

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.

- Signature Cocktails -

Premium Martini

Your choice of Ketel One vodka or Tanqueray gin shaken with dry vermouth, served up or on the rocks. 9

Orange Cosmo

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

Cadillac Margarita

1800 Reposado tequila with fresh lime juice and orange juice topped with Grand Marnier. Served on the rocks. 10.5

Maker's Mark Manhattan

Maker's Mark bourbon shaken with sweet vermouth and a dash of bitters, served up or on the rocks. 9

BSB Old Fashioned

A classic cocktail made with Heritage Distilling Company's Brown Sugar Bourbon. 8.5

Moscow Mule

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

- Soups & Salads -

Falls Signature Salad

Wild mixed greens, candied walnuts, pears & crumbled Gorgonzola. Tossed in balsamic vinaigrette. 11
As an upgrade from a dinner salad 5.5
As a side salad 7.5

Three Berry Chicken

Wild greens, broiled fresh chicken breast, berries, gorgonzola cheese, candied walnuts and raspberry vinaigrette. 20

Shrimp Louie

Bay shrimp and large prawns with Romaine, tomato wedges, egg, olives, asparagus and lemon with your choice of dressing. 25

Caesar Salad

Upgrade from dinner salad to side Caesar 4.5
As a side salad 6.5
With broiled chicken 17
With six grilled prawns 21

Homemade Soup of the Day

Bowl 7.5 Cup 5.5

Award Winning Clam Chowder

In-house specialty! Bowl 8.75 Cup 6.5

- Vegetarian -

Paella A classic Spanish rice dish with mixed vegetables with smoked paprika and a pinch of exotic saffron. 22 *14 Hands "Hot to Trot", Red Blend 8*

Pasta Primavera An array of sautéed fresh vegetables and garlic in pasta. Finished with a white wine butter sauce. 22 *Barnard Griffin, Chardonnay 7.5*

Veggie Delight An array of fresh mixed vegetables in pasta with mushrooms in a marinara sauce. 22 *Septima, Malbec 8*

Traditional Sunday Dinners

Available Sunday Only – Served until 5p.m.

19.95

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.

Pot Roast

Oven roasted and served with buttered noodles and pan gravy.

Gift Certificates

Great Gift Idea
Always Appreciated

Mailed Anywhere
Any Denomination

Immediately Available – Just Ask Your Server!

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- Starters -

The Tower

A tower of crab, shrimp & artichoke dip, fried calamari with sweet Thai chili aioli and teriyaki tenderloin tips served with mushrooms and char-broiled fresh pineapple. 23

Crab & Lobster Cakes

Served with our own mango chutney. 15

Calamari

Fried and served with Chef's sweet Thai chili aioli. 12

Pan Seared Oysters*

Served with tartar sauce. 15

Sautéed Mushrooms

Sautéed in white wine and butter. 9

Fried Brie

Served with a pecan caramel sauce and toasted croutons. 13

Steamed Clams

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

Risotto Croquettes

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

Artichoke, Crab & Shrimp Dip

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

Chilled Prawn Cocktail

Served with our cocktail sauce. 15

- Steaks -

All our steaks are seasoned and char-broiled to perfection with the temperatures and style of your choice. Served with Parmesan "smashed" potatoes, vegetable of the day, and your choice of soup or salad and a hot roll.

Seared Peppercorn Crusted New York Steak Topped with roasted garlic and mushroom demi-glace. 37 *Charles Smith "Boom Boom!", Syrah 8.5*

Flat Iron Steak from Painted Hills All naturally raised northwest range-fed beef. Topped with a Gorgonzola compound butter. 28 *Septima, Malbec 8*

Rib Eye Steak Premium Washington grown hand-cut boneless rib eye steak. 42 *Columbia Crest "H3", Cabernet 8.5*

Petite Filet Mignon The most tender cut of corn fed beef, broiled to your liking. 34 *Goose Ridge "G3", Merlot 8.5*

Sirloin An all-time favorite, flavorful and juicy. 27 *Sycamore Lane, Cabernet 6.5*

Gorgonzola Sirloin Our sirloin topped with Gorgonzola crumbles. 30 *14 Hands "Hot to Trot", Red Blend 8*

Steak Terrace Filet Mignon Our filet topped with crab, lobster, shrimp, asparagus spears and Hollandaise sauce. 42 *Columbia Crest "H3", Cabernet 8.5*

Create A Steak Combination With

Prawns 12 Grilled Oysters 12 Fresh Salmon Filet 16
Crab Legs 20 Terrace Sauce 10 Lobster Tail 20

Compliment Your Steak With

Peppercorn Topping 3.5 Topped with Brie 3.5 Gorgonzola Topping 3.5
Sautéed Onions 3.5 Sautéed Mushrooms 3.5

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- Seafood -

The Falls Terrace always serves the finest quality seafood available. Served with Chef's rice pilaf, vegetable of the day and your choice of soup or salad and a hot roll.

Falls Signature Halibut Olympia Halibut grilled & topped with crab, lobster, shrimp, mushrooms and Hollandaise sauce. 35 *Barnard Griffin, Chardonnay 7.5*

Cedar Planked Salmon Fresh salmon, smoked on a cedar plank, served flaming. 31 *Firesteed, Pinot Noir 9.5*

Northwest Seafood Sampler Halibut and salmon baked and topped with bay shrimp and a red pepper cream sauce. Served with a crab & lobster cake. 33 *Barnard Griffin, Chardonnay 7.5*

Grilled Pacific Oysters Fresh Puget Sound oysters from Hood Canal. Served with tartar sauce. 28 *Kendall Jackson, Chardonnay 9.5*

Ports of Call Seafood Sauté Prawns, clams, small shrimp, crab legs, seared scallops, mushrooms in a rich wine and butter sauce. 33 *A to Z, Pinot Gris 8.5*

Prawns Large Mexican Gulf prawns sautéed in garlic and olive oil. 27
Or battered and deep fried. 27 *Chateau Ste. Michelle, Riesling 7*

Paella A classic Spanish rice dish with a Northwest twist; clams, mussels, prawns, salmon, chorizo, with smoked paprika and a pinch of exotic saffron. 27 *14 Hands "Hot to Trot", Red Blend 8*

Seafood Fettuccine Sautéed with shrimp, prawns, clams, salmon, scallops, garlic, onions and mushrooms in Alfredo sauce. 30 *Chateau Ste. Michelle, Sauvignon Blanc 7.5*

- Chicken -

Served with Parmesan "smashed" potatoes, vegetable of the day, and your choice of soup or salad and a hot roll.

Basil Crusted Chicken Herb crusted chicken breast mounted with fresh chèvre and topped with a basil-tomato bruschetta. 26 *Goose Ridge "G3", Merlot 8.5*

Chicken Terrace Floured chicken breast grilled and topped with crab, lobster, bay shrimp, asparagus and Hollandaise sauce. 30 *Chateau Ste. Michelle, Sauvignon Blanc 7.5*

Chicken Fettuccine Char-broiled chicken breast served atop pasta with onions, garlic, mushrooms, white wine and a pesto cream. 26 *Chateau Ste. Michelle, Riesling 7*

Chicken Cordon Bleu Breaded chicken breast wrapped with ham and Swiss cheese. Baked and topped with Hollandaise sauce. 26
Kendall Jackson, Chardonnay 9.5

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

*** 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.**