

TOPSIDE

TERRACE KITCHEN AND BAR

DINNER MENU

TO START.....

ARTISAN SOURDOUGH BREAD WITH ROASTED
TOMATO & TAPENADE 9

caramelized onions, garlic, red chili pepper oil

TARO TUNA TACOS 15

cucumber slaw, avocado cream, sweet pepper soy

FRIED BRUSSELS SPROUTS LEAVES 10

queso enchilada, toasted sunflower seeds, habañoero agave

SPICY CHICKEN WINGS 16

mango chutney

CRISPY CALAMARI 17

pickled onions, firecracker sauce

BABY KALE SALAD 14

roasted butternut squash, goat cheese, pepitas, maple dijon dressing

BAJA SHRIMP STREET TACOS 15

pickled red onions, slaw, salsa quemada

BAJA CAESAR SALAD 14

hearts of romaine, parmesan cheese, garlic croutons *add: shrimp or chicken +8*

SELECTION OF CALIFORNIA CHEESES & CHARCUTERIE 25

quince paste, whole grain mustard, walnuts, grilled artisan bread

ENTRÉES

STEAMED P.E.I. MUSSELS 18

crumbled spanish sausage, coconut curry, grilled ciabatta

THE VEGGIE BURGER 22

tomato jam, sautéed mushrooms, arugula, potato bun

TOPSIDE ANGUS BEEF BURGER* 23

sharp cheddar, bacon, lettuce, tomato, onion, potato bun, fries

PAN-SEARED MAINE DIVER SCALLOPS & OCTOPUS* 32

bilbao chorizo, celery root purée, lima beans

CITRUS & GUAJILLO CHILE-MARINATED HANGER STEAK* 37

roasted fingerling potatoes, summer street corn, salsa verde

ROASTED SALMON 32

sautéed zucchini, eggplant, basil pesto

SLOW-BRAISED BEEF SHORT RIBS 33

seasonal vegetables, sweet potato purée, roasted red chile demi sauce

DESSERTS

DULCE DE LECHE CRÉME BRÛLÉE 12

turbinado sugar, chocolate swirl, fresh berries

JULIAN APPLE COBBLER 12

walnut streusel, chantilly cream

BUTTERFINGER MUD PIE 12

vanilla bean, dulce de leche salted caramel



*consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
parties of 6 or more may be subject to 20% gratuity