

# 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 29th, 2026

Sunday, March 29th

### Cheesy Shells & Tenders

Pasta shells folded into velvety three cheese sauce.  
Served with hand breaded, golden brown chicken tenderloins.

Monday, March 30th

### Beef Taco Salad

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

Tuesday, March 31st

### Caesar Salad w/ Herbed Shrimp ★

Herb marinated grilled shrimp atop a bed of crisp greens. Completed with savory, anchovy infused dressing, buttery toasted croutons, and shaved parmesan.

Wednesday, April 1st

### Smoked Chicken Loaded Potato ◆

A fluffy Idaho russet stuffed with tender, smoked pulled chicken, melted sharp cheddar, crispy bacon bits, sour cream, and fresh chives, topped with a drizzle of our BBQ sauce.

Thursday, April 2nd

### Stuffed Cabbage ◆

Tender cabbage leaves filled with seasoned beef and rice, simmered in a savory tomato sauce.  
Served with creamy mashed potatoes.

Friday, April 3rd

### Eggplant Parmesan

Layers of tender, breaded eggplant baked with rich marinara sauce and melted mozzarella cheese.  
Served with spaghetti tossed in savory marinara.

Saturday, April 4th

### Egg Salad Croissant

Fluffy, herb seasoned egg salad nestled in a buttery croissant.  
Paired with crispy kettle chips

*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 29th, 2026

### Sunday, March 29th

#### Swedish Meatballs

Tender Swedish meatballs smothered in a savory cream gravy.  
Served over a bed of fluffy white rice and roasted seasonal broccoli.

### Monday, March 30th

#### Fettuccine Alfredo

Freshly cooked fettuccine pasta tossed in our rich, and creamy parmesan garlic sauce.  
Served with a side of toasted garlic bread.

### Tuesday, March 31st

#### Baked Chicken

Slow baked chicken breast marinated in herbs, served alongside thinly sliced potatoes layered in a cream sauce. Accompanied by butter glazed seasonal vegetables and finished with savory gravy.

### Wednesday, April 1st

#### Honey Baked Ham Steak ◆

A thick-cut ham steak, slow-baked in a sweet honey glaze until caramelized and juicy.  
Served alongside creamy yam mash, and crisp-tender green beans.

### Thursday, April 2nd

#### Parmesan Tilapia

Crispy Parmesan-crusting tilapia, baked until golden and flaky, served over fluffy brown rice.  
Paired with tender honey-glazed carrots for the perfect balance of savory and sweet.

### Friday, April 3rd

#### Classic Liver & Onions

Pan-seared beef liver with caramelized onions.  
Served with mashed potatoes, rich gravy, and seasonal vegetables.

### Saturday, April 4<sup>th</sup>

#### Fish Fry

Crispy, golden beer-battered fish served with creamy tartar sauce,  
and a fresh lemon wedge. Accompanied by slaw and golden fries.

*Side items subject to change according to availability.*

Culinary creations by Executive Chef, Jason Wish

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