

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 25th, 2026

Sunday, October 25th

Classic Tuna Casserole

Comforting, house-made tuna casserole with egg noodles, served with roasted cauliflower.

Monday, October 26th

Classic Reuben ★

Corned beef, sauerkraut, Swiss cheese, and thousand island on rye, served with crisp Jo Jo potatoes.

Tuesday, October 27th

Surimi & Shrimp Salad Croissant ★

Chilled surimi crab and shrimp salad on a buttery croissant, paired with a fresh fruit and berry cup.

Wednesday, October 28th

BBQ Pork Mac & Cheese

Rich and creamy mac & cheese topped with tender BBQ pulled pork.

Thursday, October 29th

Manhattan Clam Chowder ★

Zesty tomato-based Manhattan clam chowder served with herb garlic crostini.

Friday, October 30th

Beans & Greens with Honey-Baked Ham ◆

Seasoned beans and greens simmered and topped with savory honey-baked ham.

Saturday, October 31st

Corn Dog & Coleslaw

Golden-fried corn dog served with cool, crunchy coleslaw.

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 25th, 2026

Sunday, October 25th

Coca-Cola Ribs ★

Tender, slow-cooked ribs glazed in a sweet Coca-Cola sauce,
served with French fries and corn on the cob.

Monday, October 26th

Lemon Pepper Chicken Penne

Zesty lemon pepper chicken tossed with
tri-colored bell peppers and penne pasta.

Tuesday, October 27th

Stuffed Cabbage Roll

Savory meat and rice stuffed cabbage roll topped with red sauce,
served alongside mashed potatoes.

Wednesday, October 28th

Balsamic Glazed Chicken ◆

Tender chicken cooked in a balsamic marinade, served with roasted potatoes,
seasonal vegetables, and pan jus.

Thursday, October 29th

Pumpkin Beef Curry ◆

Hearty beef and pumpkin curry served over fragrant lime rice

Friday, October 30th

Authentic Jambalaya

Flavorful jambalaya with chicken, shrimp, and andouille sausage,
served with a warm biscuit.

Saturday, October 31st

Boneless Pork Chop ◆

Seared boneless pork chop served over a roasted potato, onion, and mushroom hash,
paired with a sauce made from butternut squash and pork jus.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish