

Terra

American Bistro

Executive Chef David Perlick
Chef De Cuisine Christopher Peterson

Cold Small Plates

Perfect to enjoy as a light meal or share with your friends

Spicy Ahi Tuna Tartar 12

Smashed avocado, red chile aioli, crispy white corn

Mediterranean Hummus Plate 9

Falafel, picholine olives, cucumber, harissa, warm naan bread

Strawberry Crostini 8

Brioche, triple cream brie, macadamia, agave, arugula

"Paper Thin" Tea Smoked Salmon 11

Arugula, pickled red onions, fried capers, meyer lemon, dill crema

Wild Pink Shrimp "Cocktail de Cameron" 10

Cucumber, serrano chile, cilantro, avocado

Local Artisanal Cheese Platter - each 6

Canal Junction "Charloe" - cow's milk

"Queso Tres Leches" Iberico Style, - mixed milk

Kokoborrego "Headwaters Tomme" - cow's milk

"Creamy Sexy Blue" triple cream cow's milk

Served with quince paste lavosh and candied tree nuts

Salad Plates

Add grilled salmon 8 shrimp 9 or chicken 6 to make an entrée salad

The Classic Wedge Salad 8

Iceberg, buttermilk blue dressing, bacon, tomato, garlic croutons

Cioggia Beet Carpaccio 10

Arugula, green apple, macadamia, gorgonzola, apricot vinaigrette

Simple Organic Mesclun Greens Salad 8

Crispy goat cheese, sundried blueberry, citrus vinaigrette, shallots

Citrus Salad 9

Fresh berries, macadamias citrus, gorgonzola, raspberry vinaigrette

Hot Small Plates

Signature Grilled Fish or Pork Carnitas Tacos 9

Salsa rojo, queso fresco, smashed avocado

Belgian Ale Braised P.E.I. Mussels 10

Confit of tomato, shallots, gremolata butter crostini

Grilled Pork Belly Tostada 9

Chicharone, smashed avocado, chipotle salsa roja, farmer's cheese

Fried Goat Cheese Croquettes 8

Huckleberry, agave nectar, quince, arugula

Thai Style Grilled Fresh Calamari 11

Scallion, ginger, sweet soy, cilantro, red chile aioli

Pecan Smoked Bacon Wrapped Dates 8

Gorgonzola, huckleberry, agave nectar

Black Truffle Butter Pommes Frites 6

Sizzled garlic butter, parmiggiano

Signature Carnaroli Risotto m/p

Chefs' whim

Pork Belly Flatbread 11

Pear, gorgonzola, caramelized onion, baby arugula, balsamic syrup

Margherita Style Flatbread 10

Fresh mozzarella, fresh basil, red onion, balsamic syrup, basil

Fresh Pastas

Delicate Ricotta Gnocchi 18

Parmiggiano cream, bacon, spring sweet peas, frico

Spaghetti Di Pescara 22

Wild pink shrimp, san marzano tomato, red chile, fresh basil shaved parmiggiano, Sicilian olive oil

Fresh Egg Pappardelle 17

Pulled chicken, vodka sauce, plum tomato, fresh ricotta, gremolata

Spaghetti and Meatballs 15

San marzano tomato - basil sugo, shaved parmiggiano reggiano

Large Plates

Terra's Signature Bouillabaisse 27

Succulent pink shrimp, mussels, whitefish, salmon, calamari and lump crab

rich lobster broth, san marzano tomatoes, gremolata butter crostini

"Steak Frites" 23

Sauce au poivre, fresh cut frites, sizzled garlic, crispy shallots

Grilled Icelandic Salmon 23

Fingerling potato confit, shitake, meyer lemon beurre blanc, pesto

The Ultimate Angus Steak Burger 15

Brioche, braised pork belly, 4 year cheddar, smoked tomato aioli, frites

Tilapia "Française Style" 19

Fingerling potato confit, baby spinach, lump crab - basil butter

Miller Farms Amish Chicken 18

Basil spaetzel, arugula, tomato confit, chardonnay pan jus

French Quarter Jambalaya 23

Wild shrimp, grilled andouille, chicken, basmati, cajun tomato stew

Spice Rubbed Maple Leaf Farms Duck Breast 22

Crème fraîche, cauliflower, pickled onions, huckleberry, arugula

Fennel Crusted Ahi Tuna "Au Poivre" 26

Fingerling potato confit, chimichurri, crispy shallots, asparagus tips

Sugar Glazed and Bacon Wrapped Meatloaf 17

Crème fraîche, cauliflower puree, grilled shitakes, demi

Pan Roasted Lake Superior Whitefish 19

Frigola sarda, asparagus, lemon, arugula parmiggiano, chimichurri

Maple Pecan Crusted Pork Tenderloin 21

Sweet potato, chipotle, pork belly, apple brandy au poivre

Fresh Market Vegetables m/p

Chef's daily inspiration