

TERPENING TERRACE

Daily Lunch Specials

Lunch and Dinner served daily from 10:30 am to 6:30 pm

Lunch Special served from 11:00 am to 1:00 pm

Week of June 22nd, 2025

Sunday, June 22nd

Slow Down Sourdough

Thick-cut aged cheddar melted between golden, tangy sourdough, grilled to crispy perfection.
Served with a side of fresh basil-blessed tomato bisque for dipping delight.

Monday, June 23rd

Turkeyaki Fried Rice

Savory teriyaki-glazed turkey tossed with fluffy fried rice and a colorful medley of crisp, stir-fried vegetables.

Tuesday, June 24th

Pollo Fajita Quesadilla Bonita

Grilled chicken fajitas folded in a golden quesadilla, served with seasoned black beans, creamy avocado slices, and fresh pico de gallo.

Wednesday, June 25th

Cinnamon Apple Pork Loin

Tender slices of pork loin topped with warm cinnamon apple sauce, served alongside sweet, buttered carrots.

Thursday, June 26th

Open-Faced Hot Roast Beef Sandwich

Tender slices of slow-roasted beef smothered in rich, savory gravy and a generous scoop of mashed potatoes nestled atop thick-cut grilled bread and accompanied by mixed vegetables.

Friday, June 27th

Summer Berry Spinach & Sockeye Salad

Flaky sockeye salmon atop fresh spinach with summer berries, tomatoes, and cucumbers, served with lemon, and dill ranch dressing.

Saturday, June 28th

Ham & Beans

Slow-simmered ham and beans served with a slice of warm cornbread and a side of tender seasonal vegetables lightly tossed in herbs.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Marshall Eck

TERPENING TERRACE

Daily Dinner Specials

Lunch and Dinner served daily from 10:30 am to 6:30 pm

Dinner Special served from 4:00 pm to 6:00 pm

Week of June 22nd, 2025

Sunday, June 22nd

Char-Grilled Chicken

Juicy, flame-kissed chicken breast paired with hearty baked beans and tender brussels sprouts, lightly seasoned and roasted to perfection.

Monday, June 23rd

Messy Monday

Classic sloppy joes made with savory ground beef in a tangy tomato sauce, served on a soft bun. Accompanied by a classic macaroni salad tossed in a creamy dressing.

Tuesday, June 24th

Tater Tot Tuna Casserole

A comforting casserole featuring tender tuna and creamy sauce, topped with crispy golden tater tots, served alongside sautéed green beans and mushrooms.

Wednesday, June 25th

Sack Dinner

Your choice of either a chef salad served with a side of ranch and a roll, or a deli sandwich served with chips, fruit and a cookie. Please be sure to let the front desk know of your meal selection.

Thursday, June 26th

Turkey Tetrazini

Tender turkey, al dente spaghetti and sauteed mushrooms baked in a creamy cheese sauce, topped with breadcrumbs. Served with a side of lightly sautéed zucchini.

Friday, June 27th

Tina's Beef Short Ribs

Slow-cooked, tender beef short ribs served with creamy, cheesy scalloped potatoes and sweet, buttery corn cobettes.

Saturday, June 28th

Sausage-Stuffed Marinara Ravioli

Delicate ravioli filled with savory sausage, served in a rich marinara sauce alongside tender sautéed squash and warm garlic bread.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Marshall Eck