

Appetizers & Soups

Shrimp Cocktail

Served with homemade cocktail sauce
\$14

Bruschetta

Fresh mozzarella and vine ripe
tomatoes on grilled baguette with
cracked pepper and a roasted garlic
\$8

Carolina Crab Cakes

Atlantic blue crabmeat with
rémoulade and mango purée
\$15

Stuffed Mushrooms

Prime beef, Tasso ham and Double-
Gloucester cheese with roasted
tomato relish
\$10

Oyster Brie Soup

Our signature soup topped with a fried oyster
\$8

Ale Potato Soup

Topped with smoked bacon and cheddar cheese
\$7

Salads & Wraps

Chophouse Steak Salad

Grilled Prime beef tips, iceberg and romaine, pommes frites, tomatoes,
mushrooms, Double-Gloucester Stilton cheese and roasted tomato vinaigrette
\$13

Grilled Vegetable & Hummus Wrap

Grilled and chilled zucchini & Portobello mushrooms havarti cheese
and sun-dried tomato hummus
with pasta salad
\$12

Sun-dried Tomato Caesar Salad

Romaine lettuce with our own Caesar dressing,
croutons and grated Parmigiano-Reggiano cheese
\$9

Spinach Salad

Baby spinach, tomatoes and herbed goat cheese
warm pancetta champagne vinaigrette
\$8

The Wedge

Iceberg wedge with cherry tomatoes, cucumbers,
carrots, crumbled blue cheese and diced bacon
Wisconsin blue cheese dressing
\$8

Mixed Green Salad

Bibb and Arugula greens topped with toasted
walnuts, dried cranberries and
Roquefort cheese-balsamic vinaigrette
\$8

Upgrade your salad:

Grilled shrimp	\$12
Grilled salmon	\$9
Grilled chicken breast	\$8
Seared Ahi Tuna	\$12
Fried Oysters	\$10

Entrées

Trout Frangelico®

Trout filets with a walnut and almond crust served with a Frangelico® beurre blanc,
and warm artichoke and red bliss potato salad

\$18

Seafood Fettuccine

Jumbo shrimp, scallops and crawfish tails tossed with garlic and parsley fettuccine
with three cheese Alfredo sauce

\$18

Duck Marsala

Seared Maple Leaf Farms® duck breast with fresh spinach, mushrooms,
and risotto finished with Marsala wine

\$16

Filet Bayaldi

A grilled tenderloin of beef, stacked atop fried eggplant and a grilled tomato with brown butter
balsamic sauce and warm artichoke and red bliss potato salad

\$19

Sandwiches

Filet Mignon Sandwich

Filet tips sautéed with red onions, yellow tomatoes and spinach.
Finished with a Three Herb Chimichurri mayonnaise and Swiss cheese
onion rings or French fries

\$15

Terrace Burger

Spinach, red pepper, grilled onions
with pepper jack cheese and balsamic
mayo - onion rings or French fries

\$15

Prime Angus Burger

Bacon Cheddar or Bleu Cheese,
onion rings or French fries

\$14

Cordon Bleu Chicken Sandwich

Marinated grilled chicken breast
with truffled ham, Havarti cheese
and olive tapenade aioli
with pasta salad

\$13

Salmon B.L.T.

Grilled Atlantic salmon, Apple wood
smoked bacon, with fresh dill
rémoulade and warm potato salad

\$13

Please inform your server of any allergies, dietary needs or special requests and they
will be happy to communicate these to our Chefs.

A service charge of 18% and state tax will be added to all checks. (State law requires taxing the service charge.) 07/07