

SIGNATURE MARTINIS 2.5oz. /16

Raspberry Sunshine Belvedere Vodka, Sour Raspberry, Crème de Banane, Cranberry and Orange Juice

Thornhill (905) Bellini Vanilla Vodka, Pear Nectar, Prosecco

Tweetie Bird (Not Yellow) Belvedere Vodka, Sour Raspberry, Melon Liqueur, Blue Curacao and Cranberry Juice

LEGENDARY COCKTAILS 1.5oz. /13

Terra Caesar Belvedere Vodka, Freshly Grated Horseradish, Traditional Seasoning and 'Chef Perrin's Secret Spice Rub Rim'

Neighbourhood Negroni Bombay Sapphire Gin, Campari, Martini Rosso, Two Drops of Angostura Bitters

Milano Splash of Cointreau over Crodino Bitters and Bombay Sapphire Gin

Berry Mojito Raspberries, Blackberries, Blueberries and Fresh Mint with Bacardi Rum, Squeezed Citrus Juice and Soda

Pomegranate Margarita Pomegranate Infused Tequila and Grand Marnier, Shaken with Squeezed Citrus

Side Car Hennessy Conac, Cointreau and Fresh Lemon

WINES BY THE GLASS 6 oz.

SPARKLING & CHAMPAGNE

Prosecco, Serrinissima, Veneto, Italy /11

Champagne, Delaplace, Brut, Ambonnay /22

WHITES

Bianco, Cesari, Italy 2013 /10

White Zinfandel, Cypress, Cali., 2012 /10

Pinot Grigio, Matto, Italy 2014 /13

Chardonnay, Cypress, California., 2013 /14

Sauvignon Blanc, Woolshed, Aust., 2014 /14

Riesling, Rosehall Run, Ontario, 2013 /14

REDS

Primitivo, I Muri, Italy 2013 /10

Chianti, Sensi Arentini, Italy 2013 /14

Cabernet Sauvignon, Dawson, Cali. 2014 /15

Shiraz, Bryson, Australia 2013 /15

Malbec, Crios, Mendoza, Argentina 2013 /15



TERRA
LUNCH
MENU



TERRA LUNCH MENU

APPETIZERS & SALADS

OYSTERS / Market Price
ask server for today's selection

**ORGANIC HAND PICKED
MIXED LETTUCES** / 15
Candied pumpkin seeds / goat cheese /
dried cranberries / Champagne vinaigrette

CLASSIC CAESAR SALAD / 16
Chopped romaine / grilled corn /
double smoked bacon /
punchy Caesar dressing

ROASTED BABY BEET SALAD / 18
Blackshire Garden's handpicked shiitake
mushrooms / baby mixed greens / warm
goat cheese / truffle oil / balsamic glaze

**IMPORTED ITALIAN BUFFALO MOZZARELLA
CHEESE AND HEIRLOOM TOMATOES** / 18
Candied garlic / balsamic glaze / Himalayan
salt / basil seedlings / extra virgin olive oil

CRISPY PRAWN TACOS / 15
Southern fried prawns / guacamole /
pico de gallo / shaved romaine / coriander /
grilled soft tortillas / adobo chile-buttermilk
dressing

DUCK CONFIT SPRINGROLLS / 14
Pulled duck confit / spring onion / garlic /
carrot / hoisin / Thai sweet and sour
dipping sauce

AHI TUNA NIÇOISE / 27
Handpicked organic lettuces / french beans /
hardboiled egg / artichoke hearts /
kalamata olives / lemon vinaigrette

MAIN COURSES

DAILY PASTA / Priced Daily
composed daily / ask your server for more details

DAILY RISOTTO / Priced Daily
composed daily / ask your server for more details

PAN ROASTED POTATO GNOCCHI / 26
(ORIGINAL TERRA) sautéed mushrooms /
grilled corn / roasted sweet peppers / peas / spring
onion / truffle essence / roasted garlic cream /
fine Parmesan

SEAFOOD SPAGHETTINI AGLI OLIO / 28
prawns / scallops / BC Salt Spring Island mussels

PENNE A LA VODKA / 22
double smoked bacon / vodka /
Chile / tomato-cream sauce

GRILLED LOBSTER, PRAWN-BRIE TOASTY / 28
sweet port wine-brown butter glaze/
micro sprout salad

TERRA'S FAMOUS BURGER / 29
caramelized onions / aged cheddar / beefsteak
tomato / lettuce / hand cut frites

STEAK FRITES / 32
Grilled 6oz Petite Striploin
(USDA PRIME DESIGNATION)
Yukon frites and red wine jus

CRACKLING OVEN ROASTED CHICKEN / 30
seasonal vegetables / mashed potato / red wine jus

**GRILLED SMOKEY WILLOWGROVE HILL
CHORIZO SAUSAGE** / 18
Creamy gorgonzola polenta /
Pommery mustard jus

* Dinner menu available upon request
* Private rooms available for up to 70 guests.
* Full service catering also available.

FRESH FISH SERVED DAILY

**ASK YOUR SERVER
FOR SELECTIONS** / Priced Daily
served with fresh picked organic lettuces /
candied pumpkin seeds / grilled lemon
and Champagne vinaigrette

