

Spring!
Prix-Fixe or A La Carte

Prix-Fixe Menu ~ Soup or Salad, Entrée & Dessert

\$40

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Choice of Soup Inspiration, Casa Or Caesar Salad

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Portuguese Pasta

Succulent Clams, Spicy Sausage, Ripe Tomatoes and Red Peppers
Tossed with Fresh Fettuccine Pasta in White Wine Sauce
\$28

Pork Parmesan

Thin Pork Cutlet Dipped in Panko ~ Topped with Melting Mozzarella,
Hearty Red Wine Marinara and Shaved Parmesan Cheese
Roasted Yukon Gold Potatoes
\$28

Roasted 1/2 Spring Chicken

Oven Roasted and Brushed with Orange and Tarragon Glaze
Market Vegetables and Oven Roasted Yukon Golds
\$26

Rustic Vegetable Ratatouille

A Garden Harvest of Sautéed Vegetables and Herbs
On Crispy Stone Ground Polenta Wedges
Dusted with Parmesan Cheese
\$25

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Choice of Any Dessert on Our List

Sweet Indulgences

Dark Chocolate Mousse Tartlets

Callebaut Premium Chocolate Mousse in Small Phyllo Cups Crowned with
Bourdeaux Marachino Cherries
\$9

Berry Shortcake in a Jar

Mixed Berries Layered with Vanilla Cake and Topped with Whipped Cream
\$9

Espresso Crème Brulee (GF)

Burnt Sugar Brittle on Rich and Creamy Coffee Infused Custard
\$9

Key Lime Pie

Sweet, Tart and Refreshing
\$9

Ice Cream

\$6

Sorbet of the Day

\$6

Water & Bread Served on Request. Gluten Free Bread Available +\$2
Consuming undercooked meats may increase your risk of food-borne illness.
A 20% gratuity will be added to all parties 6 or larger.

TERRACOTTA
wine bistro

Shared Plates

An Assortment of Mediterranean Olives With Basil Pesto and Pita	\$12
Chef Catie's Cheese Board 4 Imported & Domestic Cheeses, Roasted Garlic & Fruit	\$16
Oysters Casino On the Half Shell ~ 6 Broiled with Red Pepper, Garlic, Onion, Bacon and Bread Crumbs	\$18
Our Famous Onion Rings You Won't Want to Share!	\$8
Warm Crab, Ricotta and Caramelized Corn Dip House Made Potato Chips	\$16
Crunchy Spicy Green Beans Sweet and Tart Dip	\$8
Jumbo Shrimp Cocktail Traditional Cocktail Sauce	\$18

Bruschetta ~ Choice of 4 ~ \$20

- Brie with Fig & Port Jam
- Spiced Shrimp, Feta and Guacamole
- Smoked Gouda and Grilled Pear
- Fresh Mozzarella, Grape Tomato & Balsamic
- Smoked Idaho Trout and Preserved Lemon Ricotta
- Goat Cheese and Curried Fruit Chutney
- Italian Sopressata, Basil Pesto and Parmesan
- Olive and Spring Vegetable Tapenade

Soups & Salads

TerraCotta Soup Inspiration	\$7
French Onion Soup Topped with Melting Jarlsberg and Provolone	\$9 / 12
Casa Salad Mixed Greens with Apples, Celery, Tomatoes, Sunflower Seeds and Tumbleweed of Crispies ~ Pomegranate Vinaigrette	\$7 / 10
Wedge Salad Gem Iceberg, Tomatoes, Cucumber, Egg, Bacon, Blue Cheese Served with Ranch Dressing	\$9 / 15
Caesar Salad Baby Romaine, Frico, Tomatoes and Croutons ~ Caesar Dressing	\$9 / 15
Grilled Pear, Parmesan Frico and Pecan Salad On a Nest of Crisp Greens ~ Blood Orange Vinaigrette	\$9 / 15
Roasted Beet Tartar With Garden Greens, Thinly Sliced Spring Onions and Yogurt Crème Fraiche Pomegranate Molasses Vinaigrette	\$12
Simply the Best Planked Salmon with Whole Grain Mustard & Brown Sugar, Field Greens, Fresh Fruit ~ Pomegranate Dressing	\$20

Chef's Entrées

Planked Salmon Lightly Smoked Salmon Fillet Brushed with Whole Grain Mustard and Brown Sugar ~ Roasted Yukon Golds and Market Vegetables	\$26
Southern Fried Chicken Traditional Collard Greens ~ Grits with Jack & Cheddar Cheese Cooked to Order ~ Please Allow 25 Minutes	\$22
Baltimore Crab Cake Succulent Blue Crab with a Touch of Old Bay Tartar Sauce, Cider Vinegar Slaw ~ Waffle Fries	\$21 / 28
Rancher's Reserve Rib-Eye Steak Well Marbled Tender Beef With Cremini Mushroom Marsala Sauce, Oven Roasted Yukon Gold Potatoes and Market Vegetables	\$38
Branzino Fillet Pan Seared Flaky Mild White Fish with Preserved Lemon Butter ~ Market Vegetables and Roasted Yukon Gold Potatoes	\$30
Fish & Chips Crispy Grouper Fillets with Waffle Fries ~ Vinaigrette Slaw	\$22
Catie's Barbecue Platter Smoked Beef Brisket with Bourbon Barbecue Sauce ~ St Louis Pork Ribs with Golden Barbecue Sauce ~ Cole Slaw and Cheese Grits	\$26