

# Terras

## SOUP AND SALADS

### Soup of the Day 8

Made fresh daily with seasonal ingredients.

### CIVANA Cezar (GF, VEG) (Nourish, Power-food) 8

Our superfoods version of the classic Caesar salad. Locally grown greens mix of organic kale, Asian greens and spinach, topped with crispy chickpeas, served with a house-made egg free Caesar dressing.

### Farm Wedge (GF) (Comfort) 8

Seasonal lettuce wedge, organic farm bacon, roasted tomatoes and a blue cheese crumble served with an olive vinaigrette.

### Spinach (GF, V) (Power-food) 8

Local organic seasonal greens, spinach, cherry tomatoes, crunchy chia seeds, toasted almonds, savory olives, served with a smoky Dijon vinaigrette.

### Kale-Quinoa Salad (GF, V) (Power-food) 10

This scrumptious bowl is filled with powerful super-foods including locally grown organic kale greens, toasted sprouted quinoa, lemon zest, toasted almonds served with a creamy ginger-sesame dressing.

### Shrimp Cocktail (GF) (Nourish) 14

Served over a tangy house-made cocktail sauce.

### Grilled Asian Calamari (GF) (Nourish) 13

Marinated Grilled calamari served with wood-oven roasted mushrooms, fermented soybeans, edamame, chili flakes, hoisin.

## SHARED PLATES

### Wood Roasted Beet Carpaccio (GF, VEG) (Power-food) 12

Thinly sliced wood-roasted and chilled purple beets, topped with homegrown chives, edible flowers, lime, local oranges, gluten free crostini, drizzled with a flavorful house-made mole sauce.

### Roasted Carrots and Turnips (GF, VEG) (Power-food) 12

Wood roasted farm fresh baby turnips and baby carrots served over a house-made Green Valley pecan pesto.

### Crispy Brussels Sprouts (GF) (Power-food) 11

Salted and wood-oven roasted brussels sprouts, bacon and fig vinegar dressing.

### Roasted Vegetable Hummus (V) (Power-food) 12

Wood-oven roasted vegetable (bean-free) hummus made with seasonal vegetables, tahini, garlic, lemon, olive oil; served with homemade flatbread and crispy sliced vegetables.

### Prosciutto (GF) (Nourish) 14

Thinly sliced Prosciutto de Parma, farm fresh baby vegetables, sweet dried cranberries, local orange wedges drizzled with Queen Creek olive oil and balsamic glaze. Served with gluten free crispini.

### Shishito Peppers (VEG) (Nourish) 9

Spicy peppers, blistered and tossed in tamari lime and chili oil. Served with cooling yogurt cilantro-cucumber sauce.

## ENTREES

### Seared Scallops (GF) (Power-food, Nourish) 28

Tender pan-fried scallops served over a decadent cauliflower risotto, topped with grapefruit wedges, brown butter and crispy sage.

### Chili Rubbed Carne Asada\* (Comfort) 28

8 oz skirt steak, flour tortilla, broccomole, pico de gallo and frijoles charros.

*Items below are served with choice of side*

### Pan Roasted Bone-In Chicken Breast (GF) (Nourish) 26

Natural jus, wild mushrooms, roasted shallots.

### Seared Loch Etive Steelhead\* (GF) (Nourish) 28

Six-ounce fillet, fresh seasonal, sustainable fish, ocean farm raised, sauce du jour.

### Cast Iron NY Strip\* (GF) 38

10 oz strip loin, maître d' butter.

### Angus Filet Mignon\* (GF) 4 oz 26

Grass fed beef 8 oz 38

## Sides Dishes

Curried Cauliflower (GF, V), Roasted Asparagus (GF, V), Sautéed Local Spinach with Garlic (GF, V), Seasonal Mushrooms (GF, V), Grilled Sweet Potato (GF, V), Sprouted Rice (GF, V)

**(V) Vegan | (VEG) Lacto- Ovo -Vegetarian | (GF) Gluten Free**

All (GF) items listed above are prepared with gluten-free ingredients. However, Our kitchen is not completely gluten free. Please let us know if you have a food allergy or sensitivity.

\*These items are served raw or undercooked or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.