

Terrace Inn

Dining and Lodging since 1911

Starters

Whitefish Chowder 3.95 cup 5.95 bowl

House recipe—always hearty and delicious with chunks of Michigan whitefish, diced carrot, celery, potato and ham.

Soup du Jour 3.95 cup 5.95 bowl

Please ask your server.

Spinach and Artichoke Dip 6.95

Served warm with toasted baguette.

Bruschetta 4.95

Diced tomato, buffalo mozzarella and fresh basil on toasted baguette.

Hummus Platter 5.95

Traditional hummus, topped with extra virgin olive oil and sliced black olives, with toasted pita wedges.

Artisan Cheese Sampler 9.95

An array of four Michigan produced gourmet cheeses, seasonal fresh fruit accompanied by buttery baguette ☀

Salads

Signature Terrace Inn Salad 4.95 small 7.95 large

Spring greens mingled with a sweet and tangy combination of dried Michigan cherries, feta, pine nuts and ripe pear.

Spinach Salad 4.95 small 7.95 large

Baby spinach combined with walnuts, dried apricots, strawberries, crumbled gorgonzola, dusted with fresh nutmeg.

Garden Salad 3.95 small 6.95 large

Crisp mixed greens, crunchy julienned carrots, juicy tomato wedges, red onions and sliced fresh cucumbers.

Caesar Salad 3.95 small 6.95 large

Romaine lettuce tossed with our own classic Caesar dressing, topped with crisp croutons.

(Small salads are 2.95 with entree purchase)

House-made Dressings Balsamic Vinaigrette, Cherry Vinaigrette, Bleu Cheese, and Buttermilk Ranch.

Entrees

All entrees except pasta are served with seasonal vegetable and choice of garlic mashed, baked, roasted red skin, or au gratin potatoes

Tandoori Chicken 17.95

Mildly spiced curry-rubbed chicken breasts served over a bed of couscous with roasted tomato saffron jam complemented by a cilantro mint sauce topping.

Blackened Cajun Chicken 11.95 small 16.95 full

A wonderful refreshing mango salsa atop Cajun spice-rubbed grilled chicken breasts.

Chicken Marsala 11.95 small 16.95 full

Scalloped chicken breasts sautéed in a delectable marsala sauce mixed with garlic and mushrooms over linguini.

Chicken Hemingway 11.95 small 16.95 full

Savory, yet sweet, our own combination of Michigan cherry cream sauce ladled generously over sautéed chicken breasts and surrounded by creamy garlic mashed potatoes garnished with a truffled mushroom.

Chicken Parmigiana 10.95 small 15.95 full

Delicious marinara sauce and mozzarella melted over breaded sautéed chicken breasts, served on a bed of linguini.

Veal Chop 29.95

12oz. bone-in chop grilled to order and covered with savory demi-glace and apple-cherry chutney. ☆

Flat Iron Steak 18.95

Tender 8 oz. steak marinated and grilled to order and enhanced by a tasty merlot zip sauce. Very tender! ☆

New York Strip Steak 24.95

A mouth-watering 12 oz. portion, house-spiced and simply grilled to perfection. ☆

Top Sirloin Steak 12.95

6 oz. USDA prime cut, grilled to order and served with a rosette of our special herbed butter. ☆

Beef Burger 7.95

1/3 lb. of juicy locally raised Angus beef, grilled to order. Served with lettuce, onion, tomato, chips and pickle. ☆

Add Cheese .75

Planked Whitefish 18.95

Michigan's best! A 10-12 oz fillet of Lake Michigan whitefish, lightly seasoned with dill and paprika, bordered by duchess potatoes and garnished with a broiled parmesan-topped tomato. Baked and served on a hardwood plank.

Planks can be custom ordered in cherry or maple. Inquire at desk.

Lake Michigan Walleye 21.95

8 oz. breaded fillet, sautéed and topped with roasted walnuts and beurre blanc.

Lake Michigan Perch 22.95

Done your way... either baked in a savory white wine and parmesan sauce or sautéed in a tangy caper lemon cream sauce.

Seafood Alfredo 13.95 small 18.95 large

Wild-caught gulf shrimp, seared sea scallops, and mussels are sautéed in a succulent white wine basil cream sauce, then tossed with linguini, diced tomato and seasonal green vegetables.

Pasta Putanesca 12.95

Roma tomatoes, kalamata olives, onions, garlic and artichokes are sautéed in olive oil amid Mama Mucci's authentic pasta.

Shrimp Scampi 13.95 small 18.95 large

Jumbo shrimp and diced tomato sautéed in garlic butter, white wine and lemon juice, on linguini.

☆ Consuming raw or under-cooked meat increases the risk of food-borne illness. ☆

Please note that gratuity of 18% will be added automatically to parties of 8 or more

The Inn proudly sponsors Bay View Association's world-class performing arts programs.

For a calendar of events, please inquire at the front desk. Tickets are available at the Hall Auditorium Box Office.