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 November 8th, 2026

Sunday, November 8th
Shrimp Ceasar & Breadstick
Savory shrimp Ceasar salad topped with rich house flavors,
served alongside a warm garlic breadstick.

Monday, November 9th
Crispy Chicken Sandwich
Crispy chicken, Swiss, lettuce, tomato, and pesto mayo
on a toasted bun, served with golden Jo Jo potatoes.

Tuesday, November 10th
Lemon Garlic Pork Chop ◆
Seared pork chop infused with zesty lemon and garlic,
served alongside crispy parmesan tater tots.

Wednesday, November 11th
Chicken Fettuccine Alfredo
Grilled chicken and fettuccine in creamy Alfredo sauce,
served with a fresh side salad.

Thursday, November 12th
Smoked Brisket ◆
Tender smoked brisket with roasted cauliflower,
served with crisp corn chips and warm queso dip.

Friday, November 13th
Osso Buco Grit Cake ◆
Crispy grit cake topped with slow-pulled osso buco beef,
and gravy served with tender, roasted Brussels sprouts.

Saturday, November 14th
Brunswick Stew ★
Southern stew with mixed meats, corn, and tomato broth,
served alongside freshly baked cornbread.

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 November 8th, 2026

Sunday, November 8th
Baked Lasagna ◆
Baked lasagna layered with gluten free noodles, meat, marinara, and cheese, served with a crisp house salad and ranch dressing.

Monday, November 9th
Lemon Butter Cod ◆
Flaky cod filet baked in a rich lemon butter sauce, with cauliflower rice and a seasonal vegetable medley.

Tuesday, November 10th
Fish and Chips
Crispy fish served with golden fries with a fresh lemon wedge and tartar sauce on the side.

Wednesday, November 11th
Beef Chili over Rice
Hearty house-made beef chili over fluffy white rice, served alongside a warm piece of cornbread.

Thursday, November 12th
Pineapple Glazed Wings
Crispy chicken wings tossed in a sweet pineapple glaze, served with classic Hawaiian macaroni salad.

Friday, November 13th
Pulled Pork ★
Sweet and tangy pulled pork over rice and corn, finished with a topping of crunchy fried pickle strips.

Saturday, November 14th
Apricot Chicken ◆
Tender chicken glazed in sweet and tangy apricot sauce, served over a roasted potato and vegetable medley.

Side items subject to change according to availability.
Culinary creations by Executive Chef, Jason Wish

◆ Denotes Gluten Free ★ Denotes Gluten Free Available