

Wines

White Zinfandel, Riesling, Gewurztraminer, Pinot Grigio, Sauvignon Blanc, Chardonnay

By the Bottle

Beringer White Zinfandel, California
Schmitt Sobne Relax Riesling, Germany
Kendal Jackson Riesling, California
St. Charles Piesporter Auslese, Germany
Columbia Winery Cellermasters Riesling
Firestone Gewurztraminer Santa Ynez
Chateau Ste Michelle Gewurztraminer, Columbia Valley
Rex Goliath Pinot Grigio
Santa Margherita Pinot Grigio
Veramonte Sauvignon Blanc, Casa Blanca Valley
Turnbull Sauvignon Blanc, Oakville
Joseph Drouhin Chardonnay Burgundy, France
Twin Fin Chardonnay, California
J Garcia Chardonnay, Sonoma
Sanford Chardonnay, Santa Barbara
***Pinot Noir, Chianti, Merlot, Syrah,
Cabernet, Zinfandel***

By the Bottle

Aquinas Pinot Noir, Napa
Mirassou Pinot Noir, California
Lockwood Pinot Noir Block 7, Monterey
Sanford Pinot Noir, Sta. Rita Hills
Coli Chianti, Italy
Shale Ridge Merlot, Monterey
Robert Mondavi Private Select Merlot, California
Franciscan Merlot, Napa
Cycles Gladiator Syrah, Central Coast
Tintara Shiraz, McLaren Vale
Francis Coppola Syrah, California
Louis Martini Cabernet, Sonoma
Smoking Loon Cabernet, California
Liberty School Cabernet, California
Markham Cabernet, Napa
Alderbrook Zinfandel, Dry Creek (OVOC)

Sparkling Wines

By the Bottle

Martini e' Rossi Asti
Tosti Asti
Korbel Brut
Dom Perignon
Totts Reserve Cuvee Extra Dry
Totts Reserve Cuvee Brut
Andre Pink
Ballatore Gran Spumante
Sutter Home Fre Spumante (Non Alcoholic)

House Selections

By the Glass, Carafe, or 1/2 Carafe

White Zinfandel
Riesling
White Merlot
Liebfraumilch
Piesporter
Pinot Grigio
Chardonnay
Lambrusco
Pinot Noir
Merlot
Shiraz, Syrah
Cabernet
Blush
Rhine
Chablis
Burgundy

Ports e' Sherrys

By the Glass

Sheffield Cream Sherry
Sheffield Dry Sherry
DeLaforce Fine Tawny Porto

Appetizers

Jumbo Shrimp Cocktail

Baked Crab Stuffed Mushrooms (Fresh buttons stuffed with a combination of crab, onions, mushrooms, cream cheese and seasoned bread crumbs, topped with 3 cheeses and baked 'til bubbly)

Deep Fried Portobellos (Served with a chipotle ranch sauce)

3 Cheese Quesadilla (Served with sour cream and mild salsa)

Buffalo Wings e' Drummies (Tender chicken deep-fried and served with a tangy blue cheese dressing)

Walleye Fingers (Meaty strips of walleye, coated in a seasoned breading and deep-fried, served with a cold mustard-dill sauce)

Potato Skins (Topped with cheddar cheese and bacon bits and served with sour cream)

Terrace Sampler (3 potato skins, 3 chicken wings, 3 deep-fried mushrooms)

Homemade Baked French Onion Soup (Cup or Bowl)

Soup d'Jour (All are homemade, Cup or Bowl)

Salads

Spinach (Fresh spinach combined with chopped egg, red onion, bacon bits and hot bacon dressing)

Caesar (Romaine, fresh parmesan, croutons, all tossed with a tangy Caesar dressing)

Chicken Caesar (Tender chicken pieces tossed with romaine, parmesan cheese, croutons in a zesty Caesar dressing)

Tossed Salad (Crisp iceberg lettuce tossed with your choice of tomatoes, onions, cucumbers, cheese, croutons, green peppers, and mushrooms in your choice of dressing)

Salad Bar (Friday, Saturday, Sunday only)

COOK TO ORDER NOTICE:

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Combination Entrees

All dinners include your choice of Caesar, spinach, tossed, house salad or soup, starch or vegetable and dinner rolls.

Land & Sea (6 oz. filet mignon and 6 oz. fresh whitefish broiled)

Steak & Shrimp (6 oz. filet mignon and 4 jumbo shrimp with choice of deep-fried or scampi)

Steak & Stuffed Shrimp (6 oz. filet mignon and 4 jumbo shrimp)

Steak & Ribs (6 oz. filet mignon with 1/2 rack of slow roasted BBQ baby back ribs)

Mixed Grill (6 oz. filet mignon, broiled boneless pork medallion, 5 oz. chicken breast broiled or BBQ)

Combo Bay de Noc (6 oz. fresh, broiled whitefish and 4 piece perch, deep-fried or pan-fried)

Seafood Platter (4 oz. fresh, broiled whitefish, 2 piece perch, 2 jumbo shrimp, 3 oz. walleye, deep-fried or broiled)

Chicken Entrees

Chicken Cordon Bleu (7 oz. boneless breast, seasoned and stuffed with aged Swiss cheese and smoked Virginia ham, hand-breaded and baked 'til fork tender and topped with a rich sherry supreme sauce)

Chicken Florentine (7 oz. boneless breast, seasoned and stuffed with a combination of sauteed spinach, red onions, mushrooms, provolone cheese, hand-breaded, baked, crowned with a rich mornay sauce)

Chicken Parmesan (Italian seasoned breast, pan seared, baked in our zesty homemade marinara sauce, topped with mozzarella, parmesan, and romano cheeses, served with a side of linguini in a rich alfredo sauce or zesty meat sauce)

Smothered Chicken (Lightly seasoned breast filet, char-broiled, topped with crisp bacon, sauteed mushrooms and onions, capped with a double slice of sharp cheddar cheese)

Hawaiian Chicken (Char-broiled breast, brushed with a sweet BBQ sauce, then stacked with shaved, smoked Virginia ham, grilled pineapples and a 3 cheese combo)

Chicken Alfredo (A saute of julienne chicken breast, fresh mushrooms, garlic, shallots, in a rich alfredo sauce tossed with fettucini)

Chicken Marsala Portabello (Seasoned 7 oz. breast sauteed with shallots and portabello mushrooms deglazed with marsala wine, and demi glaze, finished in the oven 'til fork tender)

Veal Entrees

Veal Marsala Portabello (Escallopes of veal, lightly seasoned, sauteed with shallots and portabello mushrooms 'til tender, and deglazed with marsala wine combined with a rich demi-glaze)

Veal Parmesan (Italian seasoned cutlets, sauteed, topped with our homemade marinara sauce and baked with mozzarella, parmesan and romano cheeses, served with a side of linguini in a rich alfredo sauce or zesty meat sauce)

Stuffed Veal Oscar (Roulade with a cream cheese, crab meat stuffing and asparagus spears, sauteed and finished in the oven, topped with a rich mornay sauce)

Veal Piccata (Two 3 oz. cutlets, lightly seasoned, sauteed with mushrooms, lemon and garlic, deglazed with sherry and finished with capers)

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Beef & Pork Entrees

All dinners include your choice of Caesar, spinach, tossed, house salad or soup, starch or vegetable and dinner rolls.

Filet Mignon (A 9 oz. choice cut, butterflied and broiled to your desired doneness, topped with sauteed mushrooms)

New York Strip (King of steaks, a 16 oz. cut of finest choice beef, seasoned and broiled to your taste, served with sauteed mushrooms)

Terrace Tender (A 7 oz. filet bacon wrapped, seasoned with a melange of crushed peppercorns, broiled to your liking and topped with a rich portabello carbernet)

Chef's Choice Strip (12 ounces of choice sirloin broiled to your liking, capped with a blue cheese/cream cheese combo, finished bubbling under the broiler)

Chateaubriand for 2 (The heart of the tenderloin, broiled to your liking, served with duchess potatoes, fresh garden vegetables and sauteed mushrooms)

Beef Tips Stroganoff (8 oz. of tender choice cuts, tossed with onions and fresh mushrooms, deglazed with burgundy wine and thickened in a rich sour cream demi-glaze served over fettucini)

Linguini with Meat Sauce (Linguini noodles tossed with our rich, zesty homemade meat sauce Marinara or alfredo or 1/2 and 1/2 (served with garlic bread))

Calves Liver & Onions (Sauteed with smoked bacon and onions)

Boneless Pork Chops (2 thick juicy chops, char-broiled and served with a side of applesauce)

Bacon-Wrapped Pork (2 medallions of pork wrapped in smoked bacon, seasoned and pan-seared, topped with apple-butter and chopped walnuts, finished in the oven)

Pork Roulade (Two 3 oz. cutlets stuffed with a fresh herb cream cheese, pan seared, baked and topped with a sweet jalapeno glaze)

Baby Back Ribs (Roasted 'til falling off the bone and brushed with a sweet flavorful homemade BBQ sauce)

Seafood Entrees

Stuffed Shrimp Picatta (8 jumbo shrimp, stuffed with a generous portion of our cream cheese crab stuffing baked in lemon, garlic butter and white wine)

Fresh Lake Whitefish (12 oz. fillet, skinned, buttered, seasoned and broiled, served with homemade tartar)

Lake Perch (Deep-fried or pan fried, served with homemade tartar sauce)

Jumbo Shrimp (8 pieces deep-fried, served with cocktail sauce)

Scampi (Italian seasoned shrimp, sauteed in garlic, butter, lemon and white wine)

Crab-Stuffed Rainbow Trout (8 oz. whole boneless fillet, stuffed with an exquisite crab and herb stuffing baked 'til tender and served with drawn butter)

Pecan-Crusted Walleye (2 boneless fillets, brushed with honey, seasoned and crusted with crushed pecans, sauteed 'til tender and served with a honey maple butter)

Grilled Atlantic Salmon (8 oz. salmon fillet, seasoned and char-broiled, served with drawn butter and lemon-chive sour cream on the side)

Salmon Bake (8 oz. of Atlantic salmon, brushed with honey dijon, topped with seasoned bread crumbs and baked 'til flaky, served with a chilled mustard-dill sauce)

Seafood Alfredo (A saute of shrimp, scallops, mushrooms, shallots, garlic, tossed in a rich alfredo sauce with fettucini)

Baked Cod (Two 4 oz. Atlantic cod fillets, smothered in butter, lemon and seasoning, baked 'til flaky, served with drawn butter and lemon)

Scallops (8 oz. deep-fried or Swiss baked with lemon butter, seasoning, and finished with Swiss cheese)

Seafood Mornay (A combination of shrimp, scallops, and crab meat, sauteed with shallots, lemon and garlic and served in grilled portabello caps topped with creamy mornay sauce)

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Light Appetite Entrees

Understanding not all of our customers require a large portion entree is the reason The Terrace Bay Inn, 30 years ago, introduced the light appetite menu to the country. Nutritional awareness and waste consciousness have made this the most popular section on our menu and have popularized these sections in menus all over the country.

Combinations

All dinners include your choice of Caesar, spinach, tossed, house salad or soup, starch or vegetable and dinner rolls. Salad bar extra.

Land & Sea

4 oz. whitefish broiled and a
4 oz. char-broiled filet mignon

Steak & Shrimp

4 oz. filet char-broiled and
2 shrimp deep-fried only

Steak & Ribs

4 oz. filet char-broiled and
1/4 rack baby back ribs

Chicken & Veal

All lighter fare chicken entrees use a 5 oz. breast and 3 oz. cutlet.

Smothered Chicken

Hawaiian Chicken

Chicken Parmesan w/linguini

Chicken Alfredo

Veal Marsala

Veal Oscar

Veal Parmesan w/linguini

Beef & Pork

All dinners include your choice of Caesar, spinach, tossed, house salad or soup, starch or vegetable and dinner rolls. Salad bar extra.

Filet Mignon (5 oz. char-broiled, served with sauteed mushrooms)

Sirloin Strip (10 oz. char-broiled, served with sauteed mushrooms)

Calves Liver (4 oz. sauteed with onions and smoked bacon)

Tips Stroganoff

BBQ 1/2 Rack of Baby Back Ribs

Boneless Pork Chop (6 oz. char-broiled)

Seafood

Broiled 6 oz. Whitefish

Lake Perch (4 piece deep-fried or pan fried)

Walleye (1 piece deep-fried or pan fried)

4 Piece Shrimp (deep-fried, scampi, or stuffed)

Salmon (grilled)

Baked Salmon (honey dijon)

Cod (4 oz. baked or deep-fried)

Petite Fare

All meals are served with fresh fruit, potato or vegetable or side salad. Caesar or spinach extra.

Hamburger

Cheeseburger

Breast Filet of Chicken Sandwich

Grilled Cheese

Chicken Strips (4 pieces)

Linguini with Meat Sauce only

Filet (4 oz.)

Perch (2 pieces)

Side Orders

Sauteed Mushrooms

Fresh Vegetable, Potato or Rice Pilaf

Vegetarian Meal, Chef's Choice

Beverages

Coffee

Decaf Coffee

Tea

Milk

We proudly serve Coca-Cola products.

Dasani bottled water

**Don't forget to ask about our
Daily Specials**

**Leave room for one of our
famous desserts!**

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