

Chef's Specials Prix-Fixe or A La Carte

Prix-Fixe Menu ~ Soup or Salad, Entrée & Dessert
\$50

Choice of Soup Inspiration Or Casa Salad

Pork Schnitzel

Duroc Pork Cutlet Dipped in Panko and Parmesan
Finished with Capers, Lemon & Tomatoes
Red Cabbage with Apples ~ Roasted Yukon Golds
\$34

Portuguese Pasta

Succulent Clams, Spicy Sausage, Ripe Tomatoes and Red Peppers
Tossed with Fresh Fettuccine Pasta in White Wine Sauce
\$34

Hawaiian Chicken

Grilled Boneless Chicken Thigh
Brushed with Sweet & Spicy Glaze
Topped with Crumbed Pecan Wood Smoked Bacon
Pineapple Salsa ~ Market Vegetables ~ Waffle Fries
\$34

Choice of Any Dessert on Our List

Sweet Indulgences

Dessert Of The Day

Ask Your Server For Today's Delicious Offering
\$10

Crème Brulee Cheesecake

Creamy Traditional Cheesecake Finished with Caramelized Sugar
\$10

Melting Chocolate Cake (GF)

\$10

Key Lime Pie

Sweet, Tart and Refreshing
\$10

Ice Cream of the Day

\$7

Sorbet of the Day

\$7

Water is Served on Request. Gluten Free Bread Available +\$2

Consuming undercooked meats
may increase your risk of food-borne illness.
20% gratuity will be added to all parties 6 or larger.

TERRACOTTA
wine bistro

304 Johnson Street, Santa Fe, NM 87501
505-989-1166 terracottawinebistro.com

Shared Plates

An Assortment of Mediterranean Olives With Basil Pesto and Pita	\$16
Chef Catie's Cheese Board 4 Imported & Domestic Cheeses & Fruit	\$18
Our Famous Onion Rings Chipotle Ranch Dip ~ You Won't Want to Share!	\$10
Warm Shrimp, Ricotta and Caramelized Corn Dip House Made Potato Chips	\$18
Crispy Chicken Fillets Fried Chicken Tenders with Thai Peanut Dipping Sauce	\$15
Blistered Shishito Peppers With Apricot Dipping Sauce	\$8
Jumbo Shrimp Cocktail Traditional Cocktail Sauce	\$18

Bruschetta ~ Choice of 4 ~ \$24

- Brie with Fig & Port Jam
- Spiced Shrimp, Feta and Guacamole
- Italian Sopressata, Basil Pesto Ricotta
- Smoked Gouda and Grilled Apple
- Fresh Mozzarella, Tomato, Balsamic & Basil
- Salmon Mousse with Snipped Chives
- Fromage Blanc, Caramelized Onions & Smoked Bacon
- Prosciutto, Mascarpone and Apricot Preserves

Soups & Side Salads

TerraCotta Soup Inspiration	\$10 / 12
French Onion Soup Topped with Melting Jarlsberg and Provolone	\$12 / 15
Casa Salad Mixed Greens with Apples, Celery, Tomatoes, Sunflower Seeds and Wonton Crispies ~ Raspberry Vinaigrette	\$10
Wedge Salad Gem Iceberg, Tomatoes, Cucumber, Sliced Egg, Bacon, Blue Cheese Served with Ranch Dressing	\$12
Caesar Salad Baby Romaine, Parmesan Frico, Tomatoes, Anchovies and Croutons Traditional Caesar Dressing	\$12
Watermelon Salad Tomatoes, Cucumbers, Shaved Red Onion, Crumbled Feta and a Touch of Spicy Peppers On a Nest of Greens ~ Mint Vinaigrette	\$14

Entrée Salads

Simply the Best Planked Salmon with Whole Grain Mustard & Brown Sugar Spring Mix Greens, Fresh Fruit ~ Raspberry Dressing	\$34
Asian Ahi Tuna Salad Marinated Sushi Grade Ahi on Rice Stick Noodles with Spiced Edamame, Seaweed Salad, Red Pepper, Scallions, Wonton Crispies and Chopped Peanuts ~ Sesame Soy Dressing	\$36
Bloody Mary Tenderloin Salad Marinated, Grilled and Sliced Beef Tenderloin on Romaine Lettuce, Crumbled Blue Cheese, Tomatoes, Cucumber, Celery & Olives Zesty Bloody Mary Dressing	\$36

Bakery Bread Basket	\$4
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Chef's Entrées

Planked Salmon Lightly Smoked Salmon Fillet Brushed with Whole Grain Mustard and Brown Sugar ~ Roasted Yukon Golds and Market Vegetables	\$35
Crawfish Cakes Studded with Sweet Corn, Celery and a Touch of Old Bay ~ Tartar Sauce, Cider Vinegar Cole Slaw ~ Waffle Fries	\$28 / 38
Rancher's Reserve Rib-Eye Steak Well Marbled Tender Beef With Cremini Mushroom Demi-Glace, Oven Roasted Yukon Gold Potatoes and Market Vegetables	\$46
Flounder Francaise Delicate White Fish Fillets Dipped in Egg Batter, Sautéed and Served with Herb Aioli ~ Market Vegetables ~ Roasted Yukon Gold Potatoes	\$34
Zucchini Parmesan Roasted Zucchini Plank Crowned with Summer Ratatouille, Marinara, Mozzarella and Parmesan	\$28
Fish & Chips Crispy Grouper Fillets & Waffle Fries ~ Apple Cider Vinaigrette Slaw	\$29
Catie's Barbecue Platter Smoked Beef Brisket with Bourbon Barbecue Sauce ~ St Louis Pork Ribs with Golden Barbecue Sauce ~ Cider Vinegar Cole Slaw and Waffle Fries	\$34