

THE TERRACE ROOM

— AT THE LAKE MERRITT HOTEL —

LUNCH SPECIAL
1/2 SANDWICH, CUP OF SOUP & SIDE
SALAD. CHANGES DAILY

APPETIZERS

SOUP DU JOUR CUP 4 BOWL 7

TOMATO SOUP CUP 4 BOWL 7

SALT & PEPPER CALAMARI,
JALAPEÑOS, LEMON AIOLI, SPICY TO-
MATO COULIS 9

GRILLED FLAT BREAD, APPLEWOOD
SMOKED BACON, CARAMELIZED ON-
IONS, GRUYÈRE CHEESE, THYME,
TRUFFLE OIL 8

WINGS OF THE DEVIL, PT. REYES BLUE
CHEESE CRUST, CRUDITÉS 12

RING TOSS, BUTTERMILK TEMPURA
ONION RINGS, SMOKEY BBQ SAUCE &
TERRACE RANCH 7

SWEET & SOUR GRILLED TIGER
PRAWNS 13

LOCAL CRAB & ARTICHOKE DIP 10

SALADS

ICEBERG WEDGE,,
PT. REYES CREAMY BLUE CHEESE DRESS-
ING 7

HEARTS OF ROMAINE, CREAMY GARLIC
DRESSING, CROUTONS 6 MED. / 8 LARGE
ADD CHICKEN 3 OR PRAWNS 4
BACON, CARROTS
FIELD GREENS, DRIED CRANBERRIES,
FETA CHEESE, SHERRY VINAIGRETTE 8

BABY SPINACH, RAISINS, TOASTED AL-
MONDS, PICKLED
ONIONS, HONEY GARLIC VINAIGRETTE 8

COBB SALAD
ROMAINE, BUTTERMILK HERB DRESSING,
AVOCADO, BLUE CHEESE, GRILLED
CHICKEN, TOMATOES, BACON, EGG 12

SHRIMP LOUIE
BAY SHRIMP, DICED TOMATOES, HARD
BOILED EGG,
BLACK OLIVES, SPICY LOUIE DRESSING 13

SANDWICHES & ENTREES

ALL SANDWICHES INCLUDE HOUSE SIDE SALAD

ANGUS BURGER, FRIES 12
*[CHEDDAR, SWISS, BLUE CHEESE, ADD 1.00, BACON
2.00, AVOCADO 1.00]*

CHINESE CHICKEN SANDWICH, ASIAN SLAW, PICKLED
RED ONION, SOY-JALAPEÑO AIOLI, 12

HOUSE SMOKED PULLED PORK, SLAW,
SMOKEY BARBEQUE SAUCE, ONION RINGS 13

TERRACE CLUB ORGANIC CHICKEN BREAST, APPLE-
WOOD SMOKED BACON, BEEFSTEAK TOMATOES,
LEMON AIOLI 11

GRILLED CHEESE & TOMATO SOUP 12
ADD BLACK FOREST HAM OR APPLE WOOD SMOKED
BACON 2
ADD SLICED TOMATOES 1

DRUNKEN FISH & CHIPS 13

SPAGHETTI & WILD MUSHROOMS, BRANDY CREAM
SAUCE 12

BRICK-PRESSED SEMI-BONELESS HALF CHICKEN,
ROASTED POTATOES AND CHICKEN SAUCE 16

MAC & CHEESE 8.5

FISH OF THE DAY AQ.

DESSERTS

6.5

DARK CHOCOLATE MOUSSE
BANANA BREAD PUDDING
THE TERRACE SUNDAE
CHEDDAR CHEESE APPLE PIE

UPCOMING HAPPENINGS

TASTINGS ON THE LAKE
WINE OR SPIRIT TASTING EVERY THURSDAY

RODNEY STRONG VINEYARD
WINE MAKER DINNER

EXECUTIVE CHEF: BRANDON A. PEACOCK