

Starters

Baby Back Ribs

Grilled with bourbon BBQ sauce. 11

Southwest Eggroll

A blend of chicken, cheese and vegetables. 10

Fresh Potato Chips, Salted or BBQ

Fresh-sliced potatoes, fried crisp. 6

Asian Dumplings

Chicken filled dumplings, served with a spicy peanut sauce. 10

Stuffed Crab Cakes

Blue crab meat and avocado stuffing, pan seared and drizzled with Ginger Aioli. 12

Spicy Artichoke Dip

A creamy blend of spinach, artichokes, scallions, jalapenos and cheeses baked and accompanied with our house tortilla chips. 10

fit. Steak Skewers [carb-conscious]

Marinated thin slices of Flat-Iron steak grilled and served with crispy tortilla chips, julienne vegetables and a ginger-soy sauce. 10

Buffalo Wings

Fried to perfection and tossed in a fiery hot sauce, served with celery and either bleu cheese or ranch dressing. 8

Soup

Choose either the Terrace Grille Chicken Tortilla Soup or our Chef's Soup of the Day. Bowl. 6 Cup. 4

Sandwiches and Salads

All sandwiches served with your choice of Trans fat free steak, spicy or sweet potato fries, onion rings, coleslaw, potato salad or diced fresh fruit. All salads served with dinner rolls and creamy butter.

Philly Steak Hoagie

Shaved ribeye steak, sautéed onions, mushrooms, peppers, tomato, mayonnaise and white American cheese on a toasted hoagie bun. 9

Marriott Burger

Half pound steak burger fire grilled with crisp smokehouse bacon and melted Cheddar cheese on sesame Kaiser bun. 9.5

Classic Club Sandwich

Cured ham, smoked turkey, Swiss cheese, cheddar cheese, crisp bacon and fresh herb mayonnaise stacked with three slices of whole grain toast. 10

The Reuben Sandwich

Fresh slices of carved corned beef, Swiss cheese, sauerkraut and 1000 Island dressing on dark rye bread. 9.5

Chicken or Tuna Salad

Warm pita pockets or flaky croissant filled with your choice of either chicken or tuna salad. 9

fit. Orchard Fruit Plate [low fat, low cholesterol]

Fresh slices of seasonal melons, apples, oranges, strawberries and kiwi with yogurt or cottage cheese. 10

Smoked Turkey and Gouda

Smoked turkey, lettuce, tomato, red onion, smoked Gouda, spicy avocado sauce, served on whole grain bread. 9.5

Grilled Chicken Club

Grilled chicken breast, lettuce, tomato, bacon, Swiss cheese on a honey wheat roll with a roasted red pepper chipotle mayonnaise. 9.5

Eggplant Parmesan Sandwich

Herb crusted eggplant layered with pomodora sauce, parmesan and mozzarella cheeses. Served on a grilled ciabatta bun. 10

Starter Salad

Choose from Spinach, Caesar or House salad. 7

fit. Grilled Salmon Salad [carb-conscious]

Grilled Salmon nestled on top of garden greens with tomato, cucumber, red onion, artichoke hearts, and sliced avocado. Served with creamy avocado dressing. 14

Terrace Grille Chicken Caesar Salad

Crisp Romaine, house baked croutons, fresh Romano and Parmesan tossed in our creamy Caesar dressing served with Roma tomato wedges and topped with grilled chicken breast. 11 *Sub grilled salmon 4*

Strawberry Spinach Salad

Fresh baby spinach leaves tossed in a tangy poppy seed dressing topped with strawberries, mandarin oranges, onions and candied almonds. 12

Add grilled chicken 3 Add grilled salmon 4

Terrace Cobb Salad

Classic salad of crisp iceberg and romaine lettuce with rows of diced ham, turkey, chopped egg, scallions, bacon, tomatoes and bleu cheese crumbles. Choice of dressing. 12

fit. New York Strip Steak Salad [carb-conscious]

Slices of strip loin steak, cooked medium rare atop a cool mix of iceberg and romaine greens tossed in bleu cheese vinaigrette with chopped egg, black pepper bacon, tomato wedges and bleu cheese crumbles. 15

Thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

Entrees

The Terrace Grille is proud to serve only premium quality Nebraska Steaks!
All entrees include choice of soup or salad, dinner roll and butter and Chef's accompaniments.

Signature Items

Smoked Windsor Pork Loin

Medallions of smoked Pork Loin, grilled and topped with cherries jubilee sauce accompanied by your choice of potato and chef's vegetable. 17

Blackened Chicken Linguini

Cajun seasoned, blackened chicken breast with linguini tossed in a roasted red pepper cream sauce with tomatoes and mushrooms. 16.5

Cheese Tortellini Rosa

Cheese filled tortellini pasta sautéed in a flavor rich pomodoro and cream sauce, Prosciutto ham, sun dried tomatoes and mushrooms. 18

Garlic Lemon Shrimp

Sautéed Black Tiger shrimp in a garlic lemon sauce with fresh seasonal vegetables, served over Jasmine rice. 21

Grilled Tuna Steak

Sushi grade Yellowfin tuna marinated and grilled medium rare topped with a grape tomato and balsamic confit. 24

fit. Rosemary Almond Chicken

Grilled chicken breast with Monterrey Jack cheese, tomato, green onion, toasted almonds and rosemary jus. Accompanied by fresh asparagus and jasmine rice. 18

Grilled Atlantic Salmon, Seven Ounce

Grilled Atlantic Salmon accompanied by fresh asparagus and jasmine rice. 19

All of our steaks are lightly topped with a fresh herb butter.

Filet Mignon, Eight Ounce

A bacon wrapped tenderloin, grilled to order, served with sautéed button mushrooms. 30

Ribeye Steak, Ten Ounce

Grilled to order, served with horseradish cream. 25

New York Strip, Twelve Ounce

Grilled to order, served with portabella mushrooms. 28

Sirloin Steak, Ten Ounce

Grilled to order, served with horseradish cream. 23

fit. Balsamic Grilled Chicken [low-fat]

Breast of chicken marinated then grilled and topped with a delicious mango salsa and served with grilled portabello, squash, red pepper and Bermuda onion. 18

fit. Champagne Pasta [organic]

Tri-color bow tie pasta tossed with tomatoes, capers, ripe olives, mushrooms, onion and spinach flavored with champagne. 14 Add grilled chicken 3 Add salmon 4

Prime Rib

Slow-roasted beef served with au jus and horseradish cream.

8 Ounces – Regular Cut 22

12 Ounces – Queen Cut 25

16 Ounces – King Cut 32

~ tell us how to make your steak ~

Rare - red, cool center ~ *Medium rare* - red, warm center ~ *Medium* - red hot center
Medium well - slightly pink, hot center ~ *Well done* - no pink, hot center

Side Dishes

Baked Potato	4	Fresh Asparagus	4
The Works Baked Potato	5	Broccoli, Cauliflower and Carrots	4
Smoked Cheddar Red Skin Potatoes	4	Grilled Vegetables	4
Buttermilk Mashed Potatoes	4	Cole Slaw	4
Jasmine Rice	4	Potato Salad	4
Spicy or Regular Fries or O-rings	4	Fresh Fruit	4
Sweet Potato Fries	4	Fresh Potato Chips, Salted or BBQ	4

An 18% gratuity is added to all parties of five or more. Unfortunately we are unable to provide separate checks for larger parties. The Terrace Grille Does Not Accept Checks.



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you have.

The Cornhusker, A Marriott Hotel

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