

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 March 15th, 2026

Sunday, March 15th

Creole Tuna Salad Wrap

Cajun-inspired tuna salad with a hint of pineapple wrapped in a soft tortilla.

Served with kettle chips.

Monday, March 16th

Classic Cobb Salad ★

Chopped chicken, bacon, egg, avocado, and tomato over crisp mixed greens and romaine.

Finished with garlic bread on the side.

Tuesday, March 17th

Bacon & Tomato Grilled Cheese ★

Sharp cheddar, crispy bacon, and sliced tomato on toasted sourdough with herb butter.

Served with a comforting cup of homestyle potato and cabbage stew.



Wednesday, March 18th

Loaded Sloppy Joe Baked Potato ◆

A fluffy baked potato split and generously topped with savory house-made sloppy joe beef, slow simmered in a tangy tomato sauce. Accompanied by fresh tomato slaw.

Thursday, March 19th

Mild Buffalo Chicken Wings ★

Classic chicken wings tossed in a mild buffalo sauce that delivers just the right touch of flavor without too much heat. Served alongside a crisp Caesar salad.

Friday, March 20th

All American Chili Dog

Grilled hot dogs nestled in soft toasted buns and topped with hearty house chili and shredded cheddar cheese. Served with crispy sweet potato waffle fries.

Saturday, March 21st

Smash Burger & Fries ★

Griddle-seared burger smashed thin with grilled onions pressed directly into the patty, topped with melted American cheese and pickles on a toasted bun. Served with golden fries.

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 March 15th, 2026

Sunday, March 15th

Hearty Beef & Zucchini Chili

A robust chili with seasoned ground beef, tender zucchini, tomatoes, and warm spices.

Served with a slice of golden cornbread for dipping.

Monday, March 16th

Smokey Pork with Boston Baked Beans ◆

Tender smoked pork served with rich, slow-baked boston beans. Accompanied by southern broccoli salad with a lightly sweet and tangy dressing.



Tuesday, March 17th

Traditional Corned Beef & Cabbage Supper ◆



Slow-simmered corned beef served with tender cabbage, buttery redskin potatoes, and a classic mirepoix of carrots, celery, and onions.

Wednesday, March 18th

Tennessee Pulled Pork Sandwich

Tennessee-style pulled pork piled high on a toasted sesame bun, tender and flavorful with a light barbecue finish. Served alongside creamy pasta shells and cheese with tender broccoli florets.

Thursday, March 19th

Shrimp & Roasted Red Pepper Stew ★

A savory shrimp stew simmered with roasted red peppers, tomatoes, and aromatic herbs.

Served with fluffy sticky rice and a warm buttery biscuit.

Friday, March 20th

Georgia Peach BBQ Chicken Drumsticks

Oven-roasted chicken drumsticks glazed in sweet georgia peach barbecue sauce.

Served with slow-cooked collard greens with bacon and buttered texas toast.

Saturday, March 21st

Crispy Pretzel Chicken

Golden pretzel-crust chicken served with creamy macaroni and pea salad.

Accompanied by honey mustard dipping sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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