

**Sample Menu
Items & Prices
May Vary**



Falls Terrace

Thank you for joining us at the Falls Terrace today.

For over forty years the Falls Terrace has endeavored to provide the very best in Northwest cuisine. Our commitment to serving only the finest and freshest food available is rivaled only by our commitment to service excellence and our genuine caring for people.

If you have any dietetic concerns please check with your server and we will do everything we can to ensure that your meal is prepared according to your wishes.

Your complete satisfaction with our food, beverage and service is our continuing goal.

- Favorite Mocktails -

Sparkling Ginger

Martinelli's sparkling apple cider and cranberry juice with a touch of ginger. 5.5

Terrace Breeze

Cranberry, orange and pineapple juices mixed with a squeeze of lime and soda water. 4.75

- Signature Cocktails -

Orange Cosmo

Vodka, triple sec, muddled orange and lime shaken with a splash of cranberry juice, served up. 8

Passion Fruit Lemonade

Malibu passion fruit rum, blue Curacao and lemonade. 8

Buffalo Trace Manhattan

Buffalo Trace bourbon shaken with sweet vermouth and a dash of bitters, served up or on the rocks. 10

Moscow Mule

Tito's vodka, Reed's ginger beer and fresh lime served in a copper mug. 8.5

- Beverages -

Bottomless Sodas

Pepsi, Diet Pepsi, Dr. Pepper, Lipton Lemonade, Raspberry Iced Tea, Root Beer, Sierra Mist, Mt. Dew.

Coffee & Tea

Regular & Decaf Coffee
Terrace Brewed Iced Tea
Selection of Herbal Tea

Wine by the Glass

For a complete listing please see our wine menu.

White

Chateau Ste. Michelle, Riesling, Wa
Barnard Griffin, Chardonnay, Wa
A to Z, Pinot Gris, Or
Chateau Ste. Michelle, Sauvignon Blanc, Wa
Lindeman's, Moscato, Au

Red

Canoe Ridge, Cab, Wa
Sycamore Lane, Cab, Ca
Sycamore Lane, Merlot, Ca
Goose Ridge "G3", Merlot, Wa
Boomtown, Syrah, Wa
14 Hands, "Hot to Trot" Red Blend, Wa

Beers On Tap

Olympia
Bud Light
Shock Top Belgian White
Chainline "Polaris" Pilsner
Mac & Jack's African Amber
GoodLife "Sippy Cup" Pale Ale
Scuttlebutt "Gale Force" IPA
Elysian "Space Dust" IPA
Elysian "Dragonstooth" Stout
Rotating Tap

Bottled Beers

Stella Artois
Alaskan Amber
Corona
Coors Light
Ace Pineapple Hard Cider (GF)
Ace "Joker" Dry Apple Cider (GF)
Omission IPA (GF)

Non-Alcoholic

St. Pauli

Artesian Sparkling Water

Voss

Traditional Sunday Dinners

Available Sunday Only — Served until 5p.m.

All Traditional Sunday Dinners are served with soup or salad, vegetables and a hot roll.

Roast Turkey

Served with an apple and sausage dressing, mashed potatoes with turkey gravy and cranberry sauce. 23.95

Pot Roast

Oven roasted and served with buttered noodles and pan gravy. 23.95

Gift Certificates

**Great Gift Idea
Always Appreciated**

**Mailed Anywhere
Any Denomination**

Immediately Available— Just Ask Your Server!

- Appetizers -

Sautéed Mushrooms

Sautéed in butter, white wine and lemon. 11

Calamari

Breaded in our own blend of seasonings and fried. 13

Chilled Shrimp Cocktail

Served with our housemade cocktail sauce. 12

Steamed Clams

1lb. of clams with onions & carrots, cooked in white wine and garlic butter. 15

Artichoke, Crab & Shrimp Dip

Our famous artichoke, crab & shrimp dip served with toasted croutons. 15

Crab & Lobster Cakes

Our own housemade crab & lobster cakes served with mango chutney. 15

Risotto Croquettes

Hand-stuffed with Gorgonzola and served with a red pepper cream sauce. 14

Award Winning Clam Chowder

Cup 6.5 Bowl 8.75

Build a Burger

1/3 lb USDA choice beef patty, char-broiled to your liking with Cheddar cheese, lettuce, tomato and onion. Served with fries. 11.95

Extras

Bacon 1.75
Grilled Onions .95
Sautéed Mushrooms 1.25
Avocado 1.50

- Entrees -

All entrees are served with soup of the day or green salad.

Filet of Salmon

Wild salmon baked in white wine and butter or poached with fresh dill. Served with vegetables and smashed potatoes. 22.95

Choice Sirloin Steak

USDA Choice sirloin steak char-broiled to your liking. Served with vegetables and smashed potatoes. 22.95

Fried Prawns

Large prawns beer battered and fried. Served with French fries. 19.95

Seafood Fettuccine

Fettuccini pasta with sautéed shrimp, clams, a large prawn, garlic, mushrooms and onions in Alfredo sauce. 19.95

Sole Amandine

Lightly floured, egg dipped and topped with toasted almonds. Served with rice pilaf. 18.95

Fish & Chips

Arctic Cod hand-dipped in our housemade beer batter, deep fried. Served with French fries. 17.95

The Brittany

A fisherman's stew of prawns, mussels, shrimp, and clams in a rich Brittany sauce of tomato and clam juice. 20.95

Chicken Parmesan

Chicken breast baked in a tomato-herb sauce with Parmesan and Mozzarella cheeses. Served over fettuccine tossed in Alfredo sauce. 17.95

Pacific Oysters

Fresh from Hood Canal, breaded and quickly grilled to perfection. Served with smashed potatoes. Available seasonally. 19.95

Smoked St. Louis Style Ribs

Served with French fries and our savory house barbecue sauce. 19.95

Oyster Stew

Fresh Hood Canal oysters sautéed in butter and cream. Available seasonally. 19.95

Falls Favorite!

Terrace Burger

Our famous 1/2 pound Kobe beef patty char-broiled the way you like it, with Cheddar and Jack cheeses, bacon, mushrooms, lettuce, tomato and sliced onion. Served with French fries. 17.95

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18% Gratuity will be added to all parties of 8 persons or more

- Sandwiches -

All sandwiches are served with French fries.

French Dip

Thinly sliced roast beef stacked high on a French roll, served with au jus to dip in. 14.95

Chicken & Swiss

Fresh chicken breast char-broiled, topped with Swiss cheese, served with lettuce, tomato and on a bun. 13.95

Caesar Chicken Wrap

Sliced chicken breast, Parmesan, croutons, Romaine with our housemade Caesar. 13.95

Monte Cristo

Ham, turkey, Cheddar and Swiss cheeses on egg-dipped bread. 14.95

BLT

Served on toasted twelve-grain bread. 13.95

Croissant Club

Thin sliced turkey breast, smoked ham, Cheddar cheese with bacon, lettuce and tomato. 15.95

Shrimp & Avocado

An open faced, knife and fork sandwich of shrimp, sliced avocado and sprouts on twelve-grain bread. 14.95

The Reuben

Tender corned beef, sauerkraut and Swiss cheese on grilled rye. Served with horseradish sauce. 14.95

Nutty Chicken

Chicken salad served on rye bread with lettuce, tomato, almonds and pineapple. 13.95

Roast Beef

Thinly sliced roast beef served on twelve-grain with lettuce and tomato. 13.95

- Salads -

Oriental Chicken Salad

A teriyaki chicken breast on a bed of greens tossed in oriental dressing, almonds and mandarin oranges. 17.95

Terrace Cobb

Sliced turkey, ham, bacon, Swiss, Cheddar and blue cheeses on chopped Romaine. Garnished with tomato and your choice of dressing. 16.95

Salmon Mediterranean

Wild salmon filet served atop Romaine with cucumber, olives, tomato, red onion and chick peas. Tossed in Balsamic. 19.95

Shrimp Louie

Bay shrimp and large prawns with Romaine, tomato wedges, egg, olives, asparagus and lemon with your choice of dressing. 20.95

Berry Chicken Salad

Fresh char-broiled chicken breast with seasonal berries, mixed greens, Gorgonzola cheese, candied walnuts and raspberry vinaigrette. 15.95

Santa Fe Chicken Salad

Char-broiled chicken breast with Romaine lettuce with mixed cheeses, black beans, tomatoes and olives with chipotle ranch dressing. 15.95

Caesar Salad

Crisp Romaine, grated Parmesan and croutons tossed with our Chef's housemade Caesar dressing. 11.95
With chicken breast 15.95

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD OR EGGS, may increase your risk of food borne illness, especially if you have certain medical conditions.