

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 5th, 2026



Sunday, April 5th

Easter Buffet



Join us for a delicious buffet featuring peach honey ham and lemon baked cod. Accompanied by creamy scalloped potatoes, roasted yams, glazed carrot coins, garlic green beans and fluffy dinner rolls. Leave room for our delicious dessert selection.

Monday, April 6th

Ham Salad Wrap ★

Classic ham salad made with diced ham, crisp celery, and a creamy dressing, wrapped in a soft flour tortilla with fresh lettuce and tomato. Served with a side of crunchy kettle chips.

Tuesday, April 7th

Fishwich

Battered fish patty deep-fried to a golden brown and served on a warm bun with lettuce, tomato, onion, and a side of tartar sauce. Accompanied by fresh fruit and ripe berries.

Wednesday, April 8th

Caesar Salad w/ Cod & Shrimp Salad

Crisp romaine lettuce tossed in our classic creamy Caesar dressing with croutons and Parmesan cheese, topped with a generous portion of flaky baked cod and shrimp salad.

Thursday, April 9th

Beef Roast Smothered JoJo's

Tender, slow-roasted beef roast sliced thin and piled high over thick-cut, crispy jojo potatoes, smothered in a rich, creamy white cheese sauce

Friday, April 10th

Chop Salad ◆

A hearty chopped salad loaded with crisp lettuce, diced salami, pepperoni, chickpeas, hard-boiled eggs, olives, and crunchy roasted peanuts. Served with your choice of dressing.

Saturday, April 11th

Chicken Fried Steak w/ Hollandaise Sauce

Crispy, golden chicken fried steak smothered in a rich, buttery hollandaise sauce. Served with tender-crisp roasted broccoli. A Southern comfort classic with an elegant, creamy twist.

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 5th, 2026

Sunday, April 5th

Sack Supper

Your choice of either a chef salad served by a side of ranch and a roll, or a deli sandwich served with chips, fruit and a cookie. Please be sure to let the front desk know of your meal selection.

Monday, April 6th

Pot Roast ♦

Classic slow-braised pot roast, fork-tender and full of savory flavor, served with crispy roasted redskin potatoes and a colorful mirepoix of sautéed carrots, celery, and onions.

Tuesday, April 7th

Stuffed Peppers

Tender bell peppers filled with a savory seasoned stuffing, baked and finished with a classic red sauce. Served with mashed potatoes.

Wednesday, April 8th

Peach BBQ Chicken Thigh ♦

Juicy bone-in chicken thighs glazed with sweet and tangy peach BBQ sauce, grilled until caramelized and smoky. Served over creamy cheddar cheese grits and tender greens.

Thursday, April 9th

Chicken Pie w/ Biscuit

Classic chicken pie filled with tender chunks of chicken, carrots, peas, and celery in a rich, creamy gravy, baked under a golden, flaky buttermilk biscuit.

Friday, April 10th

Cleveland Style Grilled Shrimp and Vegetables

Plump shrimp and fresh seasonal vegetables grilled to perfection and tossed in bold, tangy Cleveland-style BBQ sauce. Served alongside crispy roasted redskin potatoes

Saturday, April 11th

Cleveland Polish Boy

A classic Cleveland favorite: grilled kielbasa sausage nestled in a soft hoagie roll, loaded with crispy fries, fresh coleslaw, and drizzled with sweet and tangy BBQ sauce.

Served with a fresh side of seasonal fruit and berries.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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