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## TO BEGIN OR SHARE

Cheese & Charcuterie | 28  
chef's selection, pickles, preserves,  
mustard, crackers

Caesar Salad | 18  
romaine, parmesan, capers  
add chicken 8 | add salmon 12

Kale Salad | 18  
tuscan and baby kale, pepitas,  
goat cheese, dried cranberries,  
pickled shallots, balsamic vinaigrette

Wagyu Beef Carpaccio | 24  
cumin, grilled onion puree,  
crispy garlic

Oysters on the Half Shell | 18 / 36  
cocktail sauce, horseradish,  
mignonette

Crispy Calamari Strips | 16  
sweet soy and lime sauce,  
scallions, roasted peanuts

Jerk Chicken Wings | 16  
served with jerk sauce, yogurt sauce,  
limes, celery and jicama sticks

Hamachi Crudo | 18  
piquillo peppers, romaine jam,  
pickled cailiflower, saffron sauce

Tomato & Burratta Toast | 16  
house made foccaccia, sun dried  
and fresh tomatoes, basil

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## TO CONTINUE

Ora King Salmon | 36  
za'tar greek yogurt, cucumber, dill

Egg Yolk Tagliatelle | 28  
lemon ricotta, chive, bottarga

Chitarra Pasta | 34  
fruits de mer, tomato, espelette

Cavatelli Pasta | 18  
herb pesto, Parmesean, pine nuts  
and bread crumb, basil

Berkshire Pork Chop | 32  
romanesco, carrot puree, apple jam,  
violet mustard

Whole Fried Fish | MP  
market selection - whole fried fish  
with sweet soy glaze, fresno curls,  
cilantro, scallions, limes, white rice

Seared Scallops | 32  
grits, sweet corn, jamon iberico

Half Roasted Chicken | 28  
herbed farro, broccolini,  
pan drippings

Classic Burger | 22  
lettuce, tomato, onion,  
aged cheddar, french fries

Terrace 16 Burger | 25  
gruyère, caramelized onion,  
french fries  
add truffles | 6

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## STEAKS

Prime Hanger Steak 10 oz | 32  
frites, maitre'd butter, veal jus

Prime N.Y. Strip Steak 16 oz | 45  
frites, forest mushroom conserva,  
veal jus

Prime Ribeye Steak 22oz | 65  
frites, blue cheese, veal jus

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## SIDES

Chef Salad | 8  
Sauteed Spinach with Garlic | 8

French Fries | 8  
Truffle Fries | 14

Peas & Carrots | 8  
Roasted Cauliflower & Grape | 8

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## TO INDULGE

Carrot Cake | 12  
sage cream, candied walnuts,  
whiskey caramel

Seasonal Ice Cream | 10

Mint Cookies & Cream Sandwich | 12  
cookies and cream ice cream,  
house Irish cream

Smores for the Table | 4 per person

Mocha Souffle | 14  
with coffee ice cream

Peach & Plum Tart | 12  
lemon-thyme ice cream,  
caramelia croquant

# TERRACE 16

RESTAURANT + BAR

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our menu does contain items served raw or partially cooked, or may contain raw or partially cooked ingredients.

We are happy to provide more information about any menu item upon request.