

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 September 27th, 2026

Sunday, September 27th

Classic Egg Salad Sandwich

Creamy house-made egg salad served on fresh white bread,
paired with a side of crisp, golden kettle chips.

Monday, September 28th

Sweet & Sour Chicken Nugget Basket

Crispy chicken nuggets and a golden egg roll served over
savory fried rice with sweet-and-sour sauce.

Tuesday, September 29th

Pesto Burata Ravioli

Ravioli filled with pesto and burrata paired with a vibrant
berry salad drizzled in balsamic glaze.

Wednesday, September 30th

Savory Beef & Yam Stew ★

Tender beef slow-simmered in a rich gravy, served piping hot over a
fluffy baked biscuit and a side of roasted yams.

Thursday, October 1st

Crispy Cauliflower & Salmon Caesar

Golden breaded cauliflower paired with a classic Caesar salad.
Served with house made smoked salmon Caesar dressing.

Friday, October 2nd

Fried Green Tomato & Shrimp Napoleon

Crispy fried green tomatoes layered napoleon-style
with succulent shrimp, tender artichoke hearts and red sauce.

Saturday, October 3rd

Turkey & Spinach Salad Croissant ★

A chicken-salad-style blend made with turkey and spinach,
served on a buttery croissant with crisp 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 September 27th, 2026

Sunday, September 27th

Baked Rockfish with Basil Butter ♦

Delicate rockfish baked and finished with rich basil butter, served with garlic breadsticks and a fresh vegetable medley.

Monday, September 28th

Herb-Marinated Portabella "Steak" ♦

A hearty herb-marinated portabella cap seared like a steak, with Brie-gratin potatoes and roasted cauliflower.

Tuesday, September 29th

Southern-Style Chicken & Waffles

Crispy fried chicken paired with a warm, golden waffle, finished with a drizzle of sweet bourbon syrup.

Wednesday, September 30th

One-Pot Italian Sausage Gnocchi

Pillowy potato gnocchi simmered with savory Italian sausage in a rich tomato-herb sauce.

Thursday, October 1st

Pork Enchilada Casserole

Layered pork enchiladas baked with melted cheese and sauce, served with seasoned Spanish rice.

Friday, October 2nd

Roast Turkey & Pumpkin Mash ♦

Oven-roasted turkey breast served over savory pumpkin mash, finished with a tangy cranberry sauce.

Saturday, October 3rd

Coastal Popcorn Shrimp Basket

Golden, crispy popcorn shrimp served with sweet corn and traditional cornmeal hush puppies.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish