

TERRA *B* BLANCA

MOTHER'S DAY

Breakfast

BREAKFAST SERVED WITH FRIED POTATOES, HOUSEMADE SWEET BREAKFAST BREADS

EGGS BENEDICT* \$20

Carver ham roll, poached eggs, hollandaise, English muffin

BISCUITS & GRAVY \$20

Housemade buttermilk biscuits, scramble eggs, sausage gravy

DENVER SCRAMBLE \$21

Scrambled eggs, ham, sausage, cheddar cheese, peppers, red onion

STEAK & EGGS* \$28

Choice grade 8 oz New York steak, smoked shallot and thyme butter, scramble eggs

Starters

DUO HUMMUS PLATTER \$18

Red pepper hummus, olive hummus, fire roasted pita, pepperoncini, Greek olives

BRAISED CLAMS & MUSSELS \$24

Chardonnay wine, garlic, butter, lemon, grilled bread, heirloom tomato, fresh herbs

PEEL & EAT COCKTAIL SHRIMP BOWL \$21

Mini poached shrimp, cocktail sauce, lemon, shredded cabbage

CRAB & ARTICHOKE DIP \$24

Housemade dip, lemon zest, grilled pita bread, pecorino romano, fresh herbs

ANTIPASTO \$23

Salami, prosciutto, capicola, fresh mozzarella, gouda, olives, pan-fried focaccia, red pepper hummus, fig jam

ZUPPA BOWL - \$9 CUP - \$7

Chef's choice of soup

Salads

ADD GRILLED CHICKEN - \$7 | ADD GRILLED PRAWNS - \$11

INSALATA DI CASA \$16

Mixed greens, walnuts, cranraisins, gorgonzola cheese, raspberry balsamic vinaigrette

CLASSIC CAESAR \$16

Romaine hearts, rosemary croutons, shaved parmesan cheese, creamy housemade Caesar dressing

BLACK & BLEU SALAD \$17

Arugula leaves, chopped romaine hearts, candied pecans, bleu cheese, fresh berries, white balsamic & honey dressing

Entrees

CABERNET BURGER* \$22

Smoked bacon, gorgonzola aioli, spring mix, tomato Cabernet sauce, brioche bun, served with side of house salad

PAN-SEARED CHICKEN MARSALA \$24

Fresh chicken breast, wild mushrooms, Marsala wine butter sauce, grilled asparagus, parmesan Yukon Gold mash potatoes

CREAMY TUSCAN SHRIMP RAVIOLI \$25

Sauteed prawns, sun dried tomatoes, fresh arugula, white wine cream sauce

GRILLED KING SALMON* \$30

Tangy lemon garlic butter, sauteed spinach, roasted baby potatoes

PAN-SEARED NEW YORK STEAK* \$34

Red wine demi, grilled asparagus, parmesan Yukon Gold mash potatoes

Dolce

CLASSIC CARROT MINI CAKE \$9

Cream cheese frosting

WARM TURTLE BROWNIE \$11

Walnuts, vanilla ice cream, caramel, chocolate sauce

CHEF'S CHEESECAKE \$9

Cream cheese frosting

Brunch Beverages

SPARKLING WINE
GLASS - \$11 | BOTTLE - \$30

MIMOSAS \$10

COFFEE \$4.50

HOT CHOCOLATE \$4.50

Menu Presented By: Terra Blanca Executive Chef Jim Vande Berg

*The consumption of raw or undercooked eggs, meat, such as prosciutto, poultry, seafood or shellfish may increase your risk of food borne illness, these items are cooked to order. Please be advised that food and/or drink prepared and served here may contain ingredients you may be allergic to. If you are allergic to any food or additives please ask for the ingredients in any of our food and/or ask for an ingredient to be removed from your meal if possible.