

TERRY'S RESTAURANT + LOUNGE

dinner menu

SMALL PLATES

Soup of the Day 7

freshly made daily

Classic Caesar 9

crisp romaine, house-made caesar dressing,
marinated white anchovies,
garlic crouton

Beet Salad 10

diced red and golden beets,
onions, mint, goat cheese,
field greens, dijon vinaigrette

Endive Salad 9

chopped endive, dried cranberries,
pine nuts, goldmine aged blue cheese,
balsamic vinaigrette

Castroville Artichoke 9

drizzled in balsamic glaze, served with pesto
aioli

"Prawn Martini" 12

five poached prawns
served in a martini glass with spicy horseradish
cocktail sauce

Stuffed Mushrooms 9

baked and stuffed with spinach and garlic
topped with a rich bleu cheese sauce

Seared Sesame Tuna 18

sesame crusted ahi tuna,
julienne vegetables, citrus reduction,
soy dressed soba noodles

Moroccan Chicken 18

boneless dark-meat chicken, honey
cumin, baby carrots, kalamata olives
dried apricots, couscous

LARGE PLATES

Cypress Burger 18

the best burger in carmel
red onion, gruyere cheese,
bacon aioli, green salad and fries

Truffle-Mushroom Ravioli 19

sautéed portobello, diced red pepper,
green onion, saffron-cream sauce

Shrimp Scampi 24

wild caught shrimp sautéed in garlic-butter
sauce over fresh linguini

Monterey Sand Dabs 22

breaded and pan-seared, tarragon cream
sauce, fingerling potatoes, daily vegetables

Pan seared Salmon 29

lemon-beurre blanc, whipped potatoes
daily vegetables

Chicken Piccata 22

butter, lemon and caper sauce, wild rice pilaf,
daily vegetables

Braised Short Ribs 29

zinfandel-veal stock reduction,
caramelized carrots, sautéed spinach,
whipped potato

Grilled Rack of Lamb 29

mint-pistachio pesto
whipped potatoes & daily vegetables

Filet Mignon 29

brandy – peppercorn reduction,
whipped potatoes, daily vegetables

SIDES 5

plain, garlic, shoestring or sweet potato fries
whipped potatoes, fingerling potatoes
sautéed spinach, couscous