

New Year's Eve Special Menu



TERRAZZA
AT QRC

SOUP DU JOUR

FRENCH ONION
ITALIAN WEDDING SOUP

APPETIZERS

FRIED CALAMARI NY STYLE

Sauteed with sliced hot cherry peppers, garlic, and capers in a lemon butter white wine sauce

SPIEDINI

Breaded mozzarella pan seared with Parma prosciutto, fresh white mushrooms, capers, and fresh garlic in a burgundy wine sauce.

SCALLOPS PEPINO

Three fresh large dry Sea Scallops wrapped in bacon, sauteed in a brandy cream sauce, with julienne veggies

SHRIMP COCKTAIL

Four fully cooked large jumbo shrimp. Chilled, and served with cocktail sauce and lemon wedge

BAKED PORTABELLA GENOVESE

Topped with eggplant, fresh tomatoes, Pepper Jack cheese, drizzled with pesto sauce.

LOBSTER RAVIOLI

Sauteed with sun-dried tomatoes and asparagus in a vodka blush sauce

SALADS

CAPRESE SALAD

Fresh sliced tomatoes, buDalo mozzarella cheese, raw onions, and fresh basil leaves topped with balsamic glaze.

BEET SALAD

Large, cubed beets, fresh mozzarella cheese, tomatoes, cucumbers, scallions, and romaine lettuce, tossed with homemade Italian vinaigrette.

CAESAR SALAD

Romaine lettuce, homemade croutons, Parmesan cheese and a simple homemade Caesar dressing (contains pasteurized eggs)

GARDEN SALAD

Spring mix, tomatoes, cucumbers, Kalamata olives, pepperoncini, and carrots with a side of homemade Italian dressing

AVOCADO AND FRUIT SALAD

Fresh Arugula, walnuts, dried cranberries, seasonal fruits, chevre cheese and honey drizzle.



DINNERS

EGGPLANT FLORENTINE

Breaded eggplant rolled with spinach, ricotta cheese, and red roasted peppers, topped with marinara sauce and mozzarella cheese, baked golden brown.

BUTTERNUT SQUASH RAVIOLI

Homemade with Italian wheat Semolina grown in Lombardi, topped with roasted squash and walnuts in a butter sage parmesan sauce on top of arugula salad.

PENNE ALA VODKA WITH CHICKEN

Penne with asparagus, sun-dried tomatoes in a delicate vodka blush sauce topped with grilled chicken.

CHICKEN PARMIGIANA

Our signature breaded cutlet topped with fresh marinara sauce and mozzarella cheese, baked golden brown, served over pappardelle pasta.

CHICKEN AND CRAB

Boneless breast of chicken perfectly paired with crab meat, sauteed with red roasted peppers, and green peas in a vodka blush sauce, served over pappardelle pasta.

VEAL TERRAZZA

Medallions of veal sauteed with mushrooms, spinach, sweet Italian sausage, and bacon bits in a brandy cream sauce.

BRAISED BEEF ALA SAMMY

Chef's Sammys traditionally, slowly cooked with aromatic vegetables, fresh herbs and dry red wine, served over creamy mashed potatoes.

BONE-IN RIBEYE

Our signature 18-22 oz USDA Choice Angus Ribeye seared to perfection, served with garlic-mashed potatoes, brussels sprouts and mushroom peppercorn sauce.

LAND AND SEA

14oz USDA Choice Angus Beef NY Sirloin grilled to perfection, topped with 2 seared scallops, served with baked potatoe and mixed seasonal vegetables.

SURF AND TURF

8oz USDA Choice Angus Beef center cut filet mignon topped with 8 oz cold water lobster tail, served with creamy Italian risotto and grilled asparagus, finished with house made Bearnaise sauce.

RACK OF LAMB

New Zealand rack of lamb roasted to tender and flavorful perfection, topped with porcini mushrooms, sundried tomatoes in a Barolo red wine sauce, served with red roasted potatoes.

HALIBUT ALA PRIKA

Fresh filet of halibut pan-seared with chef's choice of seasonings, sauteed with fresh garlic, baby spinach, cherry tomatoes, calamata olives, and artichoke hearts in a Dry Vermouth sauce, served with spinach risotto.

HONEY DIJON SALMON

Pan seared Atlantic salmon topped with Dijon mustard, honey, sauteed with fresh parsley, Yellow squash, zucchinis, and baby spinach, served with creamy risotto

FRUTTI DI MARE FRA DIABLO

Clams, Shrimp, Calamari, Scallops, sauteed with fresh garlic in a light spicy marinara sauce over spaghetti.

