



# THE TERRACE

# GRILL NIGHT MENU

## SALAD

Local Greens, Roasted Tomato, Asparagus,  
and Fresh Mozzarella with Balsamic  
Reduction

## ENTREE SELECTIONS

\$38

Frenched Airline Chicken Breast

Bone-in Pork Chop

Fresh Local Mahi Mahi

Miso-Soy Wild-Caught

Gulf Shrimp Skewer

\$45

8 oz Beef Tenderloin

## CHOICE OF STARCH

Creamy Local Tomato &  
Parmesan Risotto

OR

Yukon Gold Baked Potato

## CHOICE OF VEGETABLE

Grilled Asparagus

OR

Sweet Corn Succotash

## CHOICE OF SAUCE

Red Wine Reduction

Demi-Glace, Gorgonzola

Bacon Herb Butter,

Citrus Sweet Chili Beurre

Blanc, or Mango Chutney

## DESSERTS

RUM CAKE \$12

Traditional yellow cake soaked in Cruzan Rum, drizzled with homemade caramel sauce

ISLAND DEEP DISH KEY LIME PIE \$10

Light and refreshing custard made with traditional sweet key lime juice, topped with whipped  
cream in a graham cracker crust

GUAVA - PASSION FRUIT CHEESECAKE \$12

Creamy, smooth cheesecake garnished with mango fruit sauce

TRIPLE CHOCOLE MOUSSE CAKE \$12

Decadent chocolate cake layered with chocolate mousse, coated with smooth chocolate ganache.

Served with strawberry sauce and toasted almonds

ICE CREAM SCOOP \$6 EACH

Chocolate or vanilla bean / Ask your server for daily options

Please inform your server if you have a food allergy. Venligst kontakt en tjener hvis du er allergiker. We invite you to join us in creating a harmonious environment for all our guests by refraining from having cell phone conversations in the dining room. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.