

TERRACE CAFÉ BY O'CONNOR'S

HANDHELDS - ENTREES


CLASSIC SMASH BURGER \$19

Seared Seasoned Ground Beef Patties
Melted American Cheese - Sliced Tomatoes
Red Onion - Shredded Lettuce - Homemade
Pickles - Toasted Kaiser Roll



QUICHE \$18

Chef's Daily Selection



CITRUS GLAZED SALMON \$24

Seared Salmon - Citrus Salsa - Orange Honey
Glaze - Seasonal Vegetables - Jasmine Rice 

VEGETABLE COCONUT CURRY \$19

Sauteed Zucchini - Yellow Squash - Red
Onions - Bell Peppers - Carrots - Sweet
Coconut Curry Sauce - Jasmine Rice  

BEEF PAD THAI \$22

Sliced Seasoned Steak - Fresh Sauteed
Vegetables - Tangy Pad Thai Sauce - Rice
Noodles - Crushed Peanuts  

DESSERTS

House Made Selections
Please Ask Your Server For Selections

**ALL SELECTIONS INCLUDE A
SIDE GARDEN SALAD & CHIPS**

BEVERAGES

Iced Tea & Lemonade	\$3
Saratoga Sparkling Water	\$4
Coffees & Teas	\$3

*Feast &
Festivities
By O'Connor's*



 Vegetarian  Vegan  Gluten Free

11:00 AM - 3:00 PM Tuesday - Saturday

TERRACE CAFÉ

BY O'CONNOR'S

SOUPS - SALADS

- SOUP du JOUR** \$6
Cup or Bowl of our Daily Selection
- SOUP & SALAD** \$16
Choice of House or Caesar Salad Paired with our Daily Soup
- HOUSE GARDEN SALAD** \$12
Arcadian Lettuce - Cherry Tomatoes
English Cucumbers - Red Onion
Shredded Carrots - Balsamic Dressing (V) (GF)
- CAESAR SALAD** \$12
Crisp Romaine - House Caesar Dressing
Parmesan Cheese - Garlic & Herb Croutons
- SPRING BERRY SALAD** \$16
BabySpinach - Fresh Strawberries & Blueberries - Crumbled Goat Cheese
Candied Pecans - Champagne Vinaigrette (V)
- THAI SHRIMP SALAD** \$18
Crisp Romaine - Grilled Skewered Shrimp
Mandarin Oranges - Cilantro - Cucumbers
Red Bell Peppers - Carrots - Crushed Peanuts
Sesame Seed Dressing (GF)
- COBB SALAD** \$18
Crisp Romaine - Diced Tomatoes - Red Onion
Julienned Turkey - Bacon - Hard Boiled Eggs
Crumbled Gorgonzola - Champagne Vinaigrette (GF)
- ADD GRILLED CHICKEN TO ANY SALAD - \$6**

HANDHELDS - ENTREES

- CAJUN CHICKEN FLATBREAD** \$16
Grilled Flatbread - Cajun Bechamel
Blackened Chicken - Carmelized Onions
Julienned Bell Peppers - Mozzarella and Smoked Cheddar - Fresh Cilantro

HANDHELDS - ENTREES

- STUFFED PORTOBELLO** \$16
Marinated Charred Portobello - Diced Zucchini - Sauteed Spinach - Roasted Red Pepper Hummus - Pomegranate Reducion (V) (GF)
- SWEET POTATO SADIES** \$15
Sweet Potatos - shallots - Mascarpone Cheese
Won Ton Wrappers - Brown Butter - Candied Walnuts - Crumbled Gorgonzola Cheese
- CHICKEN DELUXE** \$17
Marinated Grilled Chicken - Crispy Bacon
Swiss - Tomato - Fresh Greens - Tarragon
Dijonnaise - Grilled Kaiser Roll
- LEMON ZESTED SHRIMP ROLL** \$18
Lemon Dill Shrimp Salad - Sliced Tomatoes
Shredded Lettuce - Toasted Hoagie Roll
- HARVEST CHICKEN SALAD** \$17
Roasted Shredded Chicken - Red Grapes
Crasins - Chopped Celery - Sliced Tomatoes
Crisp Romaine in a Tortilla Wrap
- ROASTED VEGETABLE PANINI** \$17
Grilled Zucchini - Portobello Mushroom
Roasted Red Peppers - Diced Onions - Herb
Goat Cheese - Grilled Texas Toast (V)
- HIT BY A BUS** \$16
Sliced Roasted Turkey - Roasted Red Peppers
Feta Cheese - Balsamic Glaze - Grilled Texas
Toast
- MUNSON STEAK SANDWICH** -\$22
Sliced Seared Tenderloin - Sauteed
Mushrooms - Carmelized Onions - Melted
Provolone - Fresh Arugula - Smoked Garlic
Aioli - Toasted Hoagie Roll

(V) Vegetarian (GF) Gluten Free