



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 April 19th, 2026



Sunday, April 19th

Ham & Brie Garden Salad ◆

Grilled ham and creamy brie cheese served over tender mixed greens, tossed in a bright French lemon vinaigrette with berries and roasted peanuts.

Monday, April 20th

Chicken Quesadilla

Marinated grilled chicken folded into a warm tortilla with sautéed peppers and onions as well as a blend of cheeses. Accompanied by guacamole, salsa and sour cream.

Tuesday, April 21st

Watercress Salad ★

Peppery watercress salad paired with sweet pea chutney, herb-grilled shrimp, and a lightly fried oyster, all finished with a citrus vinaigrette and served with crisp crostini.

Wednesday, April 22nd

Turkey Baguette Francaise

Sliced roasted turkey layered on a crusty baguette with Swiss cheese and velvety béchamel, fresh arugula and crisp apple slices, served alongside kettle chips.

Thursday, April 23rd

Lemon Baked Petrale Sole ◆

Delicately baked petrale sole infused with lemon, accompanied by fluffy rice pilaf, vibrant mango chutney, and a drizzle of pomegranate reduction.

Friday, April 24th

Caramelized Pork Belly BLT

Buttery croissant filled with rich caramelized pork belly, crisp lettuce, and tomato, finished with a touch of red pepper jam. Served with a chilled, silky potato and leek vichyssoise soup.

Saturday, April 25th

Chicken Drumstick Fricassee ◆

Tender braised chicken drumstick simmered with onions and mushrooms in a savory fricassee sauce, served over a smooth cauliflower and potato mash.

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 April 19th, 2026



Sunday, April 19th

French Onion Meatballs

Savory beef meatballs simmered in a rich, deeply caramelized French onion sauce with hints of thyme and melted cheese, served over buttery egg noodles.

Monday, April 20th

French Bread Pizzas

Toasted French bread topped with your choice of tender chicken in a creamy white herb sauce, or caramelized onions with ham and melted swiss cheese. Served with a refreshing side watermelon.

Tuesday, April 21st

Porc aux Pruneaux ◆

Tender pork loin braised with sweet prunes in a savory sauce, creating a classic French balance of sweet and rich, served with layered scalloped potatoes and a medley of zucchini and squash.

Wednesday, April 22nd

Chicken Provençal ◆

Braised chicken with tomatoes, olives, and shallots in a fragrant Provençal-style sauce, complemented by elegantly piped duchess potatoes with a light, golden finish.

Thursday, April 23rd

Chicken Moutarde Française

Pan-seared chicken finished in a velvety Dijon mustard cream sauce with notes of garlic and white wine, served alongside smooth garlic mashed potatoes and crisp-tender haricots verts green beans.

Friday, April 24th

Grilled Flank Steak ◆

Grilled flank steak, sliced and topped with a silky Béarnaise sauce—a classic French butter sauce enriched with white wine, and tarragon for a smooth, lightly tangy finish. Served with roasted redskin potatoes and grilled endive, a tender leafy veggie that becomes slightly sweet when charred.

Saturday, April 25th

Butter Poached Salmon ◆

Delicate salmon slowly poached in butter for a tender, luxurious texture, finished with a bright tri-citrus beurre blanc, a velvety sauce made with white wine and citrus.
Served over fragrant jasmine rice with fresh spring vegetables.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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