

Desserts

CREME BRULEE \$3.95
WARM APPLE CRISP

Please ask your server to see our featured dessert specials. \$4.95

FRESH GELATO \$5.50

Iced Cream Novelities - assorted iced cream bars \$2.00

Beverages

Coke, Diet Coke, Sprite, Pink Lemonade,
Iced Tea, Sweet Tea, Coffee, Cappucino
Orange Juice, Cranberry Juice

The TERRACE Café

Summer and Fall Special Exhibitions

Long Time No See:
Hidden Treasures from the Cincinnati Art Museum
June 28, 2008 - August 3, 2008

Illusion and Reality: Prints by Jiri Anderle
September 27, 2008 - January 3, 2009

China Design Now
October 18, 2008 - January 11, 2009

Salads

LAVENDER PEAR AND BEET SALAD \$8.25

Spring mix and beets tossed in a balsamic reduction. Goat cheese and honey lavender pears.

TERRACE COBB SALAD \$8.75

Tender pieces of chicken, grape tomatoes, avocado, egg, bacon, toasted almonds, Gorgonzola cheese and black olives served with your choice of dressing.

AMISH CHICKEN \$8.95

Sun dried Michigan cherries, field greens, granny smith apples, candy cumin walnuts, goat cheese and minus 8 vinaigrette.

ASPARAGUS AND FRESH MOZZARELLA SALAD \$7.95 ADD CHICKEN \$9.95

A bed of tomato puree topped with fresh mozzarella, asparagus and grape tomatoes drizzled with basil oil.

TERRACE SEAFOOD SALAD \$9.25

Marconi almonds, shrimp, pineapples, crab meat, spring mix with a basil/olive oil dressing.

WATERCRESS CHICKEN SALAD \$8.95

Fresh arugula, sun dried tomatoes, asparagus, cherry tomatoes tossed with white balsamic truffle vinaigrette topped with honey glazed chicken shaved Parmesan and corn nuts.

GARDEN SIDE SALAD \$3.50

Field greens with grape tomatoes, black olives, English cucumbers, cheddar cheese and croutons with your choice of dressing.

Sandwiches

TERRACE CHICKEN SALAD \$8.75

Chicken breast with red grapes, toasted almonds, celery, scallions and sour cream served with Focaccia triangles.

B.L.T. \$8.25

Served on toasted sourdough with a side of roasted red pepper mayonnaise and kettle-style potato chips.

SMOKED TURKEY BREAST AND JARLSBERG CHEESE \$8.95

Sauerkraut, bread and butter pickles, dijonaise, and crisp chorizo on wheat berry bread. Served with creamy cole slaw and kettle-style potato chips.

ITALIAN PANINI \$8.95

Layers of Mortadella, Capicola, Genoa Salami and Ham with Fontina cheese and olive relish served on Focaccia bread with kettle-style potato chips.

TURKEY CLUB \$8.75

Smoked turkey breast topped with cheddar cheese, sugar-cured bacon, lettuce, tomato and alfalfa sprouts on sourdough with kettle-style potato chips.

VEGGIE TORTILLA WRAP \$8.50

Cucumber, sun dried tomatoes, red roasted peppers and dill havarti, with a black bean remoulade sauce.

GYRO WRAP \$8.95

Roma tomatoes, taziki, kalamata olives, Greek lamb and beef rolled up in flatbread served with cucumber sauce.

Add a cup of soup or a side salad to any sandwich. \$2.50

Chef's Selections

SMOKED SALMON CEASAR SALAD \$9.95

Fresh romaine, Parmesan cheese, roma tomatoes, croutons and delicately smoked salmon.

RED WINE POT ROAST \$9.95

Braised wild mushrooms, roasted corn and butternut squash puree.

Soups

SWEET AND CREAMY TOMATO

A Terrace Cafe favorite

SOUP OF THE DAY

HEARTY VEGETABLE

Full of seasonal vegetables

CUP \$2.75

BOWL \$5.00

Children's Selections

(AGES 12 AND UNDER)

MACARONI AND CHEESE \$3.50

A blend of American and cheddar cheeses with elbow macaroni, served with applesauce, and a side of honey mustard.

CHICKEN FINGERS \$4.50

Chicken fingers with potato chips, applesauce, and a side of honey mustard.

GRILLED CHEESE SANDWICH \$3.50

Cheddar cheese on toasted white bread with chips and applesauce.

PEANUT BUTTER AND JELLY SANDWICH \$3.50

Traditional favorite served with potato chips and applesauce.

HOT DOG \$3.50

with chips and applesauce.

Art in The Cafe

(located on back wall)

NIGHT SKY SPIRAL II, 2003

ANA ENGLAND (b.1953)

UNITED STATES (CINCINNATI)

CERAMIC, WAX

MUSEUM PURCHASE: LAWRENCE ARCHER WACHS TRUST, 2003.23

According to the artist, "Night Sky Spiral II explores the beauty of the cosmos and the dynamic spiral movement of the galaxies." The forty-three black ceramic discs that constitute this work were created by a complex process that involved two firings. The second was a raku firing, during which the clay discs were reheated to a high temperature and then immediately enclosed in sand and sawdust nests to cool. As the discs slowly cooled, the atmosphere in the virtually airtight nests reacted with the surface of the clay and turned it black. The discs were then covered with synthetic wax producing a soft, luminous sheen.

The artist resides in Cincinnati and is professor at Northern Kentucky University.

Members enjoy a 10 % discount off food and beverage (does not include alcohol)