

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 23rd, 2026

Sunday, August 23rd

Fried Shrimp

Crispy fried shrimp served with golden hush puppies, accompanied by cocktail sauce and fresh lemon.

Monday, August 24th

Egg Salad Sandwich ★

Creamy house-made egg salad on soft white bread, paired with crunchy kettle-style chips.

Tuesday, August 25th

Pork Egg Foo Yung ◆

A classic Chinese-American comfort dish, pork egg foo yung is a tender, savory omelet-style patty made with egg, pork, and vegetables. Served with warm steamed rice and a rich, flavorful gravy.

Wednesday, August 26th

Teriyaki Beef ◆

Tender beef glazed in sweet teriyaki sauce, finished with grilled scallions and served with traditional miso soup.

Thursday, August 27th

Sweet Melon Sticky Wings ◆

Sticky, sweet melon-glazed wings paired with a bold Cajun-seasoned potato salad.

Friday, August 28th

Loaded Waffle Fries ◆

Crispy waffle fries topped with seasoned ground beef, cheese sauce, bacon, scallions, tomato, and sour cream.

Saturday, August 29th

Chicken Cutlet Hoagie

A crispy chicken cutlet layered in a hoagie roll with fresh guacamole, served alongside hot-and-sour soup.

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 23rd, 2026

Sunday, August 23rd

Stewed Chicken

Slow-stewed chicken with carrot, onion, and celery,
served over creamy mashed potatoes and smothered in gravy.

Monday, August 24th

Mango BBQ Pork Loin ♦

Tender pork loin glazed in mango barbecue sauce,
paired with a refreshing summer fennel salad.

Tuesday, August 25th

Grilled Flank Steak

Char-grilled flank steak served with a roasted portobello mushroom,
classic potatoes Anna, and peppercorn demi-glace.

Wednesday, August 26th

Sack Supper

Dining room closed for the employee picnic. Your choice of either a chef salad or deli sandwich.
Please be sure to let the front desk know of your meal selection.

Thursday, August 27th

Blackened Tilapia ♦

A boldly seasoned blackened tilapia fillet served with roasted redskin potatoes,
silky hollandaise, and soft butter beans.

Friday, August 28th

Southern Pork

A hearty Southern plate featuring tender pork, seasoned beans,
warm cornbread, and rice.

Saturday, August 29th

Tomato-Braised Beef Zucchini Boat

Tomato-braised beef served in a zucchini boat,
with pasta tossed in a velvety white cheese sauce.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish