

APPETIZERS

Crispy Calamari 19

Served with house marinara sauce and lemon aioli

Truffle Fries 13

Shoestring fries, truffle oil, parsley, chives
Parmesan cheese, garlic aioli

Nachos 18

Seasoned tortilla chips, house cheese sauce
black-eyed pea pico de gallo, queso fresco
avocado cream, Romesco sauce
Add chicken 5

Wings 17

Buffalo - Three pepper wing sauce
crumbled Gorgonzola cheese, blue cheese dressing
Pineapple Habanero - Topped with grilled pineapple
salsa served with habanero sauce

Margherita Pizza 18

Buratta, fried basil, roasted baby heirloom tomatoes
crushed pepper, tomato sauce, Sicilian oregano

Carnivore Pizza 20

Pepperoni, fennel sausage, bacon
house marinara sauce, Mozzarella cheese

Chefs Special Pizza Daily

Seasonal blend of the freshest ingredients

SALADS

Blackened Ahi Cobb 29 **GF**

Seared ahi tuna, blackened spices, avocado, blue
cheese crumbles, bacon, baby tomatoes, grilled corn
Dijon vinaigrette

Wedge BLT 16

Baby iceberg lettuce, baby heirloom tomatoes
sugar braised bacon, blue cheese dressing

Chicken Caesar 18

Grilled chicken breast, hearts of Romaine lettuce
Parmigiano-Reggiano cheese, classic dressing.
Anchovies available upon request

ENTREES

Roasted Chicken 30

Rosemary roasted chicken breast, sweet corn
succotash, roasted potatoes and
roasted chicken demi

Braised Short Ribs 38

Red wine rosemary jus, grilled asparagus
mashed potatoes

Miso Salmon 34

Miso marinated Scottish salmon, roasted Asian
mushrooms, gingered green beans and horseradish
mashed potatoes

Steak Tacos 36

Marinated steak, herbed rice, pico de gallo
guacamole, queso fresco, shredded lettuce
and cilantro cream served with flour tortillas
Served medium to medium well

Mushroom Risotto 26 **GF**

Roasted shitake and shimeji mushrooms,
Gorgonzola cheese, toasted hazelnuts, chives
shaved Parmesan cheese

The Grand Burger 22

Signature ground beef, braised short rib, bacon
coleslaw, caramelized onions, Cheddar cheese
burnt sugar barbeque sauce
Served medium to medium well

The Terrace Burger 18

Signature ground beef, lettuce tomato, Cheddar
cheese, thousand island dressing
Add bacon 2
Add guacamole 2.50
Served medium to medium well



ROLLING

ANA Inspiration Roll 22 **GF**

Hokkaido scallop, yuzu kosho, gobo topped with
halibut and tai snapper served with Yuzu ponzu
and lemon

The Honda Center 22

California roll, topped with salmon, eel, citrus zest
eel sauce, black and orange tobiko scallions

The Red Line 26 **GFO**

Spicy tuna roll topped with Hamachi, serrano
peppers, ginger, negi, crispy shallots, yuzu tobiko
spicy ponzu

Sushi Sampler 29 **GF**

Maki - 4pc California and 4pc spicy tuna

Nigiri - shrimp, tuna, salmon, seared albacore, Tamago

Spicy Tuna Roll 16 **GF**

Tuna, miji (spicy mayo), cucumber
togarashi (Asian chili powder)

California Roll 13

Inside out roll with crab, cucumber, avocado
toasted sesame seeds

Edamame 10

Your choice of spicy ponzu, sea salt, togarashi (asian
chili powder)

DESSERT

Warm Butter Cake 12

Served with vanilla ice cream and fresh berries

Sorbet Trio 11 **GF**

Mango, raspberry, pear

* Eating raw or undercooked food may increase the risk of
foodborne illness

GF = Gluten Free **GFO** = Gluten Free Option Available