

Terra Dinner Menu

"a deceptively simple innovative dining concept"

Water served on request to help save the environment

Small Plates

Cheese Plate

\$12.00

Stilton Bleu, Irish Cheddar, Cranberry Stilton and Gloucester Double Cream with truffle honey, crostini and fig jam.

Charcuterie Plate

\$12.00

Pistachio mortadella, prosciutto, Genoa salami, Maille Dijon grainy mustard, crostini and house made giardiniera.

Crabcake

\$12.00

4 oz, Pan seared, served with melted butter or Remoulade Sauce.

French Fries

\$6.00

Parmesan cheese, truffle oil, garlic aioli.

Soup of the Day

\$6.00

Pork Belly Skewers

\$6.00

With sauteed pineapples and served with a balsamic reduction.

Chipotle Mac 'N Cheese

\$5.00

Macaroni with aged cheddar cheese and chipotle peppers for some spice.

Fried Green Tomatoes

\$8.00

Slices of green tomato Remoulade sauce and topped with parmesan cheese.

Salads

Classic Caesar

\$7.00

Romaine, parmesan, croutons, dressing includes eggs, boquerones, garlic and Maille Dijon mustard.

Romaine and Bacon

\$7.00

Buttermilk blue cheese dressing, black hog cherry tomatoes, shaved red onion, chives.

Spinach

\$7.00

Fresh Spinach, Nueske applewood smoked bacon, red onion, cherry tomatoes, crumbled Gorgonzola cheese.

Entrees

Served with seasonal vegetables and potatoes du jour

Filet Mignon

\$26.00

Buckhead Beef with caramelized shallots.

Scallops

\$26.00

Pan seared, served over white wine parmesan risotto.

Daily Catch of the Day

Chef's choice
Market Price

Shrimp \$24.00

With a ginger, pineapple, soy glaze.

Crabcakes \$28.00

Two 4oz., pan seared, with a Remoulade sauce.

Salmon \$24.00

Pan Seared with skin on with a citrus gastrique.

Grilled Pork Chop \$24.00

Red pepper jelly glaze with caramelized apples

Grilled or Blackened Chicken Breast \$17.00

With a balsamic reduction.

Ribeye \$29.00

Buckhead Beef with caramelized onions.

Lamb Chops \$24.00

2 Double French cut lamb chops with blueberry, orange mint sauce.

Pan Seared Duck Breast \$24.00

Maple Farms duck with cranberry orange cream sauce.

Black & White Seared Tuna \$28.00

Seared sashimi grade tuna, coated with toasted sesame seeds, over haricot verts, Nicoise olives, and roasted tomatoes.

Mahi \$18.00

Grilled or Blackened, with oven roasted tomatoes and a beurre blanc sauce.

Pasta

Daily Pasta of the Day

Chef's Choice
Market Price

Vegetarian

We try to accommodate all dietary requests

Please tell your server your desires and our chefs will make every effort to provide them. With a two day notice we will be happy to create a dish just for you.

Sides

Chipotle Mac'n Cheese \$5.00

Haricots Verts \$5.00

Seasonal Vegetables \$5.00

Asparagus \$7.00

White Wine Parmesan Risotto \$7.00