

THE TERRACE ROOM

— AT THE LAKE MERRITT HOTEL —

The Starters

Soup Du Jour	cup 4. bowl 7.
Tomato Soup	cup 4. bowl 7.
Salt & Pepper Calamari Jalapenos, lemon aioli, spicy tomato coulis	10.
Fresh Hand Cut Fries add garlic or gorgonzola cheese	4. 2.
Wings of the Devil Pt. Reyes blue cheese crust and crudités	12.
Wedge Salad iceberg lettuce, bacon, carrots, Pt. Reyes creamy blue cheese dressing	7.
Field greens Salad dried cranberries, feta cheese, sherry vinaigrette	8.
Grilled Flat Bread, applewood smoked bacon, caramelized onions, gruyere cheese, thyme, truffle oil	8
Manila Clams Chinese Sausage, Garlic, Black Beans, Grilled Bread	12.
Tuna In a Cucumber Kimono Chili Oil, Garlic Chives, Smoked Jalapeno Soy	13.
Local Crab & Artichoke Dip	10.
Hearts of Romaine creamy garlic dressing, croutons add Chicken add Prawns	6 med. / 8 large 3 4

The Main

Veal Picatta lemon, capers, brown butter with Yukon mash	20.
Cherry Cola BBQ Baby Back Ribs Cruncy Slaw, Heirloom Potato Salad	19.
Steak Au Poivre horseradish roasted fingerling potatoes with seasonal veggies	24.
Seared Day Boat Scallops Crispy Rice Cakes, XO Sauce, Micro Green	21.
House Made Cavatelli Pasta Dry Creek Tomatoes, English Peas, Garlic Chips, Micro Basil, Parmesan Broth, EVOO	15.
Caramelized Sea Bass Succotash Sweet Corn Broth, Crispy Jalapeno Rings	22.
Angus Burger on an artisan roll with all the traditional condiments add bacon, cheddar, mushrooms and onion	13. 2.
Brick-Pressed Semi-Boneless Half Chicken broccoli rabe, lemon, olives and chicken jus	17.
Seared Sesame Crusted Tuna cucumber wasabi sauce and roasted potatoes	19.

Sides

Cornbread & Maple Butter 4.	Hand-cut French Fries 4. add creamy gorgonzola or garlic 2.	Sautéed Broccoli Rabe 5.
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Executive Chef: Brandon A. Peacock