



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 26th, 2026



Americana

Americana

Sunday, July 26th

Classic Fishwich Basket

A golden-crisped fish filet served on a toasted bun with melted American cheese, crisp lettuce, and ripe tomato. Accompanied by a side of seasoned fries.

Monday, July 27th

Classic Reuben on Rye

Thinly sliced corned beef layered with tangy sauerkraut, melted Swiss cheese, and savory dressing on toasted rye bread. Served with a side of creamy house-made macaroni salad.

Tuesday, July 28th

Grilled Shrimp Caesar Salad

Crisp romaine lettuce tossed in rich Caesar dressing, topped with succulent grilled shrimp, shaved parmesan, and garlic croutons. Served with a warm, freshly baked breadstick.

Wednesday, July 29th ★

Buffalo Chicken Wrap

Zesty buffalo sauce, wrapped in a soft tortilla with crisp lettuce, tomato, shredded cheese, and cool bleu cheese dressing. Served with crunchy kettle chips.

Thursday, July 30th ★

On Site Grown Tomato Salad

A refreshing salad of ripe tomatoes, cucumbers, sliced red onions, and fresh mozzarella tossed in a fragrant herb vinaigrette with savory slices of roasted pork and crisp crostini.

Friday, July 31st

Pan-Seared Crab Cake

A tender crab cake made with sweet lump crab meat and lightly seared, served alongside a refreshing, cool citrus couscous salad.

Saturday, August 1st ★

Traditional Chef Salad

A crisp bed of garden greens topped with sliced turkey, ham, hard-boiled egg, tomatoes, cucumbers, and jack cheese. Served with rich buttermilk ranch dressing.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish



Americana

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 26th, 2026



Americana

Sunday, July 26th

Homestyle Stuffed Bell Peppers

Tender sweet bell peppers stuffed with a savory blend of seasoned meat, rice, and herbs, baked in a rich tomato reduction. Served alongside buttery mashed potatoes.

Monday, July 27th ★

Southwest Curried Chicken

Tender chicken simmered in a warm Southwest-style curry sauce, served over fragrant cilantro rice with a side of cooling cucumber sour cream.

Tuesday, July 28th

Rosemary Braised Pork Chop

A juicy boneless pork chop slow-braised with aromatic herbs and finished with savory pan gravy. Paired with creamy baked macaroni & cheese and seasonal vegetables.

Wednesday, July 29th

Classic Salisbury Steak

A seasoned beef patty seared to perfection and smothered in a rich, savory onion gravy. Served with golden potato cakes and tender garden vegetables.

Thursday, July 30th ★

Berry BBQ Glazed Salmon

Fresh salmon fillet seared and finished with a sweet and tangy berry barbecue glaze. Accompanied by caramelized roasted yams and braised collard greens.

Friday, July 31st

Herb-Baked Chicken Breast

Tender chicken breast baked with aromatic herbs and smothered in rich gravy. Served with creamy scalloped potatoes and tender green beans.

Saturday, August 1st ★

Slow-Braised Pot Roast

Classic tender beef pot roast slow-simmered in rich pan juices with red skin potatoes, sweet carrots, onions, and celery.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish