

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 February 15th, 2026

Sunday, February 15th

Cajun Shrimp Caesar Salad ★

Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

◆ Denotes Gluten Free

★ Denotes Gluten Free Available

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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 February 15th, 2026

Sunday, February 15th

Creamy Dijon Chicken ♦

Tender chicken breast finished in a velvety Dijon cream sauce, offering a delicate balance of richness and gentle tang. Served with whipped yam mash and perfectly seasoned green beans.

Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ♦

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

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 February 15th, 2026

Sunday, February 15th

Creamy Dijon Chicken ♦

Tender chicken breast finished in a velvety Dijon cream sauce, offering a delicate balance of richness and gentle tang. Served with whipped yam mash and perfectly seasoned green beans.

Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ♦

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

♦ Denotes Gluten Free

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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 February 15th, 2026

Sunday, February 15th

Cajun Shrimp Caesar Salad ★

Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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

Week of February 15th, 2026

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Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ♦

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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Tuesday, February 17th

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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Week of February 15th, 2026

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Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ♦

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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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 February 15th, 2026

Sunday, February 15th

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Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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

Week of February 15th, 2026

Sunday, February 15th

Creamy Dijon Chicken ◆

Tender chicken breast finished in a velvety Dijon cream sauce, offering a delicate balance of richness and gentle tang. Served with whipped yam mash and perfectly seasoned green beans.

Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ◆

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ◆

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ◆

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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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 February 15th, 2026

Sunday, February 15th

Cajun Shrimp Caesar Salad ★

Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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

Week of February 15th, 2026

Sunday, February 15th

Creamy Dijon Chicken ♦

Tender chicken breast finished in a velvety Dijon cream sauce, offering a delicate balance of richness and gentle tang. Served with whipped yam mash and perfectly seasoned green beans.

Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ♦

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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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 February 15th, 2026

Sunday, February 15th

Cajun Shrimp Caesar Salad ★

Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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

Week of February 15th, 2026

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Monday, February 16th

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Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ♦

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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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 February 15th, 2026

Sunday, February 15th

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Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

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Tuesday, February 17th

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

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Side items subject to change according to availability.

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

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Side items subject to change according to availability.

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Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

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 February 15th, 2026

Sunday, February 15th

Creamy Dijon Chicken ◆

Tender chicken breast finished in a velvety Dijon cream sauce, offering a delicate balance of richness and gentle tang. Served with whipped yam mash and perfectly seasoned green beans.

Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ◆

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ◆

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ◆

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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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 February 15th, 2026

Sunday, February 15th

Cajun Shrimp Caesar Salad ★

Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Week of February 15th, 2026

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A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

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Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

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Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

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Friday, February 20th

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House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

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Pesto Chicken Gnocchi

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

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Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

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Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

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Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

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Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

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Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

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House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

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Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

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Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

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Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

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TERPENING TERRACE

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Week of February 15th, 2026

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

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Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

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House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

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Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

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Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

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TERPENING TERRACE

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

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Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

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House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

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Sunday, February 15th

Creamy Dijon Chicken ♦

Tender chicken breast finished in a velvety Dijon cream sauce, offering a delicate balance of richness and gentle tang. Served with whipped yam mash and perfectly seasoned green beans.

Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ♦

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

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 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 February 15th, 2026

Sunday, February 15th

Cajun Shrimp Caesar Salad ★

Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

◆ Denotes Gluten Free

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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 February 15th, 2026

Sunday, February 15th

Creamy Dijon Chicken ◆

Tender chicken breast finished in a velvety Dijon cream sauce, offering a delicate balance of richness and gentle tang. Served with whipped yam mash and perfectly seasoned green beans.

Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ◆

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ◆

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ◆

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

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Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Week of February 15th, 2026

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Tuesday, February 17th

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A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ♦

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Wednesday, February 18th

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

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Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

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Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

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TERPENING TERRACE

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

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Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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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 February 15th, 2026

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Monday, February 16th

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Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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

Week of February 15th, 2026

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A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ◆

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

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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 February 15th, 2026

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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Week of February 15th, 2026

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Side items subject to change according to availability.

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TERPENING TERRACE

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House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

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Wednesday, February 18th

Marinated Pork with Artichokes ◆

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ◆

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ◆

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

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 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 February 15th, 2026

Sunday, February 15th

Cajun Shrimp Caesar Salad ★

Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

◆ Denotes Gluten Free

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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 February 15th, 2026

Sunday, February 15th

Creamy Dijon Chicken ♦

Tender chicken breast finished in a velvety Dijon cream sauce, offering a delicate balance of richness and gentle tang. Served with whipped yam mash and perfectly seasoned green beans.

Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ♦

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

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Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

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Side items subject to change according to availability.

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

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Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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

Week of February 15th, 2026

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Tuesday, February 17th

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A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ◆

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ◆

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ◆

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Week of February 15th, 2026

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Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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Week of February 15th, 2026

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Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

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Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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

Week of February 15th, 2026

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Monday, February 16th

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Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ◆

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ◆

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

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TERPENING TERRACE

Daily Lunch Specials

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Week of February 15th, 2026

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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Week of February 15th, 2026

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A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

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Side items subject to change according to availability.

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Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

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 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 February 15th, 2026

Sunday, February 15th

Cajun Shrimp Caesar Salad ★

Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

◆ Denotes Gluten Free

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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 February 15th, 2026

Sunday, February 15th

Creamy Dijon Chicken ◆

Tender chicken breast finished in a velvety Dijon cream sauce, offering a delicate balance of richness and gentle tang. Served with whipped yam mash and perfectly seasoned green beans.

Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ◆

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ◆

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ◆

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Monday, February 16th

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

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Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

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Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

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Side items subject to change according to availability.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

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Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

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Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

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Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

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Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

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Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

Daily Lunch Specials

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Week of February 15th, 2026

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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Week of February 15th, 2026

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Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ◆

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

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Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

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Side items subject to change according to availability.

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TERPENING TERRACE

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Friday, February 20th

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House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

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Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

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Sunday, February 15th

Cajun Shrimp Caesar Salad ★

Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

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 February 15th, 2026

Sunday, February 15th

Creamy Dijon Chicken ◆

Tender chicken breast finished in a velvety Dijon cream sauce, offering a delicate balance of richness and gentle tang. Served with whipped yam mash and perfectly seasoned green beans.

Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ◆

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ◆

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ◆

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

◆ Denotes Gluten Free

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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 February 15th, 2026

Sunday, February 15th

Cajun Shrimp Caesar Salad ★

Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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

Week of February 15th, 2026

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Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

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Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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

Week of February 15th, 2026

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Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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

Week of February 15th, 2026

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Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ♦

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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Week of February 15th, 2026

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Monday, February 16th

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Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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

Week of February 15th, 2026

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Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ♦

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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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 February 15th, 2026

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Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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

Week of February 15th, 2026

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Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ◆

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ◆

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ◆

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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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 February 15th, 2026

Sunday, February 15th

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Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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

Week of February 15th, 2026

Sunday, February 15th

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Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ♦

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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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 February 15th, 2026

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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Week of February 15th, 2026

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A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

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Side items subject to change according to availability.

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Friday, February 20th

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House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

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Side items subject to change according to availability.

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Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

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 February 15th, 2026

Sunday, February 15th

Creamy Dijon Chicken ♦

Tender chicken breast finished in a velvety Dijon cream sauce, offering a delicate balance of richness and gentle tang. Served with whipped yam mash and perfectly seasoned green beans.

Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ♦

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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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 February 15th, 2026

Sunday, February 15th

Cajun Shrimp Caesar Salad ★

Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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

Week of February 15th, 2026

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

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Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

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Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ◆

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ◆

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ◆

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Monday, February 16th

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Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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

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A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ♦

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ♦

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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Week of February 15th, 2026

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Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

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Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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Week of February 15th, 2026

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Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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TERPENING TERRACE

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Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

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Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

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Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

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Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

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TERPENING TERRACE

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Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

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House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

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Pesto Chicken Gnocchi

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Side items subject to change according to availability.

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Side items subject to change according to availability.

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Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

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 February 15th, 2026

Sunday, February 15th

Creamy Dijon Chicken ◆

Tender chicken breast finished in a velvety Dijon cream sauce, offering a delicate balance of richness and gentle tang. Served with whipped yam mash and perfectly seasoned green beans.

Monday, February 16th

Mom's Spaghetti

Traditional spaghetti topped with slow-simmered meat sauce made from tomatoes and savory ground beef. Accompanied by a crisp Caesar salad with Parmesan cheese and croutons.

Tuesday, February 17th

Hearty Cowboy Stew

A robust blend of bacon, ground beef, and sliced kielbasa simmered with beans, potatoes, and garden vegetables in a savory broth. Served with a warm, flaky biscuit.

Wednesday, February 18th

Marinated Pork with Artichokes ◆

Tender marinated pork paired with braised artichoke hearts and finished with a rich pork jus. Served alongside creamy navy bean mash and a colorful seasonal vegetable medley.

Thursday, February 19th

Salmon Piccata ◆

Pan-seared salmon finished with a light lemon-caper butter sauce. Accompanied by roasted redskin potatoes and oven-roasted seasonal vegetables.

Friday, February 20th

Hawaiian Shoyu Chicken ◆

Succulent chicken thighs glazed in a sweet and savory shoyu sauce with hints of ginger and garlic. Served over steamed white rice with a refreshing scallion and pineapple salad.

Saturday, February 21st

Four Cheese Mac & Roast Pork with Broccoli

Creamy four-cheese macaroni baked with cheddar, mozzarella, jack and parmesan until golden and bubbly. Served with tender roast pork and broccoli in a savory southern sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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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 February 15th, 2026

Sunday, February 15th

Cajun Shrimp Caesar Salad ★

Crisp romaine lettuce tossed in classic Caesar dressing, topped with lightly Cajun seasoned sautéed shrimp and shaved Parmesan. Served with a butter-brushed breadstick.

Monday, February 16th

Classic Reuben ★

Thinly sliced corned beef layered with tangy sauerkraut, Swiss cheese, and Thousand Island dressing on toasted rye bread. Accompanied by crisp, golden kettle chips.

Tuesday, February 17th

Chicken à l'Orange ★

Tender roasted chicken breast finished with a delicate orange glaze, served alongside a seasonal vegetable medley. Paired with warm cornbread and whipped orange butter.

Wednesday, February 18th

Pierogi & Swedish-Style Meatballs

Traditional potato and cheese pierogi served with savory Swedish-style meatballs and a light mustard sauce. Accompanied by oven-roasted vegetables.

Thursday, February 19th

Homestyle Sloppy Joe ★

Seasoned ground beef simmered in a rich tomato sauce, served on a toasted brioche bun. Paired with crisp waffle fries.

Friday, February 20th

Ham Salad Wrap

House-prepared ham salad with lettuce and tomato wrapped in a soft flour tortilla, sliced and served with a refreshing assortment of seasonal fruit and fresh berries.

Saturday, February 21st

Pesto Chicken Gnocchi

Tender potato gnocchi tossed with grilled chicken and basil pesto cream sauce. Served with a fresh tomato and mozzarella salad tossed in oil light white wine vinaigrette.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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