

the TERRACE

LUNCH

Appetizers

Crispy Brussels Sprouts 12. (VG, nuts)

maple soy glaze, pomegranate, almonds

Truffle Frites 12. (V, GF)

kennebec fries, house seasoning, truffle oil, grated pecorino, chives

Sautéed Baby Broccoli 12. (VG, GF)

chamomile aioli, harissa, garlic chips

Cauliflower Pakora 12. (VG, DF, GF)

chickpea & rice flour batter, green goddess, crispy kale

Creamy Rock Shrimp Tempura 15.

tempura batter, creamy mae ploy dressing

Potato Popcorn Chicken 14. (DF, GF)

potato flour coating, tamari lime aioli

Sweet Potato Mac n Cheese 16. (V)

butternut squash, sweet potato, cornbread, cipollini

Soups

Tortilla Soup 11. (V)

crispy tortillas, guacapico, sour cream

French Onion Soup 14.

swiss gruyere, crostini

Soup du Jour 11.

Salads

Market Lettuces 14. (VG, GF)

seasonal market vegetables & fruit, white peach raspberry vinaigrette

Caesar Salad 16.

romaine, baby heirloom tomatoes, parmesan, garlic brioche croutons

Turkey Cobb 20. (GF)

bacon balsamic vinaigrette, corn, blue cheese, avocado, egg, tomato

Baby Arugula Kale 16. (V, GF, nuts)

red wine vinaigrette, blood orange, kumquat confit, toasted hazelnuts, feta, easter egg radish

Edamame and Red Quinoa 17. (VG, GF, nuts)

sweet peppers, corn, pearl onions, almonds, red cabbage, aji verde

add to greens

chicken breast 8. grilled salmon 10.

grilled shrimp 10. skirt steak 12.

Sandwiches

Short Rib Panini 18.

herb garlic aioli, provolone, pickled shallots, arugula, rosemary bread, kennebec chips

Chicken Katsu Sandwich 20.

katsu bbq sauce, ginger cabbage slaw, ponzu aioli, kaiser roll, kennebec chips

Patty Melt 20.

swiss cheese, grilled onions, house pickles, 3000 island, rye bread, french fries

1865 Turkey Club 17.

turkey, avocado, heirloom tomato, bacon crumbles, herb garlic aioli, ciabatta, kennebec chips

Chuan Spa Avocado Melt 20. (V)

provolone & cheddar cheese, avocado, heirloom tomato, red onions, cucumbers,

chamomile aioli, hawaiian bread, kennebec chips

Pesto Chicken Wrap 20.

cherry tomato, red onions, feta, market lettuces, avocado, lavash wrap, kennebec chips



ChuanLifestyle Cuisine

Recognizing the multitude of dietary requirements our guests may have, our ChuanLifestyle cuisine are dishes that may be designed for those guests whose diet is vegetarian based or prepared specifically for those who may have dietary restrictions such as gluten or lactose. Your server will be able to communicate further on those dishes that are identified as ChuanLifestyle Cuisine

DF- Dairy Free GF- Gluten Free V - Vegetarian VG - Vegan

Entrees

Terrace Burger 20.

cheddar, 1000 island, heirloom tomato, pickles, brioche bun, french fries

Vegan Burger 20. (VG, Nuts)

mushroom lentil patty, avocado, living butter lettuce, veganaise, whole wheat bun, french fries

Lemon Pepper and Chicken Pappardelle 26.

cognac cream sauce, cipollini, sun dried tomatoes, chanterelles, pomegranate, spinach

Blackened Shrimp and Linguine 30. (nuts)

cilantro pesto, baby squash, mini sweet bell peppers, pearl onions, corn, cherry tomatoes

Pork Belly Bowl 26. (DF)

jasmine rice, over easy egg, pickled shallots, gari, eel sauce, zucchini, carrots

Skirt Steak Frites 32 (DF)

moroccan rub, harissa, french fries, market lettuces

Grilled Salmon 32.

tarragon spaetzle, beurre rouge, snap peas, broccolini, baby heirloom carrots

Sous Chef – Ruben Garcia