

Terrace Inn

Dining and Lodging since 1911
2009/2010 Winter Menu

Starters

- Whitefish Chowder** - House recipe, always hearty and delicious with chunks of Michigan whitefish, diced carrots, celery, potato and ham. 3.95 cup 5.95 bowl
- Soup du Jour** - Please ask your server about our homemade soup of the day. 3.95 cup 5.95 bowl
- Spinach and Artichoke Dip with Baguette** - Creamy Blend of artichoke hearts, spinach & a special blend of cheeses. 6.95
- Wild-caught Scallops** - pan seared in white wine topped with bread crumbs and parmesan cheese 5.95 small 8.95 large

Salad

- Signature Terrace Inn Salad** - Spring greens mingled with a sweet and tangy combination of dried Michigan cherries, feta, pine nuts and ripe pear. 4.95 small 7.95 large
- Garden Salad** - Crisp mixed greens, crunchy julienned carrots, juicy tomatoes wedges, red onions and sliced fresh cucumbers. 3.95 small 6.95 large

Housemade Dressing: Maple Vinaigrette, Cherry Vinaigrette, Creamy French, Bleu Cheese, and Buttermilk Ranch.

Entrees

Entrees (except pasta) are served with seasonal vegetable & choice of potato - garlic mashed, baked, roasted red skins, or au gratin

- Chicken Marsala** - Scaloppini chicken breasts sautéed in a delectable marsala sauce mixed with garlic and mushrooms over linguini. 12.95 small 17.95 full
Suggested Wine - Merlot
- Chicken Hemingway** - 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. 12.95 small 17.95 full
Suggested Wine - Giesen Sauvignon Blanc
- Chicken Parmigiana** - Delicious marinara sauce and mozzarella melted over breaded sautéed chicken breaks, served on a bed of linguini. 11.95 small 16.95 full
Suggested Wine - Merlot
- Flat Iron Steak** - Tender 8 oz. steak marinated and grilled to order and a tasty merlot zip sauce. ★ 19.95
Suggested Wine - Kenwood Merlot

- Top Sirloin Steak** - 6 oz. USDA prime cut, grilled and served with a rosette of our special herbed butter. ★ 13.95
Suggested Wine- Cline Zinfandel
- Planked Whitefish** - Michigan's best! A 6-12 oz Lake Michigan whitefish, 13.95 small 19.95 large
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.
Suggested Wine- Kendall Jackson Chardonnay
- Lake Michigan Perch** - Done your way... baked in a savory white wine and parmesan sauce or 22.95
sautéed in a tangy caper lemon cream sauce.
Suggested Wine- Black Star Farms Chardonnay
- Lake Michigan Walleye** - Done your way... baked in a savory white wine and parmesan sauce 22.95
or sautéed in a tangy caper lemon cream sauce.
Suggested Wine- Ch. St. Jean Chardonnay
- Alaskan King Crab Legs** - 1 lb. of succulent crab 21.95
Suggested Wine- Shady Lane Gewurztraminer
- Pasta Puttanesca** - Roma tomatoes, kalamata olives, onions, garlic and artichokes are sautéed 13.95
in olive oil amid Mama Muccis authentic pasta.
Suggested Wine- Joseph Drouhin Beaujolais-Villages
- Shrimp Scampi** - Jumbo shrimp and diced tomato sautéed in garlic butter, white wine 14.95 small 19.95 large
and lemon juice, on linguini.
Suggested Wine- Filadonna Pinot Grigio
- Mama Muccis Portabella Mushroom Ravioli** - served in your choice of Alfredo or Marinara sauce 9.95
Suggested Wine- Malbec Classico, Pinto Final
- Risotto** - a generous serving of Arborio rice made to order with chef's choice of meats and/or 9.95
vegetables please ask your server
Suggested Wine- Ferrari, Carano Fune Blanc

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

Gratuity of 18% will be added to parties of 8 or more

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