

# 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, roasted baby 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, grilled asparagus, roasted baby potatoes

#### PAN-SEARED NEW YORK STEAK\* \$34

Red wine demi, grilled asparagus, roasted baby potatoes

### *Dolce*

#### 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.