



TERRAZZA
AT QRG

Christmas Eve Menu

Soup Du Jour

French Onion
New England Clam Chowder

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 Oreganata

Butterflied shrimp baked with capers, fresh garlic, and oregano in a white wine sauce.

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, buffalo 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.

Blue Crab Ravioli

Made with Italian wheat Semolina grown in Lombardi, stuffed with Maryland-style blue crab, sauteed with Prince Edward mixed vegetables in a creamy champagne sauce.

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 Lobster

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

Veal Osso Bucco

Traditional Italian hearty dish, bone-in medallions of veal braised in a Tuscan red wine sauce with variety of vegetables, served over mashed potatoes.

Veal Terrazza

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

Fillet Savoy

8oz USDA Choice Angus Beef center cut filet mignon grilled to perfection, topped with grilled asparagus, served over spinach risotto, with a side of peppercorn brown cognac sauce.

Surf and Turf

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

Prime Rib

Our signature slowly roasted 16 oz USDA Prime Rib topped with homemade Au Jus, served with roasted potatoes, green beans and carrots

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.



Chilean Sea Bass

Fresh filet of seabass pan-seared with chef's choice of seasonings, sauteed with fresh garlic, broccoli, and capers in a lemon white wine sauce served over side of spinach risotto.

Salmon Denito

Pan seared Atlantic salmon topped with feta cheese and asparagus, served with roasted red peppers, yellow squash, zucchini, and baby spinach topped with balsamic glaze.

Frutti Di Mare Fra Diabolo

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