

# Terrace Dining

## DINNER MENU



### Starters

#### FLASH FRIED CALAMARI 12

Sweet piquant peppers, & baby arugula  
tossed with white balsamic glaze

#### APPLE WOOD SMOKED BACON STEAK 13

Roasted pears, shallots and maple-butter

#### ROASTED TOMATO & BURRATA 12

Basil, red onions, aged balsamic vinegar, Sicilian  
olive oil & grilled baguette

### Soups

#### SOUP DU JOUR 4/5

Prepared fresh daily

#### FRENCH ONION SOUP AU GRATIN 5/6

Smothered with Provolone, Swiss & Parmesan  
cheese

#### MANHATTAN CLAM CHOWDER 4/5

A Roost staple

### Raw Bar

#### DAILY OYSTERS\*\* \$2.50 EACH

Espelette pepper mignonette,  
cocktail sauce & lemon

#### CLASSIC SHRIMP COCKTAIL\*\* 13

Spicy cocktail sauce,  
fresh horseradish salsa & lemon

#### STEAMED CLAMS 14

Toasted garlic, cilantro, white wine,  
butter & toasted baguette

### Entrée Salads

#### CHOPPED VEGETABLE SALAD 12

Iceberg lettuce, celery, cucumbers, red onions,  
tomatoes, avocados, blue cheese & white balsamic  
vinaigrette

#### CAESAR SALAD 10

Romaine hearts, garlic croutons, shaved Parmesan  
cheese & our homemade Caesar dressing

#### BABY ARUGULA & TOASTED BARLEY SALAD 12

Roasted beets, golden raisins, sun flower seeds,  
goat cheese & Dijon-maple vinaigrette

#### COBB SALAD\*\* 12

Romaine lettuce topped with tomatoes,  
red onions, cucumbers, bacon, chopped eggs, bleu  
cheese & avocado, with  
your choice of dressing

#### ADD TO ANY SALAD:

Chicken 5 Shrimp 9 Steak 12 Salmon 9

### Flatbreads

#### MARGHERITA 9

Roma tomatoes, San Marzano tomatoes, fresh  
Mozzarella, basil & extra virgin olive oil

#### BLEU CHEESE BACON & FIG 12

Caramelized onions, arugula & balsamic glaze

#### SWEET ITALIAN SAUSAGE & PEPPERONI 11

San Marzano tomatoes, fresh mozzarella &  
Parmesan cheese

\*\*Denotes Gluten Free Options

Upcharge for Splitting \$3.00





## *Burgers & Sandwiches*

All sandwiches come with choice of french fries, sweet potato fries, spicy fries, coleslaw, potato salad, fresh fruit or chips

### **THE ROOST BURGER 12**

8-ounce Angus burger, topped with apple-wood smoked bacon, cheese, lettuce, tomato & red onion on a toasted brioche roll

### **CLUB HOUSE STEAK SANDWICH 17**

Grilled beef tenderloin, onions, mushrooms & beefsteak tomatoes, served open-faced on grilled sourdough topped with melted Swiss cheese

### **SMOKED TURKEY SANDWICH 12**

Lettuce, tomato, avocado, mayonnaise, apple-wood smoked bacon on toasted cracked wheat bread

### **GRILLED CHICKEN SANDWICH 13**

Avocado, tomato, chipotle mayonnaise & Vermont cheddar on a toasted brioche roll

### **SMOKED SALMON BLT 12**

Apple wood smoked bacon, beef steak tomato, lettuce, lemon-caper aioli on toasted cracked wheat bread

## *Pasta*

Half orders offered on all pasta dishes  
half price +\$3.00 soup or house salad included

### **LINGUINE & CLAMS 22**

Toasted garlic, olive oil, white wine, parsley & garlic baguette

### **PAPPARDELLE PASTA & PANCETTA 21**

Baby peas, garlic, white wine, light cream & parmesan cheese

### **ROASTED SQUASH & MUSHROOM RISOTTO 21**

Leaks, white truffle oil & parmesan cheese

### **BREAD VEAL CUTLET FLORENTINE & CAPELLINI 24**

Topped with fresh mozzarella, artichokes, spinach & lemon-caper butter

## *Mains*

All entrées include soup or house salad & potato and vegetable

### **8-OUNCE FILET MIGNON\*\* 28**

Char grilled, served with garlic butter & béarnaise sauce

### **ROAST RACK OF NEW ZEALAND LAMB 29**

Honey-mustard glaze, rosemary & cabernet sauvignon demi

### **HALF ROASTED FREE RANGE CHICKEN 23**

Boneless, caramelized shallots, rosemary & sherry wine jus

### **BAKED ATLANTIC HADDOCK\*\* 23**

Topped with jumbo lump crabmeat & béarnaise sauce

### **CEDAR PLANK ATLANTIC SALMON 24**

Adirondack maple syrup & apple cider sauce

### **CHICKEN REGGIANO 21**

Parmesan breaded chicken breast topped with plum tomatoes & lemon-basil butter

### **SAUTÉED CHICKEN BREAST WITH SHITAKE MUSHROOMS & LEEKS 21**

White zinfandel, garlic, shallots & fresh thyme

### **CHICKEN, BEEF OR SHRIMP FAJITAS**

Char grilled, sauteed onions, bell peppers, & served with warm flour tortillas, sour cream, salsa & guacamole

Chicken 17 Beef 22 Shrimp 20

### **JUMBO LUMP CRAB CAKES 25**

Smoked Onion Remoulade  
Executive Chef - Charles Brucculeri  
Sous Chef - Matthew Parsons

