



STARTERS

Drunken Clams 12

Simmered in beer & garlic butter

Crispy Brussels Sprouts 12

Fried with bacon, balsamic drizzle

Gf Shrimp Cocktail 10

Five shrimp, cocktail sauce

V Soft Pretzel Sticks (4) 11

Dutch mustard & beer cheese

Crab Dip 12

Garlic bread & crackers

Crab-Stuffed Mushrooms 12

Sherry lobster sauce

SOUP & SALAD

Sherry Crab Bisque 6/8

French Onion 5.75

Winter Spice Salad 13

Craisins, butternut squash, brie cheese, candied walnuts, grand marnier spiced apples. Maple balsamic vinaigrette

Gf V Faith Salad 12

Mixed greens, feta, pecans, golden raisins, carrots, red cabbage & champagne vinaigrette

Caesar Salad 12

Romaine lettuce, parmesan cheese, croutons & creamy caesar dressing

Add Grilled, Fried or Pecan Chicken +5, Salmon +8, Steak +7, Shrimp +6

HANDHELDS

Kettle chips and a pickle. Substitute french fries +1.

Mel's Chicken Salad Croissant 11

Chicken, grapes, walnuts & celery. Served on a croissant with lettuce & tomato

Smoked Brisket Melt 13

House Brisket on sourdough with bacon, provolone, chipotle aioli & roasted peppers

Crab Cake Sandwich 15

House-made crab cake on a bun with lettuce, tomato & side of remoulade sauce

Terrace Burger 14

Char-grilled 8oz burger with smoked cheddar cheese, mixed greens, tomato & onion

VALENTINE'S DAY FEATURES

Served with a house salad
Upgrade to a Faith or Caesar side salad +3

Seafood Sampler 26

Baked crab cake, shrimp, scallops & haddock. Yukon mashed potatoes & green bean medley

Colossal Stuffed Shrimp 30

Colossal shrimp with house-made lobster stuffing. Topped with sherry lobster sauce. Yukon mashed potatoes & a green bean medley

Filet Mignon 40

8oz filet mignon topped with sherried mushrooms. Yukon mashed potatoes & a green bean medley

Prime Rib Au Jus 27

Slow-roasted 12 oz. prime rib served with horseradish sauce. Yukon mashed potatoes & green bean medley

Cranberry Chicken 19

House-made jalapeno & cranberry-cornbread stuffed chicken breast with apple cider gravy. Yukon mashed potatoes & green bean medley

Whiskey Salmon 21

Grilled salmon filet topped with a whiskey infused citrus glaze. Yukon mashed potatoes & a green bean medley

Cherry Lamb Chops 38

14oz grilled lamb chops with a cherry liqueur demi-glace. Yukon mashed potatoes & a green bean medley

Veal Schnitzel 22

Tender veal cutlet topped with a Riesling lemon sauce. Yukon mashed potatoes & green bean medley

Crab-Stuffed Lobster Tail 36

Topped with house-made lobster sauce. Yukon mashed potatoes & a green bean medley

🍷 Vegetarian Tuscan Ravioli 18

Peppers, onions & mushroom ravioli. Topped with a house-made tomato vodka sauce & garlic bread

🍷 Eggplant Parmesan 17

Breaded eggplant over pasta. Fresh mozzarella & marinara sauce. Served with garlic bread

DESSERT

Mixed Berry Creme Brulée 8

Chocolate Covered
Strawberries 8

Hershey Chocolate Cake 7

White Chocolate Raspberry Cheesecake 8