

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 1st, 2026

Sunday, February 1st

Beef Ravioli

Tender beef-filled ravioli tossed in a silky pesto cream sauce with broccoli.

Served with warm garlic bread.

Monday, February 2nd

Classic Meatball Sub

House-made beef meatballs simmered in rich marinara, topped with melted mozzarella on a toasted hoagie, served with crispy golden fries.

Tuesday, February 3rd

Shrimp Salad Croissant

Chilled surimi shrimp salad folded with light herbs and citrus, nestled in a flaky croissant, accompanied by kettle style potato chips.

Wednesday, February 4th

Honey Walnut Shrimp

Crispy shrimp glazed in a delicate honey sauce with toasted walnuts.

Paired with a savory grit cake and oven-roasted seasonal squash.

Thursday, February 5th

Turkey Cake Caesar

Golden-seared turkey cake served over crisp romaine tossed in classic

Caesar dressing, finished with parmesan and garlic croutons.

Friday, February 6th

BBQ Chicken Twice Baked Potato

Slow-roasted BBQ chicken in a loaded twice-baked potato and a colorful medley of seasoned vegetables.

Saturday, February 7th

“Forbidden” Beef & Lentil Porridge

Rich, slow-simmered beef and lentils seasoned with warming spices, served with crisp naan crustinis for dipping and scooping.

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 1st, 2026

Sunday, February 1st

Pork Chops

Juicy roasted pork chop topped with warm sauerkraut, served alongside a crispy hashbrown cake and buttered sweet peas.

Monday, February 2nd

Pineapple Baked Chicken

Oven-baked chicken glazed with pineapple and spices, served over fragrant cilantro rice with tender green beans.

Tuesday, February 3rd

Traditional Turkey Dinner

Roasted turkey with herb gravy, russet and sweet potatoes, seasonal vegetables, and a side of house-made cranberry sauce.

Wednesday, February 4th

General Tso's Meatballs

Savory meatballs coated in a sweet-and-spicy General Tso glaze, served over steamed rice with grilled scallions.

Thursday, February 5th

Southwest Meatloaf

Boldly seasoned meatloaf with southwest spices, paired with creamy jicama-sweet potato mash and roasted vegetables.

Friday, February 6th

Classic Beef Stew

Hearty slow-simmered beef stew with tender vegetables.
Served with a warm, fluffy biscuit on the side.

Saturday, February 7th

BBQ Baby Back Ribs

Fall-off-the-bone baby back ribs brushed with smoky BBQ sauce.
Served with creamy mashed potatoes and glazed carrots.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

◆ Denotes Gluten Free

★ Denotes Gluten Free Available