



# TERRACE CAFÉ

## BY O'CONNOR'S

### SALADS - SOUPS - SHARES

HOUSE SALAD   \$10  
MIXED GREENS, CUCUMBERS, CHERRY  
TOMATOES, CARROTS, RED ONION &  
BALSAMIC VINAIGRETTE.

CLASSIC CAESAR  \$12  
CRISP ROMAINE LETTUCE, CROUTONS,  
SHAVED PARMESAN & OUR CAESAR DRESSING.

CHOPPED SALAD  \$15  
CHOPPED SPINACH, ROMAINE, TOMATO,  
TURKEY, BACON, MOZZARELLA, HARD  
BOILED EGG. RED ONION & OUR  
CHAMPAGNE VINAIGRETTE.

VEGETABLE  
PANZANELLA  \$14  
TOASTED SEASONED BREAD, ROASTED  
VEGETABLES & FETA CHEESE, TOSSED IN OUR  
CHAMPAGNE VINAIGRETTE & PESTO.

SOUTHWEST SALAD  \$15  
MIXED GREENS WITH FRESH CHARRED CORN,  
TOMATO SALSA, RED ONION, BLACK BEANS,  
CRISPY TORTILLA STRIPS, CHEDDAR &  
CHIPOTLE RANCH DRESSING.

SCAMPI SALAD  \$17  
SHRIMP, RED & GREEN LEAF LETTUCE, RED  
ONION, PARMESAN CHEESE, SUN-DRIED  
TOMATOES & OUR CITRUS VINAIGRETTE.

TANGLED GREENS   \$13  
TANGLED GREENS, GRANNY SMITH APPLES,  
CANDIED WALNUTS, GORGONZOLA CHEESE  
& OUR CHAMPAGNE VINAIGRETTE.

### SOUP DU JOUR


CUP \$5  
BOWL \$6

SOUP & SALAD \$12  
CUP OF SOUP WITH A SIDE HOUSE  
OR CAESAR SALAD.

SHRIMP COCKTAIL  \$14  
SIX JUMBO SHRIMP WITH OUR COCKTAIL  
SAUCE & LEMON WEDGES.

STUFFED  
PORTOBELLO   \$14  
WHITE WINE BRAISED PORTOBELLO.  
STUFFED WITH BREADCRUMBS, SPINACH,  
RED ONION, GARLIC & CHERRY TOMATOES.  
TOPPED WITH BURRATA CHEESE & FRESH  
PESTO.

VEGETABLE GOAT  
CHEESE QUESADILLA  \$15  
TOASTED FLOUR TORTILLA WITH SEASONED  
GOAT CHEESE, ROASTED RED PEPPERS,  
KALAMATA OLIVES & BALSAMIC GLAZE.

SWEET POTATO  
SADIES  \$15  
FIVE WONTONS FILLED WITH ROASTED  
SWEET POTATO, SHALLOTS, & MASCARPONE  
CHEESE. FINISHED WITH BROWN BUTTER,  
CANDIED WALNUTS & CRUMBLY  
BLEU CHEESE.

ADD GRILLED CHICKEN TO ANY SALAD - \$6



Vegetarian



Vegan



Gluten Free

## HANDHELDS

### ROLL ME OVER IN THE CLOVER \$15

CHOICE OF HAM, TURKEY, ROAST BEEF, OR ROASTED VEGETABLES WITH LETTUCE, TOMATO, MAYO & CHOICE OF CHEESE IN A FRESH TORTILLA WRAP - *GLUTEN FREE AVAILABLE UPON REQUEST.*

### CHICKEN DELUXE \$17

MARINATED GRILLED CHICKEN BREAST, MELTED SWISS CHEESE, CRISPY BACON, LETTUCE & TOMATO WITH TARRAGON DIJONNAISE ON A WARM KAISER ROLL.

### HIT BY A BUS \$16

GRILLED PANINI WITH TURKEY, ROASTED RED PEPPERS, FETA CHEESE & BALSAMIC DRESSING.

### ROASTED VEGETABLE PANINI \$16

PORTOBELLO MUSHROOMS, ZUCCHINI, ARTICHOKE, ROASTED RED PEPPERS, PROVOLONE CHEESE, & TAPENADE AIOLI.

### CHRIS' BLT \$18

MAPLE GLAZED PORK BELLY WITH PICKLED ONIONS, LETTUCE & TOMATO, WITH CHIPOTLE MAYO ON CIABATTA.

### COWBOY BURGER \$17

8OZ BURGER WITH BACON, CHEDDAR, LETTUCE, TOMATO & FRIED ONIONS, WITH ROOT BEER INFUSED BBQ SAUCE.

### CHICKEN SALAD \$16

CHICKEN SALAD WITH GRAPES, LETTUCE, TOMATO, CELERY & RED ONION. SERVED IN A FRESH TORTILLA WRAP.

ALL SELECTIONS INCLUDE A  
SIDE GARDEN SALAD & CHIPS.

## ENTREES

### CHICKEN LUCIA \$22

TENDER CHICKEN BREAST SAUTEED WITH SPINACH, MUSHROOMS & SUN-DRIED TOMATOES. FINISHED WITH A MARSALA WINE CREAM SAUCE. SERVED WITH WILD RICE & SEASONAL VEGETABLES.

### GINGER GLAZED FLAT IRON \$25

8OZ GRILLED FLAT IRON WITH A HONEY GINGER GLAZE. TOPPED WITH SCALLIONS & TOASTED SESAME SEEDS. SERVED WITH MASHED POTATOES & SEASONAL VEGETABLES.

### CAJUN SALMON \$22

PAN SEARED SALMON WITH MANGO PINEAPPLE CHUTNEY. SERVED WITH WILD RICE & SEASONAL VEGETABLES.

### RATATOUILLE PASTA \$20

ROASTED EGGPLANT, CHERRY TOMATOES, ZUCCHINI, RED PEPPERS & RED ONION IN A ROASTED GARLIC PESTO OLIO OVER PENNE.

### QUICHE DU JOUR \$16

CHEF'S DAILY SELECTION.

ALL ENTREES INCLUDE A SIDE  
GARDEN SALAD & ROLL WITH BUTTER.

## BEVERAGES

ICED TEA & LEMONADE	\$3
SARATOGA SPARKLING WATER	\$4
COFFEES & TEAS	\$2.5

## DESSERT

PLEASE INQUIRE WITH YOUR SERVER  
FOR OUR DAILY SELECTION OF  
DESSERT.