

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 May 10th, 2026



Sunday, May 10th

Mother's Day Buffet



Slow-roasted prime rib and tender chicken breast finished in a bright lemon glaze. Served with cheesy gratin potatoes, herb-roasted red skins, honey-glazed carrots, and green beans sautéed with bacon and mushrooms. Includes warm cornbread, dinner rolls, and assorted desserts.

Monday, May 11th

Grilled Shrimp Caesar Salad

Crisp romaine lettuce tossed in a creamy Caesar dressing, topped with succulent grilled shrimp and served with a side of toasted garlic bread.

Tuesday, May 12th

Egg Salad Croissant

House-made egg salad with fresh lettuce and tomato on a buttery, flaky round croissant. Served with crunchy kettle chips.

Wednesday, May 13th

Green Goddess Chicken & Bean Salad ★

A medley of chicken, garden beans, and greens tossed in a bright Green Goddess dressing, a blend of herbs like parsley, chives, and tarragon with a hint of lemon. Accompanied by warm pita bread.

Thursday, May 14th

Prosciutto & Burrata Plate ★

A charcuterie-style plate featuring thinly sliced prosciutto and creamy burrata cheese. Served with crackers, seasonal berries and a crispy fried grit ball.

Friday, May 15th

Classic Eggs Benedict

Toasted English muffin halves topped with sliced ham, poached eggs, and velvety hollandaise sauce. Served with roasted fingerling potatoes.

Saturday, May 16th

Steakhouse Loaded Baked Potato ◆

A large baked potato piled high with tender ribeye steak bites, melted cheddar cheese, sour cream, and fresh scallions. Served with a side of chopped greens and alfalfa sprouts with oil and vinegar.

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 May 10th, 2026

Sunday, May 10th

Sack Supper

Your choice of either a chef salad served with 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, May 11th

Steak Fajitas ★

A savory blend of sliced ribeye and sirloin steak sautéed with bell peppers and onions. Served with warm flour tortillas, guacamole, sour cream, and shredded cheese, alongside fire-roasted corn.

Tuesday, May 12th

Miso Honey Glazed Chicken ◆

Oven-roasted chicken thighs finished with a savory miso and honey glaze.
Served with sesame scallion rice and steamed broccoli.

Wednesday, May 13th

Portobello Salisbury Steak

A premium, seasoned beef patty seared to lock in flavor and topped with a savory steak gravy and a roasted portabella mushroom. Served with a side of fluffy mashed potatoes.

Thursday, May 14th

Shrimp & Lobster Macaroni & Cheese

A rich and creamy macaroni and cheese featuring tender pieces of shrimp and lobster.
Served with a side of roasted cauliflower.

Friday, May 15th

Pork Chop with Spiced Apple Ragu ◆

A tender boneless pork chop topped with a warm, spiced apple ragu.
Served with a side of creamy mashed yams.

Saturday, May 16th

Fried Chicken

Crispy breaded chicken breast smothered in creamy chicken gravy.
Served with scalloped potatoes and tender green beans.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish