

— Terrace Steaks —

We take pride in our 28 day aged steaks from mid-west beef. All our steaks are seasoned and grilled to perfection with the temperature and style of your choice.

Sirloin Strip Steak	22.95
New York	32.95
Petite Filet Mignon	29.95
Ribeye Steak	28.95
Steak Terrace	35.95
Filet mignon topped with shrimp, Dungeness crab, asparagus & Hollandaise sauce.	

Compliment your steak with...

Peppercorn Topping	3.00
Topped with Brie	3.00
Gorgonzola Topping	3.00
Sautéed Onions	3.00
Sautéed mushrooms	3.00

Create your combination with...

Prawns	9.00
Grilled Oysters	9.00
Lobster Tail	14.00
Cedar Planked Salmon	12.00

—Ala Carte Our Way—

BBQ Chicken and Swiss

Chicken breast broiled & brushed with a smoke house BBQ sauce on a Kaiser bun. Served with fries. 15.95

Kobe Burger*

8oz fresh ground Kobe beef on a Kaiser bun with bacon, cheese, lettuce, tomato, mushrooms & onions. Served with fries. 14.95

Crab Au Gratin

Crab mixture on a toasted English muffin, topped with Hollandaise, and cheddar cheese. Baked. Served with sliced tomatoes. 16.95

Crab Enchilada

Dungeness crab, Jack & Cheddar cheese wrapped in a flour tortilla topped with ranchero sauce, green onions, sour cream and sliced avocado. 18.95

Steak Sandwich Dip

Sirloin on a toasted French roll with onion rings & fries. 16.95

London Broil

Thin sliced tri-tip marinated in olive oil, Worcestershire, and garlic. Topped with mushrooms, demi-glace and served with mashed potatoes. 16.95

— Starters —

The Tower

A tower of grilled chipotle prawns, crab & artichoke dip and teriyaki tenderloin tips served with char-grilled fresh pineapple. 19.95

Batter Dipped Avocado

Beer battered. Served with Gorgonzola dip. 10.95

Clam Chowder

Homemade! Bowl 6.95 Cup 4.95

Oyster Stew

Fresh from the Hood Canal. 12.95

Pan Seared Oysters*

Served with tartar sauce. 11.95

Grilled Prawn Cocktail

Served with our cocktail sauce. 12.95

Sautéed Mushrooms

Back by popular demand. 7.95

Stuffed Portobello

Extra-large mushroom stuffed with artichoke, crab and Parmesan cheese. Toasted cheese croutons. 13.95

Steamed Clams

1lb of clams, onions & carrots, cooked in white wine and garlic butter. 12.95

Smoked Salmon Quesadilla

Locally smoked salmon, mixed cheeses, chipotle sauce. Served with sour cream and salsa. 12.95

Northwest Crab Cakes

Served with mango chutney. 12.95

Artichoke & Crab Dip

Our famous artichoke & crab served with toasted cheese croutons. 12.95

—Fresh Salads—

Three Berry Chicken

Wild greens, broiled chicken breast, berries, gorgonzola cheese, candied walnuts and raspberry vinaigrette. 17.95

Falls Signature Salad

Wild mixed greens, candied walnuts, pears & crumbled Gorgonzola. Tossed in herb vinaigrette. 9.95
With entrée. 5.95

Caesar Salad

With smoked salmon 15.95
With broiled chicken 14.95
With six grilled prawns 17.95

Steak Mozzarella

Broiled sirloin atop fresh wild greens, red onion, sliced tomatoes. Topped with mozzarella cheese & Balsamic vinaigrette. 21.95

*** 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.**

— Seafood —

Sole Amandine

Lightly floured and grilled, topped with toasted almonds. 21.95

Cedar Planked Salmon

Fresh salmon, smoked on a cedar plank, served flaming. 26.95

Falls Signature Halibut Olympia

Halibut grilled & topped with crab, shrimp, mushrooms and Hollandaise sauce. 27.95

Grilled Pacific Oysters

Fresh Puget Sound oysters. Served with tartar sauce. 22.95

Ports of Call Seafood Sauté

Prawns, clams, small shrimp, crab legs, scallops, mushrooms in a rich wine and butter sauce. 27.95

Bouillabaisse

Prawns, clams, bay shrimp, crab legs, scallops in a tomato Britney sauce. Our version of a San Francisco treat. 27.95

Seafood Louie

Dungeness crab, shrimp, large prawn, tomato, egg, olives and asparagus. 21.95

Seafood Fettuccine

Sautéed with shrimp, prawn, clams, salmon, scallops, garlic, onions, and mushrooms in a pesto cream. 26.95

Grilled Prawns

Extra-large Mexican Gulf prawns marinated in garlic and olive oil. 23.95
Or Breaded and deep fried. 21.95

—Terrace Classics—

Prime Rib

Aged for 30 days & seasoned with onion, garlic, black pepper and salt. Slow cooked to perfection.

One pound	32.95
12 oz.	26.95
8 oz.	22.95

Pork Chops

Iowa center cut pork chops. 22.95
Single Chop 18.95

Chicken Cordon Bleu

Breaded chicken breast wrapped with ham and Swiss cheese. Baked and topped with Hollandaise sauce. 21.95

Chicken Pasta

Chicken breast sautéed in olive oil with onions, garlic, mushrooms, cream and white wine over pasta. 21.95

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