

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 8th, 2026

Sunday, February 8th

Pot Roast Sandwich

Tender pot roast piled onto a toasted sub roll, finished with rich roasted-vegetable gravy. Served with crisp waffle fries and classic horseradish sauce on the side.

Monday, February 9th

Golden Monte Cristo

Layers of ham, turkey, and Swiss cheese, dipped in egg batter, griddled until crisp outside & melted inside then lightly dusted with powdered sugar. Accompanied by raspberry jam & kettle chips.

Tuesday, February 10th

General Tso's Chicken ◆

Crispy chicken tossed in a gently sweet and savory ginger-garlic sauce, served with fluffy rice and a cup of egg drop soup made of soothing broth and delicate egg ribbons .

Wednesday, February 11th

Yellow Curry Shrimp ★

Succulent shrimp simmered in fragrant yellow curry with warm spices, paired with roasted greens and soft cauliflower naan for dipping.

Thursday, February 12th

Miso Butter Grilled Cheese ★

Japanese-inspired grilled cheese with gouda and cheddar, elevated by savory miso butter on artisan bread. Served with velvety umami tomato soup.

Friday, February 13th

Chicken Congee ◆

Slow-cooked savory rice porridge with tender chicken. Accompanied by a bright pickled radish and cucumber salad.

Saturday, February 14th

Pork Egg Foo Yung ◆

Classic Chinese-style omelet with seasoned pork, egg and vegetables, topped with light brown gravy style sauce and served with steamed rice.

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 8th, 2026

Sunday, February 8th

Luau-Style Roast Pork

Slow-roasted pulled pork with island flavors, served with classic Hawaiian macaroni salad and caramelized broccoli.

Monday, February 9th

Baked Chimichurri Chicken Breast ♦

Oven-baked chicken breast topped with fresh chimichurri sauce made with parsley, garlic, olive oil, and a touch of vinegar, served with scalloped potatoes and buttered asparagus.

Tuesday, February 10th

Szechuan Beef Roast ♦

Tender beef roast with gentle Szechuan seasoning, accompanied by roasted potatoes and a savory pumpkin stew.

Wednesday, February 11th

Pork & Wild Mushroom Ragu ♦

Tender pork slow-simmered with wild mushrooms in a rich, savory sauce, served over creamy, cheesy grits.

Thursday, February 12th

Citrus Rockfish ♦

Lightly seasoned rockfish with bright citrus notes.
Served with bok choy rice, and a warm miso broth.

Friday, February 13th

Onion & Bacon Jam Patty Melt

Open-faced beef patty on rye bread, topped with onion bacon jam and melted cheese.
Served with roasted Brussels sprouts.



Saturday, February 14th

Prime Rib



Delicious and juicy prime rib perfectly paired with au jus for dipping.
Served with mashed potatoes and roasted vegetables with a side of horseradish sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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★ Denotes Gluten Free Available