuce served in a crispy taco bowl.

Tuesday, January 20th

Szechuan Chicken Thigh ★

Juicy roasted chicken thighs and savory drunken rice noodles drizzled with Szechuan sauce.
Accompanied by tender steamed broccolini.

Wednesday, January 21st

Salmon Cake Caesar Salad

Golden seared salmon cake nestled on crisp romaine with shaved parmesan, buttery croutons, and creamy caesar dressing.

Thursday, January 22nd

Classic Egg Salad Wrap ★

Creamy homemade egg salad with fresh herbs and crisp spinach and fresh tomato wrapped in a soft flour tortilla, served alongside crunchy kettle chips.

Friday, January 23rd

Trio of Sausage Bites ♦

Individual andouille, kielbasa, and bratwurst sausage bites served with slow-simmered black-eyed peas and a medley of roasted seasonal vegetables.

Saturday, January 24th

Lobster & Surimi Risotto ★

Creamy risotto folded with lobster, surimi, and sautéed mushrooms.
Finished with infused oil and served with toasted herb crostini.

Side items subject to change according to availability.
Culinary creations by Executive Chef, Jason Wish

♦ Denotes Gluten Free

★ Denotes Gluten Free Available

TERPENING TERRACE

Daily Dinner Specials

All day dining served daily from 7:00 am to 7:00 pm

Dinner Special served from 4:00 pm to 6:30 pm

Week of January 18th, 2026

Sunday, January 18th

Swedish Meatballs ★

Tender beef meatballs simmered in a rich, creamy gravy served with buttery mashed potatoes and sweet green peas.

Monday, January 19th

Cheesy Baked Penne Marinara

Oven-baked penne tossed in house marinara and melted cheeses, accompanied by steamed seasonal vegetables and warm garlic bread.

Tuesday, January 20th

Philadelphia Roast Beef ♦

Tender thin-sliced roasted beef with sautéed onions, peppers, and mushrooms, finished with melted cheese and served with seasoned roasted potatoes.

Wednesday, January 21st

Country Chicken-Fried Steak

Golden breaded beef steak topped with savory gravy, served with creamy mac and cheese and tender glazed carrots.

Thursday, January 22nd

Citrus-Baked Tilapia ♦

Oven-baked tilapia finished with bright citrus sauce, paired with fragrant pesto rice and a colorful vegetable medley.

Friday, January 23rd

Homestyle Baked Chicken Breast or Lobster Night ★

Juicy baked chicken breast served with mashed potatoes and gravy, crisp green beans, and a warm biscuit.

Saturday, January 24th

South Carolina Pulled Pork ♦

Slow-roasted pulled pork finished with Carolina-style sauce. Served with hearty mixed bean stew and Carolina potato salad.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

♦ Denotes Gluten Free

★ Denotes Gluten Free Available