



Wesley Enhanced Living
Main Line

THE TERRACE

Dinner Menu: 4:30 - 6pm, Daily



GF



Symbols denote that item **can be** altered to accommodate gluten-friendly and heart-friendly diet choices. Please inform your server if you would like to order the item as gluten- or heart-friendly.

STARTERS

Garden Vegetable Soup

Full of garden-fresh vegetables, including plum tomatoes, green beans, northern beans, corn, potatoes, and onions simmered in a rich vegetable stock

Soup of the Day

Ask your server for the chef's choice of the day

Clams Casino

3 fresh top neck clams topped with a blend of peppers, onions, and bacon

Lollipop Lamb Chops

Spring lamb chops (2) cooked to medium and glazed with a honey mustard sauce on a bed of au jus

Frank in a Blanket

Beef franks wrapped in a puff pastry served with whole grain mustard and spicy ketchup

Classic House Salad

Chopped lettuce topped with tomatoes, red onions, cucumbers, croutons, cheddar cheese, and choice of dressing

Caesar Salad

Romaine, parmesan cheese, and homemade focaccia croutons tossed with house made Caesar dressing

Vegetable Eggrolls

Bamboo shoots, carrots, celery, cabbage, water chestnuts, and authentic Asian seasonings rolled in a crispy egg roll wrapper

Shrimp Cocktail

Four jumbo shrimp served with our spicy house made cocktail sauce

ENTREES

Add Salmon, Shrimp, or Chicken to any Entree



Greek Salad with Quinoa

GF

Mixed greens topped with quinoa, roasted red peppers, red onions, artichokes, kalamata olives, cucumbers, and feta cheese served with our own preserved meyer lemon vinaigrette



Wedge Salad

GF

Wedge of iceberg lettuce topped with crumbled gorgonzola cheese, crispy bacon, roma tomato, and frizzled onions served with your choice of dressing

Stuffed French Toast

Thick cut bread layered with a strawberry cream cheese and topped with fresh seasonal berries served with maple syrup



Wesley Enhanced Living
Main Line

THE TERRACE

Dinner Menu: 4:30 - 6pm, Daily



ENTREES



1855 Black Angus Filet

Grilled filet topped with demi glaze served with 2 sides



Chicken Marsala



Tender cutlet sautéed with a sweet marsala wine sauce served with 2 sides



St. Louis Barbecue Ribs

Tender pork ribs slow roasted and baked with our fresh BBQ sauce served with 2 sides



Seared Scallops



Fresh diver scallops seasoned & seared, served with 2 sides



Braised Garlic Cod



Fresh cod fish braised in a garlic plum tomato sauce topped with seasoned breadcrumbs served with 2 sides



Pub Steak Sandwich

Thinly sliced ribeye steak seasoned and topped with caramelized onions and peppers served on a flax seed Italian roll with cooper sharp cheese



White Pizza

Our grilled crust brushed with garlic oil and topped with a blend of four cheeses, ricotta, seasoned broccoli and oven roasted tomatoes (pepperoni or cheese available)



Grilled Cheese

American cheese and thick buttered Texas toast grilled & served with fries (add fresh tomatoes or ham for \$1 each)



Open Face Turkey Sandwich



Roasted chicken breast served on Texas toast and topped with a savory turkey gravy and served with 2 sides and cranberry sauce



Grilled Salmon



Fresh salmon grilled to order and topped with our meyer lemon sauce served with 2 sides (bourbon sauce available)



Chicken Parmigiana



Breaded chicken breast topped with our homemade marinara, bruschetta mix, and mozzarella cheese served with pasta marinara



Three Blend Burger

Grilled blend of short rib, brisket, and sirloin served on a brioche bun with lettuce, tomato, onion, and crispy fries (add cheese \$1)



Seafood Pasta



Sautéed lobster, shrimp, clams, and mussels in a rich lobster sherry cream sauce tossed with fettuccini pasta



WEL 3 Egg Omelet



Made with our very own "WEL laid egg" omelet with your choice of ingredients; ask your server for a list of today's fresh ingredients

Gnocchi with Meat Sauce

Hand rolled gnocchi tossed with our homemade meat sauce topped with grated parmesan cheese (available plain or marinara)



Pasta Prima Vera



Sautéed zucchini, red onion, Roma tomatoes, garlic and broccoli tossed with penne pasta in a white wine sauce



Wesley **Enhanced** Living
Main Line



THE TERRACE

Dinner Menu: 4:30 - 6pm, Daily

SIDES

A la carte

Side Pasta Marinara

French Fries

Steamed Broccoli

Sautéed Zucchini

Mixed Green Salad

Steamed Asparagus

Idaho Potato

Mashed Sweet Potato

Seasonal Side

Applesauce

Mashed Potatoes

Cole Slaw

DECADENT DESSERTS

Warm Apple Fritter

Warm apple fritter topped with vanilla gelato and drizzled with caramel sauce

Salted Caramel Cake

Salted caramel vanilla crunch cake has a buttery texture with waves of caramel and a layer of salted caramel

Pineapple Upside Down Cake

Moist vanilla sheet cake topped with caramelized pineapple

Triple Chocolate Cake

Rich, moist chocolate cake layered with a fudge icing

Tiramisu

Creamy mascarpone cheese with espresso & rum soaked lady fingers topped with cocoa powder

Fresh Baked Cookies

Two homemade chocolate cookies baked daily

Gelato

Vanilla, chocolate, and a seasonal flavor

Fresh Pudding

Ask your server for the flavor of the week

Seasonal Fresh Fruit

Enjoy a fresh plate of seasonal fruit

BEVERAGES

Fresh Brewed Coffee

Pepsi

Milk (Skim, Whole)

Fresh Brewed Hot or Cold Tea

Diet Pepsi

Low Sodium Tomato Juice

Seltzer Water

Ginger Ale

Orange, Apple or Cranberry Juice

Lemonade

Diet Ginger Ale

Tonic Water

Root Beer

**Free refills on fountain drinks, coffee, and tea*

www.EATWELML.com