

1911 RESTAURANT DINNER MENU

Three Course Prix Fixe - Soup or Salad, Entree and Dessert-
Add \$13 per Entree

APPETIZERS

CRAB CAKES 18

Jumbo Lump Crab Served with Roasted Red Pepper Aioli and Farro Salad

ROASTED RED PEPPER HUMMUS DIP 12

Topped with Cucumber, Tomato, Olives, and Feta Cheese,
Served with Seasoned and Toasted Pita Crisps

SPINACH ARTICHOKE DIP 12

Rich and Creamy Topped with Parmesan Cheese and Baked, Served with Pita Crisps

CRISPY VEGETABLE SPRING ROLLS 12

Served with Sweet Chili Dipping Sauce and Curried Carrot Salad

ROASTED FALL HARVEST VEGETABLES 12

Brussels Sprouts, Sweet Potato, Tri-Colored Carrots, Cashews, Slow Roasted in Maple-Balsamic Reduction and Drizzled with Cashew Crème

SOUP & SALADS

TERRACE INN SIGNATURE SALAD 10/18

Feta Cheese, Pear Slices, Dried Cherries, Candied Pecans, Bacon, Pickled Red Onion, Cherry Vinaigrette, Coveyou Farms Organic Spring Mix

BEET CARPACCIO SALAD 10/18

Slow Roasted Beets, Baby Arugula, Pistachio Crusted Chevre Cheese Batonette, Slivered Almonds, Sicilian Lemon Vinaigrette

WARM VEGETABLE PANZANELLA SALAD 10/18

Roasted Brussels Sprouts, Sweet Potato, Squash, and Carrots Tossed with Ciabatta Bread Croutons, Swiss Chard, and Sherry-Maple Vinaigrette Dressing, Feta Cheese, Pomegranate Seeds, Cashew Crème Drizzle

CURRIED CARROT SALAD 10/18

Mixed Field Greens Topped with Ribbons of Heirloom Carrots with Brussels Sprouts, Smoked Walnut, Brie Croutons, and Sundried Cranberries

SOUP DU JOUR 10

ENTREES

^{GF} PLANKED WHITEFISH 36

Parmesan Crusted, Whipped Garlic Mashed Potato, Stuffed Tomato, Caper Aioli

GREAT LAKES WALLEYE 36

Served with Roasted Vegetable Risotto and Lemon Caper Cream Sauce

BONE IN PORK CHOP 36

Apple/Ginger Brined, Char-Grilled, Served with Roasted Harvest Vegetables, Farro Grain Pilaf, Apricot Gastrique

MEDITERRANEAN PAN ROASTED CHICKEN BREAST 36

Roasted Red Peppers, Fire Roasted Artichokes, Blistered Tomatoes, Sweet Potato Lemon White Wine Chicken Jus Lie

WAYGU SIRLOIN 49

Tri-Color Peppercorn Rubbed, Pan Seared and Roasted, with Smashed Yukon Gold Potato, Roasted Asparagus, Wild Mushroom Demi-Glace, and Roasted Red Pepper Aioli

ROASTED VEGETABLE RISOTTO 36

Fall Harvest Vegetables, Parmesan Risotto, Roasted Cashews, Drizzled with Cashew Crème and Fustini's 12 Year Old Balsamic Drizzle

LASAGNA 30

Delicate Layers of Pasta, Ricotta, Seasoned Ground Meat, and Marinara, Topped with Provolone and Mozzarella Cheeses, served with Garlic Bread

DESSERTS

^{GF} VANILLA BEAN CRÈME BRULEE 10

Turbinado Sugar Brittle, Fresh Seasonal Berries

ENGLISH PUDDING 10

with House Made English Toffee and Caramel Sauce

APPLE TART 10

Michigan Apples, seasoned with Sugar and Spice in a Light Pie Crust, Streusel Topping, Whipped Cream, and Caramel Sauce, served Ala Mode

MURDICK'S VANILLA ICE CREAM SUNDAE 10

Served in a Waffle Bowl Topped with Pistachio Pretzel Brittle

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness**

SIGNATURE COCKTAILS

CHERRY GODFATHER

Traverse City Cherry Whiskey, Disaronno, House
Cherry-Orange Syrup
\$14

TERRACE INN MARGARITA

Taquilla, Grand Marnier, Blue Agave, Fresh Lime
\$14

TERRACE INN OLD FASHIONED

Bourbon, Spiced Demerara, Agnostura Bitters
\$15

TERRACE INN MANHATTAN

Rye, Carpano Antica, Agnostura Bitters
\$15

COSMO

Vodka, Grand Marnier, Fresh Lime, Cranberry Juice
\$14

FRENCH 75

Tanqueray 10, Prosecco, Fresh Lemon Juice
\$14

ESPRESSO MARTINI

Vodka, Coffee Liquor, Espresso
\$15

MERRY MULE

Gypsy Vodka, Ginger Bear, Squeeze of Orange
\$14
Cranberries

POMEGRANATE GIN FIZZ

Gin, Lemon Juice, Pomegranate Liquor, Simple Syrup,
Egg White, Soda Water
\$14

HOT BUTTERED RUM

Rum, Butter and Spice Mixture, Hot Water
\$14

MIDNIGHT COFFEE RUN

Grand Marnier, Kahlua, Baileys and Coffee
\$14

BEER

BELL'S AMBER ALE \$6.25

BELL'S TWO HEARTED ALE \$6.25

BELL'S PORTER \$6.25

FOUNDER'S ALL DAY IPA \$6.25

KEWEENAW WIDOW MAKER'S BLACK ALE \$6.25

PETOSKEY BREWING HORNEY MONK \$6.25

SHORT'S LOCAL LIGHT LAGER \$6.25

ATHLETIC BREWING RUN WILD NA BEER \$4.50

COORS LIGHT \$4.50

LABATT BLUE \$4.50

MILLER LIGHT \$4.50

STELLA ARTOIS \$4.50

WINE BY THE GLASS

DELUCA, PROSECCO \$12
Italy

UH OH CUVÉE PÉT-NAT \$16
Leelanau Peninsula, Michigan

J WINERY BRUT ROSE \$18
Sonoma County, California

ECHO BAY, SAUVIGNON BLANC \$10
Marlborough, New Zealand

CHATEAU GRAND TRAVERSE, PINOT GRIGIO \$12
Old Mission Peninsula, Michigan

BARON FINI, PINOT GRIGIO \$10
Italy

PETOSKEY FARMS FRONTENAC BLANC, RIESLING \$12
Petoskey, Michigan

JAM CELLARS "BUTTER", CHARDONNAY \$10
Sonoma, California

BLACK STAR FARMS "ARCTUROS", CHARDONNAY \$12
Old Missions Peninsula, Michigan

KENDALL JACKSON, CHARDONNAY \$12
Santa Rosa, California

HAYMAKER, SAUVIGNON BLANC \$10
Marlborough, New Zealand

DR. FISHER, RIESLING \$12
Ockfen, Germany

CHARLES SMITH "BAND OF ROSES" ROSE \$12
Washington

J. LOHR "SEVEN OAKS", CABERNET SAUVIGNON \$12
Paso Robles, California

JOSH CELLARS RESERVE, CABERNET SAUVIGNON \$10
America Canyon, California

CHARLES SMITH "THE VELVT DEVIL" MERLOT \$9
Washington

MEIOMI, PINOT NOIR \$12
Santa Barbara, California

TRIVENTO, MELBEC \$10
Mendoza Valley, Argentina