

# 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 31st, 2026

Sunday, May 31st

### Crispy Fried Shrimp Basket

Golden-fried shrimp served with a side of crisp, refreshing apple coleslaw.

Monday, June 1st

### Avocado Egg Salad Wrap ★

A creamy blend of egg salad and fresh avocado tucked into a soft wrap, served with crunchy kettle chips.

Tuesday, June 2nd

### Sticky Sweet & Spicy Wings ◆

Crispy chicken wings tossed in a flavorful, sticky sweet and spicy glaze. Served with a fresh watercress salad and berry vinaigrette.

Wednesday, June 3rd

### Mediterranean Couscous & Tuna Salad

A vibrant Mediterranean couscous salad paired with a light, yogurt based tuna salad, served with a crunchy toasted crostini.

Thursday, June 4th

### Fresh Peach & Bacon Caesar Salad

Crisp greens tossed with sweet fresh peaches, smoky bacon, and Caesar dressing, topped with flaky, crunchy phyllo dough croutons.

Friday, June 5th

### Smoky Herb Chicken ◆

Tender chicken seasoned with smoky butter and garden herbs, served alongside charred, grilled cauliflower.

Saturday, June 6th

### Baked PB & J

A warm, crispy baked peanut butter and jelly sandwich elevated with a house-made sweet berry compote. Served with a side of crispy yam waffle 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 May 31st, 2026

Sunday, May 31st

### Loaded BBQ Pork Baked Potato ♦

A hearty baked potato piled high with tender BBQ smoked pork, melted cheddar cheese, sour cream, and fresh scallions. Served with a side of house slaw.

Monday, June 1st

### Honey-Glazed Salmon ♦

A tender salmon fillet finished with a sweet honey glaze, served over a bed of fragrant coconut rice and seasonal vegetables.

Tuesday, June 2nd

### Ravioli in Meat Sauce

Tender squash and cheese ravioli smothered in a rich, savory meat sauce.  
Served with a warm garlic breadstick.

Wednesday, June 3rd

### French Onion Chicken Thighs ♦

Juicy chicken thighs slow-cooked with savory caramelized onions and rich broth, served over a bed of herb-roasted potatoes.

Thursday, June 4th

### Shrimp Scampi ♦

Succulent shrimp sautéed in a classic lemon-butter and garlic sauce over bok choy served alongside a sweet baked yam with honey butter.

Friday, June 5th

### Summer Turkey Dinner

Oven-roasted turkey served with savory bread stuffing, rich pan turkey jus, and a side of chopped spinach tossed with sweet figs.

Saturday, June 6th

### Peach-Glazed Chicken Breast ♦

A juicy chicken breast coated in a sweet peach glaze, served over a savory hash of roasted yams, peaches, and carrots.

*Side items subject to change according to availability.*

Culinary creations by Executive Chef, Jason Wish