

# TERRAS

## DINNER

---

### SOUP & SALADS

---

\* Ask about our nightly feature

#### SOUP OF THE DAY / 8

Made fresh daily with seasonal ingredients

#### ROASTED BUTTERNUT SQUASH SOUP (V) / 7

Topped with chili dusted pepitas

#### KALE AND GOLDEN BEET SALAD (VEG) / 10

Lemon, red pepper flakes and shaved Parmesan  
Inspired by Dr. Fabio

#### CIVANA CAESAR (GF)(VEG) / 9

Organic kale and spinach;  
topped with crispy chickpeas, shaved Parmesan and  
served with house-made egg free Caesar dressing

#### BRUSSEL SALAD (VEG) / 10

Shaved brussel sprouts, maple pumpkin seeds,  
goat cheese, citrus vinaigrette and seasonal berries

#### BUFFALO CARPACCIO (GF) / 14

Lightly smoked with local baby arugula, balsamic reduction,  
capers, lemon segments and shaved Parmesan\*

---

### APPETIZERS

---

#### WOOD-OVEN FIRED FLATBREAD PIZZA / 9

Ask about our daily flatbread special

#### CRISPY BRUSSEL SPROUTS (GF) / 13

Wood-oven roasted brussel sprouts with balsamic  
reduction, fresh herbs, shallots and bacon

#### HEIRLOOM BEETS (VEG)(GF) / 13

Slow roasted mesquite beets served micro arugula, toasted  
pepitas, Arizona citrus segments, goat cheese coulis and  
finished with cold press olive oil and sea salt

#### ROASTED VEGETABLE HUMMUS (V) / 12

Wood-oven roasted vegetable (bean-free) hummus made  
with seasonal vegetables, tahini, garlic, lemon and olive oil;  
served with wood-oven roasted farm carrots  
and whole wheat pita bread  
\* *Gluten free option available*

#### WILTED SPICY GREENS (V) / 12

Baby bok choy, organic kale and spinach;  
Served with rooster sauce

#### PEI MUSSELS (GF) / 14

Served with mushrooms, white wine and tomato garlic  
reduction

#### QUINOA CRAB CAKE (GF) / 16

Lemon scented greens, heirloom tomato Pico de Gallo  
and avocado crema

---

### ENTREES

---

#### CHILI HONEY GLAZED SALMON (GF) / 28

Served with whipped sweet potato, cotija cheese  
and wilted spinach\*

#### BLACK COD / 30

Served with soba noodles in spicy tomato ginger  
broth and topped with a wonton crisp\*

#### DIVER SCALLOPS (GF) / 28

Served with cilantro pumpkin seed pesto and  
herbed cauliflower rice\*

#### CHICKEN BREAST (GF) / 26

Served with vegetable risotto made with asparagus,  
red onion, mushrooms and fresh herbs;  
finished with a garlic demi glaze

#### CHILI RUBBED CARNE ASADA / 28

Served with a choice of warm flour or corn tortilla,  
broccamole, heirloom tomato Pico de Gallo,  
charro beans and chipotle aioli\*

#### TENDERLOIN (GF) / 36

Six-ounce grilled filet topped with balsamic onions;  
served with wilted spinach with a hint of cream and  
wood-oven roasted farm carrots\*

#### VENISON CHOP / 42

Served with wilted swiss chard, parsnip puree and  
finished with chipotle roasted corn demi glaze\*

#### GRASS FED BURGER / 18

100% grass fed beef burger, lettuce, heirloom tomato,  
avocado, onion and choice of organic cheese;  
served on an artisan brioche bun  
with choice of grilled sweet potatoes or sweet potato fries\*

---

### VEGETARIAN DISHES

---

#### B'S BOLO (VEG) / 26

Fettuccini pasta and tempeh in slow roasted tomato  
sauce and shaved Parmesan

#### BASIL EGGPLANT STIR FRY (V) / 22

Brown rice, spicy eggplant, medjool dates and  
cashews - Inspired by Dr. Fabio

---

### SIDE DISHES 6

---

ROASTED BROCCOLINI (GF)(V)  
SWEET POTATO FRIES (V)  
SEASONAL MUSHROOMS (GF)(V)  
GRILLED SWEET POTATO (GF)(V)  
WILTED SPINACH (GF)(V)

(V) Vegan (VEG) Lacto- Ovo -Vegetarian (GF) Gluten Free

All (GF) items listed above are prepared with gluten-free ingredients. However, our kitchen is not completely gluten free.  
Please let us know if you have a food allergy or sensitivity.

\*These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness