

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 August 2nd, 2026

Sunday, August 2nd

Honey-Battered Corn Dog Basket

Golden-fried, honey-battered corn dogs served alongside rich, creamy macaroni and cheese.

Monday, August 3rd

Fiesta Chicken Quesadilla

A warm, toasted tortilla packed with melted cheese, seasoned chicken, and bell peppers.

Served with fresh salsa and cool sour cream.

Tuesday, August 4th

Egg Salad Stuffed Pita ★

House-made creamy egg salad tucked inside a soft stuffed pita pocket, accompanied by golden jo jos.

Wednesday, August 5th

Smoked Salmon Caesar Salad

Crisp romaine lettuce tossed in rich Caesar dressing, topped with savory smoked salmon, shaved parmesan, and croutons.

Thursday, August 6th

Classic Swedish Meatballs

Tender savory meatballs smothered in a velvety cream sauce, served over a bed of buttery egg noodles with steamed broccoli.

Friday, August 7th

Traditional Chicken Pot Pie

Tender chicken and garden vegetables simmered in a rich, creamy gravy and baked under a golden crust. Accompanied by a fresh house salad.

Saturday, August 8th

The New Yorker Sandwich

Warm, thinly sliced corned beef layered with Swiss cheese and tangy coleslaw on toasted rye bread. Served with crunchy kettle chips.

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 August 2nd, 2026

Sunday, August 2nd

Country Fried Steak

Golden, crispy-fried steak smothered in savory country gravy,
served with creamy mashed potatoes and tender green beans.

Monday, August 3rd

Cheese Stuffed Shells

Jumbo pasta shells stuffed with a rich cheese filling, served in a meat sauce.
Accompanied by a garlic breadstick.

Tuesday, August 4th

Chicken Marsala

Tender chicken breast simmered in a rich mushroom and Marsala wine reduction.
Served alongside creamy mashed yams and seasonal vegetables.

Wednesday, August 5th

Traditional Liver & Onions

Pan-seared liver topped with sweet caramelized onions and savory gravy.
Accompanied by buttery mashed potatoes.

Thursday, August 6th

Parmesan-Crusted Tilapia

Delicate tilapia fillet baked with a crispy parmesan crust,
served with a lemon wedge, roasted redskin potatoes, and seasonal vegetables.

Friday, August 7th

Herb-Baked Chicken Breast

Tender chicken breast baked to perfection and finished with rich pan gravy.
Served over fragrant rice with a side of garden vegetables.

Saturday, August 8th

Classic Shepherd's Pie

A hearty blend of seasoned ground meat and vegetables,
in rich gravy, topped with a golden crust of toasted mashed potatoes.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish