

TERRAS

DINNER

SOUP & SALADS

* Ask about our nightly feature

SOUP OF THE DAY / 8
Made fresh daily with seasonal ingredients

CHILLED TOMATO GAZPACHO (GF)(VEG) / 8
Topped with feta cheese, Kalamata olives, watercress,
heirloom tomato, shaved red onion, cucumber
and lemon basil oil

KALE AND GOLDEN BEET SALAD (GF)(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

WATERMELON BASIL PANZANELLA (VEG) / 10
Baby spring mix, shaved red onion, feta cheese, warm
croustade, lemon basil oil and red wine verjus

SCALLOP CRUDO (GF)(DF) / 14
Verjus poached peaches, heirloom tomatoes, lemon
segments, local baby arugula, watermelon radish, pickled
watermelon, red bell peppers with chimichurri*

APPETIZERS

WOOD-OVEN FIRED FLATBREAD PIZZA / 9
Ask about our daily flatbread special

HEIRLOOM BEETS (GF)(VEG) / 13
Slow roasted baby beets served micro arugula, toasted
pepitas, lemon segments, goat cheese coulis and finished
with cold press olive oil and sea salt

ROASTED VEGETABLE HUMMUS (V)(DF) / 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*

SPICY WILTED GREENS (GF)(V)(DF) / 8
Baby bok choy, organic kale and spinach;
served with rooster sauce

THAI COCONUT MUSSELS (GF)(DF) / 14
Coconut milk, shallots, garlic, sambal and fresh lime

BLUE CORN CRUSTED CALAMARI (GF)(DF) / 14
Served with watercress, heirloom tomato, shaved red onion,
hearts of palm and Spanish chorizo vinaigrette

ENTREES

CHILI HONEY GLAZED SALMON (GF) / 28
Served with whipped sweet potato, cotija cheese,
wilted spinach and chipotle vinaigrette*

BLACK COD (DF) / 30
Served with soba noodles in spicy tomato ginger
broth and topped with a wonton crisp*

DIVER SCALLOPS (GF)(DF) / 30
Served with fresh corn coulis and herbed cauliflower rice*

CHICKEN BREAST (GF) / 26
Served with vegetable risotto made with asparagus,
red onion, mushrooms, red peppers and fresh herbs;
finished with a garlic demi

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*

HERB CRUSTED RACK OF LAMB (GF) / 38
Served with Dijon, white bean, local baby arugula, shaved
Parmesan and sun-dried tomato salad
with blackberry demi *

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 French fries, grilled sweet potatoes
or sweet potato fries*

VEGETARIAN DISHES

CARAMELIZED ONION POLENTA LASAGNA
(GF)(VEG) / 22
Yellow corn polenta layered with whipped goat cheese, wilted
arugula and vegetable ratatouille sauce
* *Dairy free option available*

SHIITAKE MUSHROOM SPINACH STIR FRY / 22
(DF)
Egg noodles, scallions, red bell peppers, sesame seeds and
toasted cashews, in sesame tamari broth
Inspired by Dr. Fabio
* *Gluten free option available*

SIDE DISHES 6

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