

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 July 12th, 2026

Sunday, July 12th

Beef & Cheese Ravioli

Tender four cheese and beef stuffed ravioli smothered in a rich red sauce and served with a crisp side Caesar salad.

Monday, July 13th

Curry Chicken Wrap

Tender curry chicken tucked into a soft wrap, paired with a fresh Kachumber salad—a vibrant Indian-style mix of diced cucumber, red onion, tomato, and cilantro tossed in fresh lemon juice.

Tuesday, July 14th

Open-Faced Pot Roast Biscuit

Slow-cooked, tender pot roast with carrot, onion, and celery served over a warm, split buttermilk biscuit with rich savory gravy.

Wednesday, July 15th

Smoked Salmon & Berry Spinach Salad

Flaky smoked salmon served over a fresh bed of spinach with sweet seasonal berries, sliced red onions, and crisp bacon, finished with a bright lime vinaigrette.

Thursday, July 16th

Three-Meat Sloppy Joes

A hearty and savory blend of ground turkey, beef, and pork simmered in a tangy tomato sauce, served on a warm bun with crispy golden fries.

Friday, July 17th

Chilled Gazpacho & Shrimp Bruschetta

A refreshing, cool bowl of cucumber gazpacho soup paired with crispy grilled tomato bruschetta and seasoned shrimp.

Saturday, July 18th

Chicken Crepes with Cheese Sauce

Delicate, warm crepes filled with tender chicken and roasted cauliflower then topped with a rich, velvety cheese sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

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 July 12th, 2026

Sunday, July 12th

Coca-Cola Glazed Pork

Tender pork slow-cooked in a sweet and savory Coca-Cola reduction, served with cheesy scalloped potatoes and crisp haricot verts green beans.

Monday, July 13th

Brats & Kraut

Savory grilled bratwurst served with tangy sauerkraut and oven-roasted redskin potatoes.

Tuesday, July 14th

Traditional Roasted Turkey

Oven-roasted turkey breast served with smooth mashed potatoes, rich turkey gravy, and grilled asparagus.

Wednesday, July 15th

Spinach & Parmesan Lasagna

Layers of tender pasta, fresh spinach, and rich parmesan cheese baked in a zesty red sauce. Finished with basil and served with warm Italian garlic bread.

Thursday, July 16th

Shrimp and Hush Puppies

Golden fried shrimp served with crisp, savory hush puppies with horseradish remoulade for a classic coastal-inspired dinner special.

Friday, July 17th

Lobster Night

Or

Marinated Baked Chicken

Juicy chicken marinated in savory herbs and baked to perfection, ladled with smooth chicken gravy and served with roasted sweet potatoes and green beans.

Saturday, July 18th

Mexican Spiced Beef

Tender beef rubbed with warm Mexican spices and seared, served over a bed of seasoned Spanish rice with a fresh, crisp side cilantro and sweet chili pepper salad.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish