

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 12th, 2025

Sunday, October 12th

Blackened Chicken Caesar

Boldly seasoned, pan-seared chicken breast served atop crisp romaine with shaved Parmesan, and classic Caesar dressing. Paired with a warm, seasoned artisan breadstick.

Monday, October 13th

Curry Chicken Wrap

Tender chicken and fresh spinach tossed in a warm, mildly spiced curry sauce, wrapped in a soft flour tortilla. Accompanied with an Eastern pasta salad.

Tuesday, October 14th

Classic Sloppy Joe

Slow-simmered ground beef in a zesty house-made tomato sauce seasoned with a blend of spices, piled high on a toasted brioche bun. Served with crispy golden tater tots.

Wednesday, October 15th

Sautéed Shrimp Po' Boy

Cajun-seasoned shrimp sautéed to perfection, layered with crisp lettuce, tomato, red onion, and roasted red pepper rémoulade on a soft hoagie roll. Paired with a refreshing cool rice salad.

Thursday, October 16th

Pepperoni Stromboli

House-rolled dough stuffed with zesty pepperoni, mozzarella, and herbs, baked to golden perfection. Served with a side of marinara for dipping and a garden salad.

Friday, October 17th

Hot Ham & Broccoli Crêpes

Delicate crêpes filled with warm, diced ham and tender broccoli, draped in a velvety béchamel sauce. Accompanied with a side of crispy, seasoned onion rings.

Saturday, October 18th

Grilled Cheese BLT & Tomato Bisque

A buttery, toasted sandwich of sharp cheddar, smoked bacon, fresh tomato, and crisp lettuce. Served with a smooth, savory roasted tomato bisque.

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 12th, 2025

Sunday, October 12th

Traditional Fish & Chips

Crispy, beer-battered white fish served golden brown with waffle fries and a side of tangy house-made tartar sauce. Accompanied by a lemon wedge.

Monday, October 13th

Chicken over Biscuits

Slow-braised chicken and veggies in a savory herb gravy, ladled generously over warm buttermilk biscuits.

Tuesday, October 14th

Jambalaya & Dirty Rice

A bold medley of chicken, pork, seafood and vegetables simmered in Creole spices. Served with a side of rich, savory dirty rice.

Wednesday, October 15th

Chicken & Rice Bake

Tender chicken baked in a creamy rice casserole with garden vegetables and smoky cheddar cheese. Paired with sweet, buttered peas.

Thursday, October 16th

Pulled Pork Mac & Cheese

Slow-cooked pulled pork layered over creamy macaroni and cheese with a touch of smoky BBQ flair. Served with lightly steamed broccoli florets.

Friday, October 17th

Potato Cheddar Pierogi

Pierogi stuffed with potato and sharp cheddar, finished with caramelized onions and a dollop of sour cream. Served with mixed greens salad with chicken.

Saturday, October 18th

Beef Ravioli

Tender pasta pillows filled with seasoned beef and topped with a rich tomato basil sauce. Served with warm garlic bread and a sprinkle of Parmesan.

Side items subject to change according to availability.

Culinary creations by Executive Chef, Jason Wish