

## ARTISANAL BREAD SERVICE

Served upon request

## SALADS

### PROSCIUTTO & BUFFALO MOZZARELLA | 22

Sliced peaches, warm tigelle and baby arugula

### MIXED GREEN SALAD | 16

Candied spicy pecans, goat cheese, strawberries, red onion and champagne vinaigrette

### HEIRLOOM TOMATO & BURRATA SALAD | MP

Torn basil, black salt, aged balsamic, roast garlic extra virgin olive oil

### CLASSIC CAESAR | 17

Romaine hearts, grilled corn, applewood smoked bacon, shaved grana and caesar dressing

### BABY ARUGULA | 19

Sliced pear, pecorino, wood smoked pearl onions, and balsamic vinaigrette

### RAINBOW BOWL | 18

Avocado, zucchini, squash, carrots, beets, edamame, chickpeas, sunflower seeds, coriander, radish, red onion and soya-ginger vinaigrette

## APPETIZERS

### SEARED GUAJILLO CRUSTED AHI TUNA | 29

*(Served Rare)* with smashed avocado, grilled pineapple salsa and soya-ginger-lime vinaigrette

### PANKO CRUSTED CRAB CAKES | 22

Smoked onion remoulade, green mojo and blistered shishito peppers

### CHILLED SNOW CRAB CLAWS | 29

Mustard dipping sauce and lemon

### PRAWN TACOS | 21

Shredded romaine, tomato-cucumber salsa, coriander, smashed avocado and chipotle aioli

### BEEF CARPACCIO | 24

Pesto, toasted pine nuts, truffle oil, caper berries, shaved grana, lemon, baby arugula and garlic crostini

### CALAMARI FRITTI | 18

Calamari, shaved zucchini and chopped mint

### PAN SEARED GRADE 'A' QUEBEC FOIE GRAS | 32

Sauternes glaze, pear-honey jam, toasted croissant and red wine reduction

### HALF DOZEN ASSORTED OYSTERS | MP

Freshly shucked on the half shell with red wine mignonette, cocktail sauce, horseradish and jalapeño pepper infused vodka

**(Ask your server about today's assortment)**

## PASTA & GNOCCHI

### ORECCHIETTE | 26

Fennel sausage, rapini, garlic, chilli, cherry tomato and extra virgin olive oil

### PAN ROASTED POTATO GNOCCHI | 29

Sautéed mushrooms, grilled corn, roasted sweet peppers, peas, spring onion, truffle essence, roasted garlic cream and fine Parmesan

### LINGUINE & CLAMS | 32

Fresh clams, garlic, white wine, and thai chillies

### SEAFOOD SPAGHETTI AGLIO E OLIO | 39

Grilled prawns, scallops, calamari and steamed mussels

### CASARECCE AMATRICIANA | 25

Thinly sliced guanciale, fresh chillies, tomato sauce and pecorino

### WILD MUSHROOM RISOTTO | 29

Seasonal wild mushrooms, grana shavings and truffle essence

## TERRA CLASSICS

### **CRACKLING OVEN ROASTED CHICKEN | 36**

Seasonal vegetables, mash potatoes and red wine jus

### **HONEY ROASTED DUCK BREAST | 42**

*(Served Medium Rare)* rösti potato, spinach, peach preserve and red wine jus

### **TODAY'S GAME FEATURE | MP**

Ask your server for details

### **AUSTRALIAN RACK OF LAMB | 69**

Roasted honey-mustard-pistachio crusted lamb rack, mash potatoes, select vegetables and natural jus

### **SEAFOOD CLAY POT DONABE | 49**

Lobster, prawns, today's fish, mussels, clams, buckwheat soba noodles, mushrooms, carrots, scallions, napa cabbage and dashi

### **TODAY'S VEGAN CREATION | MP**

Ask your server for details

## FISH & SEAFOOD

### **SEAFOOD PLATTER | 225 - serves 2 people**

Grilled Nova Scotia lobster tails, steamed Alaskan king crab legs, calamari, jumbo prawns, day boat scallops, mussels and clams.

*(Served with clarified butter, and hand cut frites)*

### **MAPLE GLAZED ATLANTIC SALMON | 38**

Crushed new potatoes, asparagus, grilled lemon citrus beurre blanc

### **GRILLED BRANZINO | 42**

*(available as a whole fish in limited quantities)*

Garlic & chilli fried rapini, crushed new potatoes, tomato-cucumber salsa, extra virgin olive oil and Maldon sea salt

### **STEAMED KING CRAB LEGS | MP**

Served with drawn butter, and hand cut frites

### **TODAY'S FISH FEATURE | MP**

Ask your server for details

## TERRA'S 'PRIME' CUTS

Served with a sea salt crusted baked potato, roasted whole garlic clove, asparagus and red wine jus

**12 oz RIB EYE | 59**

**12 oz STRIPLOIN | 59**

**8 oz BEEF TENDERLOIN | 55**

**8 oz BEEF TENDERLOIN & LOBSTER TAIL | 85**

**8 oz BEEF TENDERLOIN & KING CRAB | 90**

**TODAY'S TOMAHAWK | MP (Serves 2-3 people)**

## SIDES

**ASPARAGUS | 15**

**GARLIC FRIED RAPINI | 12**

**BAKED POTATO | 8**

**SEASONAL VEGETABLES | 15**

**MASHED POTATO | 10**

**HAND CUT FRITES | 10**

**PAN FRIED GNOCCHI | 18**

**WILD MUSHROOM RISOTTO | 18**