

# TERRACE ROOM

## STARTERS

**LAUGHING KING OYSTERS ON THE HALF SHELL 18 GF**  
Black Locust and Ginger Mignonette, Thyme, Sweet Pickled Fresno

### CHARCUTERIE AND CHEESE 26

Prosciutto, Terra di Sienna Finocchiona and Lonzino  
Firefly Farm's Black and Blue, Ewephoria Sheep's Milk Gouda, Saint Andre Triple Crème Brie  
Honeycomb, Olive Relish, Grilled Sourdough Focaccia

**CHILLED PEACH GAZPACHO 11 VEG, V, N, GF**  
Marinated Peaches, Arugula Pesto, Slivered Almonds, Watermelon Radish

**GRILLED HEIRLOOM TOMATOES AND BURRATA 17 VEG**  
Three Cheese Semolina, Balsamic Reduction, Basil, Cracked Black Pepper, Sea Salt

**SUMMER CORN CHOPPED SALAD 16 VEG, V**  
Cucumber, Quinoa, Heirloom Tomatoes, Feta, Arugula, Semolina Tuile, Basil Buttermilk Dressing

### GRILLED CAESAR 13 GF

Baby Gem Lettuce, Bitter Greens, White Anchovy  
Focaccia Croutons, Caesar Dressing

### SALAD ENHANCEMENTS

Joyce Farms Chicken Breast 12 GF  
Grilled Spice-Rubbed Shrimp 18 GF  
Grilled Loch Duart Salmon\* 22 GF  
6oz Prime Angus Petite Filet Mignon\* 34 GF

## ENTREES

**"THE 1937 BURGER"\* 37 GF**  
Surf and Turf, Lobster, Pancetta, Avocado, Butter Lettuce  
Za'atar Aioli, Truffle Parmesan Fries

**SEVEN HILLS BEEF BRISKET AND SHORT RIB BURGER\* 26 GF**  
Caramelized Leeks, Gruyere, Smoked Gouda, Spring Aioli, Arugula, Martin's Seeded Potato Bun  
Enhance to Truffle Parmesan Fries with "Beer-naise" 7

**TEN OUNCE PRIME ANGUS BEEF TENDERLOIN\* 69 GF**  
Yukon Gold Mashed Potatoes, Grilled Summer Vegetables, Shropshire Blue Cheese Butter, Au Poivre

**BROWN SUGAR AND MUSTARD GLAZED LOCH DUART SALMON\* 39 GF**  
Cilantro Lime Coconut Rice, Pineapple and Cucumber Salad, Grilled Summer Vegetables, Pineapple Gastrique

**JUNIPER AND GINGER SCENTED RABBIT 34**  
Garden Beet Pappardelle Pasta, Citrus Carrot Puree, Snow Peas, Marinated Blackberries

**BOURBON GLAZED DOUBLE CUT PORK CHOP 42 GF**  
Bacon Jam, Creamy Boursin Pencil Cob Grits, Broccoli, Grilled Peaches, Pickled Red Onions

**CITRUS MARINATED JOYCE FARM'S CHICKEN CONFIT 36**  
Goat Cheese and Spinach Stuffed Potato, Baby Carrots, Roasted Red Pepper Coulis

**CURRIED GRILLED SUMMER VEGETABLES 26 VEG, V, GF**  
Garbanzo Bean Stew, Rainbow Chard, Golden Raisin Red Chutney, Cilantro

## DESSERTS

**S'MORES 14 GF**  
Chocolate Bavaois, Graham Cracker Streusel, Marshmallow Fluff  
Cayenne Cacao Nib Caramel Shard, Aerated Chocolate

**ORANGE ESPELETTE FLAN 14 GF**  
Strawberry Foam, Strawberry Tuile, Candied Orange Supremes

**MATCHA PAVÉ 14 GF, N**  
Almond Wafer, Ginger Ganache, Matcha Mousse, Yuzu Caramel

V = Available vegan VEG = Available vegetarian GF = Can be prepared gluten free N = Contains nuts

\*Item indicated are cooked to order, consuming raw or undercooked beef, pork and salmon may lead to foodborne illnesses, especially if you have certain medical conditions.