

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 October 18th, 2026

Sunday, October 18th

Nathan's Chili Cheese Dog ★

A plump Nathan's all-beef hot dog smothered in hearty chili and cheese, served with a generous scoop of classic potato salad.

Monday, October 19th

Chicken Enchilada

Tender chicken wrapped in a warm tortilla and topped with rich red sauce, served alongside flavorful seasoned Spanish rice.

Tuesday, October 20th

Roast Turkey with Pan Jus ◆

Oven-roasted turkey breast finished with savory pan jus, creamy mashed potatoes, and bright cranberry sauce.

Wednesday, October 21st

Classic Gyro

Savory gyro meat layered with crisp lettuce, tomato, onion, and tzatziki, served with a side of golden fries.

Thursday, October 22nd

Pierogi Plate

Tender pierogies paired with sautéed cabbage, smoky bacon, and onions, finished with a cool dollop of sour cream.

Friday, October 23rd

Cheeseburger Bowl

Classic cheeseburger favorites with fresh toppings and creamy dressing, served over a generous bed of crispy fries.

Saturday, October 24th

Loaded Broccoli Cheddar Soup

Rich, creamy broccoli cheddar soup loaded with comforting flavor, served with a warm slice of golden cornbread.

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 October 18th, 2026

Sunday, October 18th

Beef Tips & Gravy

Tender beef tips simmered in a rich, savory gravy,
served over buttery egg noodles with seasoned green beans.

Monday, October 19th

French Onion Chicken Casserole

Tender chicken baked in a rich French onion sauce,
topped with toasted bread under a warm layer of melted cheese.

Tuesday, October 20th

Roast Ham & Beans ★

Flavorful roast ham served with southern seasoned beans and rice,
accompanied by a warm slice of homestyle cornbread.

Wednesday, October 21st

Cider Stewed Chicken & Yams ◆

Tender chicken, apples and yams slowly stewed in apple cider,
served over fragrant herb rice for a comforting finish.

Thursday, October 22nd

Pork Marsala

Succulent pork tenderloin with wild mushrooms in a velvety Marsala sauce,
paired with a smooth and savory yam mash.

Friday, October 23rd

Baked Chicken Breast or Lobster Night ★

Oven-baked chicken breast finished with savory gravy,
mashed potatoes, green beans, and a fresh biscuit.

Saturday, October 24th

House-Made Pumpkin Lasagna

House-made pumpkin lasagna layered with tender shredded turkey,
served alongside warm garlic-herb focaccia.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish