



The Terrace Cafe by O'Connor's

MENU

315-797-0000



Salad–Soups–Shares

Burrata Cheese Board–Caponata–Arugula–Crostini & Extra Virgin

Olive Oil

15

Sweet Thai Shrimp–lightly dredged in Corn Starch–Sweet Chili Lime

Sauce (4)

14

Fresh Spinach–Mushrooms, Red Onion, Hard Boiled Egg, Bacon–Warm

Bacon Dressing

14

Add Grilled Chicken \$6 or Grilled Shrimp \$8

Scampi Salad–Red & Green Leaf Lettuces, Shrimp, Red Onion, Parmesan

Cheese, Sun Dried Tomatoes–Garlic Citrus Vinaigrette

16

Soup du Jour

Cup 5 or Bowl 6

Tangled Greens–Granny Smith Apples–Walnuts–Gorgonzola–

Champagne Vinaigrette

12

Sandwiches

Chicken Salad with Grapes Wrap–Lettuce, Tomato, Celery, Onions

15

Cody Cowboy Burger (8oz)–Bacon, Cheddar, Lettuce, Tomato, Fried Onions

16

Tenderloin Steak–topped with Sauteed Mushrooms, Onions on a Garlic Bun

18

Luncheons

Quiche Du jour

16

Chicken Lucia–Boneless, Skinless Breast–Fresh Mushrooms, Spinach, Sun Dried Tomatoes–Marsala Wine Cream Sauce

20

Grilled Filet Mignon–Sauteed Mushrooms–Sherry Garlic Butter Sauce

22

Vegan Butternut Squash Lasagna –Soft Noodles, Wilted Kale, Sauteed Red Onions–Bechamel Pasta Sauce

18

Shrimp Alexandra–stuffed with Feta–wrapped in Bacon–over Sauteed Spinach

21

Luncheons served with a House Salad

Desserts

Please inquire with your Server

Beverages

Coffee, Tea and Decaffeinated Coffee

2.50

Iced Tea and Lemonade

Saratoga Sparkling Water