



(THE CLASSIC MAINS)

CHICKEN TERRACE – Broiled breaded chicken breast, stuffed with cream cheese and chives, with capellini alfredo pasta & vegetables	16.95
GYROS DINNER – Sliced Gyros meat with tomato, onions, traditional tzaziki sauce, served with rice & vegetables	14.95
MOUSSAKA – Baked layers of eggplant with seasoned ground sirloin in tomato sauce with an egg custard topping, with rice & vegetables	14.95
NORWEGIAN SALMON – Broiled in our signature creamy lemon dill sauce with rice & vegetables	19.95
VEAL CYPRESS – Veal scaloppini topped with shrimp & avocado, served with chili hollandaise, with rice & vegetables	21.50
Chicken instead of veal	16.95

(THE MAINS)

CITRON CHICKEN – Breast of chicken with artichokes, mushrooms, capers & sundried tomatoes in a citrus sauce with rice & vegetables	16.95
SPAGHETTI A LA CATALANA – Spanish style tomato sauce with Spanish chorizo and ground sirloin baked with Parmesan cheese	17.95
CAPELLINI TERRACE – Capellini with artichokes, feta, sundried tomatoes, red bell peppers & fresh basil in a cream sauce	15.50
PASTA AL POMODORO – Fresh basil, tomatoes, onions, garlic & mushrooms, served over linguini	12.50
PORTOBELLO MUSHROOM RAVIOLI – Served with an artichoke, scallion, sundried tomato light cream sauce	14.95
SHRIMP PIROGUE* – Tomatoes, habanero peppers, onion & mushrooms over grilled eggplant topped with feta cheese, with rice & vegetables	20.95
VEAL BARCELONA – Layered veal scaloppini & grilled eggplant with a chorizo & ground sirloin tomato sauce baked with Parmesan cheese	21.50
VEAL TERRACE – Veal scaloppini sautéed with mushrooms, finished with a pine nut Marsala cream sauce, with rice & vegetables	18.95
VEAL PICATTA – Veal scaloppini sautéed with a lemon butter caper sauce, served with linguini pesto & vegetables	18.95
GORGONZOLA BURGER – 10 oz ground Angus beef with caramelized onions & Gorgonzola cheese with hand cut fries & garlic aioli	9.95
FILET MIGNON – 8oz herb encrusted filet topped with a creamy Bernaise sauce, served with grilled asparagus & rosemary potatoes	27.95
LAMB SHANK – Fall-off-the-bone lamb, slow roasted in a tomato consommé with carrots & onions, served with rice & vegetables	22.50

* Spicy Dish



(THE STARTERS)

WARM GOAT CHEESE – Baked with bread crumbs & served with sundried tomato pesto & roasted garlic	6.95
FLAMING CHEESE (SAGANAKI) – Melted Asiago cheese flamed tableside with brandy	7.50
ESCARGOT – French snails in mushroom caps sautéed in garlic olive oil & served with angel hair pasta	9.95
CRISPY FRIED ARTICHOKEs – Lightly battered artichokes served with a garlic aioli	6.50
GARLIC SHRIMP – Large shrimp sautéed in olive oil, garlic & white wine	8.95
JAMAICAN JERK SHRIMP* – Large shrimp sautéed in olive oil & Jamaican Jerk seasoning	8.95
CRISPY FRIED CALAMARI – Strips of tender calamari steak in a light batter served with three dipping sauces	9.50
HUMMUS – The Terrace classic recipe of blended garbanzo beans with tahini, lemon juice & garlic	5.95
TRIO OF HUMMUS – Classic hummus, Kalamata olive hummus and spicy roasted red bell pepper hummus	8.50
BABAGHANOJJ – Roasted eggplant blended with tahini, lemon juice & garlic	5.95
KITCHEN SAMPLER – Hummus, Babaghanouj & Tabouleh salad	8.50
FRENCHIE HUMMUS – Classic hummus topped with seasoned ground sirloin, pine nuts, red onions & toasted almonds	9.50
DOLMATHES – Grape leaves stuffed with rice and spices	7.95
SOUP OF THE DAY	4.95

* Spicy Dish

(THE SALADS)

KITCHEN SALAD – Romaine lettuce, tomato, cucumber, red onion & feta cheese with our house vinaigrette	4.95
TABOULEH – Chopped salad of romaine lettuce, mint, tomato, green onions & cracked wheat	5.50
SESAME SALMON FILET SALAD – Romaine, cilantro, red & yellow bell peppers, green onions, feta & Thai vinaigrette	12.50
PEAR, GORGONZOLA & WALNUT SALAD - Served with organic mixed greens, romaine, raisins & champagne vinaigrette	7.95
ATHENIAN SALAD – Romaine, tomato, cucumber, red onion, Kalamata olives, egg, feta, anchovies & our house vinaigrette	8.95
MARGARITA SALAD – Sliced tomato, feta, Kalamata olives with our house vinaigrette	6.75
CAESAR SALAD – Romaine tossed with Parmesan cheese, croutons & our signature Caesar dressing	5.95
Add grilled chicken to any of the above salads	3.00
