

Sample Menu-Items & Prices May Vary

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.

- Appetizers -

Calamari

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

Fried Brie

Served with a pecan caramel sauce and toasted croutons. 13

Chilled Prawn Cocktail

Chilled large prawns served with our housemade cocktail sauce. 15

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

Sautéed Mushrooms

Sautéed in butter, white wine and lemon. 9

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

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-grilled fresh pineapple. 23

Award Winning Clam Chowder

Cup 6.5 Bowl 8.75

~ Beverages ~

Bottomless Sodas

Pepsi, Diet Pepsi, Dr. Pepper, Root Beer, 7up, Lipton Raspberry Iced Tea, Lemonade, Mt. Dew 3.25

Coffee & Tea

Regular & Decaf Coffee Terrace Brewed Iced Tea Selection of Herbal Tea 3.25

Wine by the Glass

For a complete listing please see our wine menu.

White

Chateau Ste. Michelle, Riesling, Wa 7
Barnard Griffin, Chardonnay, Wa 7.5
A to Z, Pinot Gris, Or 8.5
Chateau Ste. Michelle, Sauvignon Blanc, Wa 7.5
Cavit, Moscato, Italy 7.5

Red

Columbia Crest, "H3" Cab, Wa 8.5 Sycamore Lane, Cab, Ca 6.5 Sycamore Lane, Merlot, Ca 6.5 Goose Ridge "G3", Merlot, Wa 8.5 Charles Smith, Boom Boom!, Syrah, Wa 8.5 14 Hands, Hot to Trot Red Blend, Wa 8

Beers On Tap

Olympia 4
Bud Light 4
Blue Moon 5.5
Spire "Crisp & Dry" Apple Cider (GF) 5.5
Mac & Jack's African Amber 5.5
Scuttlebutt Gale Force IPA 5.5
Fish Tale "Beyond the Pale" Ale 5.5
Deschutes Black Butte Porter 5.5
Deschutes "Fresh Squeezed" IPA 5.5
Rotating Tap 5.5

Bottled Beers

Stella Artois 5
Alaskan Amber 5
Corona 4.5
Coors Light 4
Ace Pineapple Hard Cider (GF) 5
Omission IPA (GF) 5
Non-Alcoholic
St. Pauli 4

Artesian Sparkling Water Voss 4.25

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. 19.95

Pot Roast

Oven roasted and served with buttered noodles and pan gravy. 19.95

Gift Certificates

Great Gift Idea
Always Appreciated

Mailed Anywhere Any Denomination

9.95 Featured Special Values

1/2 sandwich served with Northwest apple slaw and a cup of soup or salad.

Make it a whole sandwichjust add 2.95!!

Caesar Chicken Wrap

Sliced grilled chicken breast, Parmesan, croutons, Romaine with our homemade Caesar. 9.95

Ham or Turkey & Cheese

Sliced turkey or ham with lettuce and tomato with Cheddar cheese on twelve-grain. 9.95

Nutty Chicken

Teriyaki chicken salad served on rye bread with lettuce, tomato, almonds and pineapple. 9.95

Roast Beef

Thinly sliced roast beef served on twelve-grain with lettuce and tomato. 9.95

Veggie Medley

Twelve-grain bread with pesto cream cheese, tomatoes, sprouts, lettuce, cucumber, onion and avocado. 9.95

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. 9.95

Extras

Bacon 1.50 Grilled Onions .95 Sautéed Mushrooms .95 Avocado 1.25 Sample Menu-Prices & Items May Vary

~ Entrees ~

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

Filet of Salmon

Fresh salmon baked in white wine and butter or poached with fresh dill. Served with smashed potatoes. 18.95

Choice Sirloin Steak

USDA Choice sirloin steak char-broiled to your liking. Served with smashed potatoes. 18.95

Fried Prawns

Large Mexican Gulf prawns beer battered and fried. Served with French fries. 17.95

Seafood Fettuccine

Fettuccini pasta with sautéed shrimp, clams, a large prawn, garlic, mushrooms and onions in Alfredo sauce. 17.95

Sole Amandine

Lightly floured, egg dipped and topped with toasted almonds. Served with rice pilaf. 16.95

Fish & Chips

Arctic Cod hand-dipped in our housemade beer batter, deep fried. Served with French fries. 15.95

The Brittany

A fisherman's stew of prawns, mussels, shrimp, and clams in a rich Brittany sauce of tomato and clam juice. 18.95

Ginger Stir-Fried Chicken

Ginger and honey glazed strips with teriyaki sauce and fresh vegetables. Served with rice pilaf. 14.95

Pacific Oysters

Fresh Puget Sound oysters from Hood Canal, quickly grilled to perfection. Served with smashed potatoes. 17.95

Teriyaki Tenderloin Tips

Tenderloin tips served in a teriyaki sauce with mushrooms and char-broiled pineapple.

Served with rice pilaf. 14.95

Oyster Stew

Fresh Hood Canal oysters sautéed in butter and cream. 17.95

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. 16.95

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Immediately Available-Just Ask Your Server!

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

~ Sandwiches ~

All sandwiches are served with French fries.

BLT

Served on toasted twelvegrain bread. 12.95

Chicken & Swiss

Fresh chicken breast char-broiled to perfection, topped with Swiss cheese, served with lettuce, tomato and on a bun. 12.95

French Dip

Thinly sliced roast beef stacked high on a French roll, served with au jus to dip in. 13.95

Croissant Club

Thin sliced turkey breast, smoked ham, Cheddar cheese with bacon, lettuce and tomato. 14.95

Monte Cristo

Ham, turkey, Cheddar and Swiss cheeses on egg-dipped bread. 13.95

Shrimp & Avocado

An open faced, knife and fork sandwich of shrimp, sliced avocado and alfalfa sprouts on twelve-grain bread. 13.95

The Reuben

Tender corned beef, sauerkraut and Swiss cheese on grilled rye. Served with horseradish sauce. 13.95

Crab & Shrimp Cristo

Crab and shrimp mixed with sliced artichoke, finely chopped onions and mayonnaise. Served with Cheddar cheese on egg-dipped and grilled French toast style. 16.95

- Salads -

Oriental Chicken Salad

A teriyaki chicken breast on a bed of greens tossed in oriental dressing, almonds and mandarin oranges. 16.95

Terrace Cobb

Sliced turkey, ham, bacon, Swiss, Cheddar and blue cheeses on chopped Romaine. Garnished with tomato and your choice of dressing. 15.95

Salmon Mediterranean

Fresh salmon filet served atop Romaine with cucumber, olives, tomato, red onion and chick peas. Tossed in Balsamic. 17.95

Shrimp Louie

Bay shrimp and large prawns with Romaine, tomato wedges, egg, olives, asparagus and lemon with your choice of dressing. 19.95

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

Chilled slices of char-broiled chicken breast with Romaine lettuce with mixed cheeses, black beans, tomatoes and olives with chipotle ranch dressing. 10.95

Caesar Salad

Crisp Romaine, grated Parmesan and croutons tossed with our Chef's housemade Caesar dressing. 10.95
With chicken breast 14.95

* 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.