

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 6th, 2026

Sunday, September 6th

Crispy Fried Fish Basket

Golden-fried white fish served with classic creamy coleslaw and rich, house-made macaroni & cheese.

Monday, September 7th

Southwestern Taco Salad

Seasoned ground beef served over crisp lettuce with fresh tomatoes, onions, shredded cheese, salsa, and cool sour cream.

Tuesday, September 8th

Smoked Salmon Caesar ★

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

Wednesday, September 9th

Traditional Monte Cristo

Classic sliced ham and turkey with melted Swiss cheese, griddled on egg-dipped bread to a golden finish. Served with a fruit cup.

Thursday, September 10th

Waldorf Chicken Salad ◆

Tender diced chicken breast tossed with crisp apples, celery, and toasted walnuts in a light, sweet dressing over fresh greens.

Friday, September 11th

Curried Shrimp Wrap

Succulent shrimp tossed in a mild, fragrant curry dressing with crisp greens and diced tomatoes wrapped in a flour tortilla. Accompanied by refreshing melon.

Saturday, September 12th

Sloppy Joe Sandwich ★

Seasoned ground beef simmered in a sweet and tangy tomato sauce, piled high on a soft bun and served with crunchy kettle chips.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish

◆ Denotes Gluten Free

★ Denotes Gluten Free Available

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 6th, 2026

Sunday, September 6th

Swedish Meatballs

Tender savory meatballs smothered in a rich, velvety cream gravy, served over buttery mashed potatoes with sweet garden peas.

Monday, September 7th

Braised Chicken Drumsticks ♦

Juicy chicken drumsticks braised until tender in an apple butter glaze, served with southern potato salad and braised collard greens.

Tuesday, September 8th

Shrimp Zucchini Fettuccine

Succulent shrimp, fresh figs and tender zucchini ribbons tossed with fettuccine in a bright citrus cream sauce. Served with a warm garlic breadstick.

Wednesday, September 9th

Peach & Pork Pizza

Pizza crust topped with creamy ricotta, savory pork, sweet peaches, pickled red onions, honey, and fresh herbs. Accompanied by a side Caesar salad.

Thursday, September 10th

Parmesan Tilapia

Delicate tilapia fillet baked with a crispy parmesan-herb crust, served over fragrant rice with seasonal vegetables.

Friday, September 11th

Beef & Noodles ♦

Tender, slow-simmered beef braised with egg noodles and rich pan gravy, accompanied by roasted mirepoix vegetables.

Saturday, September 12th

Butter-Braised Chicken ♦

Pan-seared, butter-braised chicken thighs served with pan chicken jus and a fresh fig salad with yams.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish