



LUNCH MENU

TO START

Tender steamed artichoke served with lemon basil aioli	\$7.95
A bundle of baby onion rings served with berry ketchup	\$6.95
Parmesan flatbread with oven roasted tomatoes and goat cheese with fresh rosemary	\$9.95
Chef's daily soup selection	cup: \$4.95 bowl: \$6.95

SALADS

Terigo chicken salad of grilled chicken breast, sweet peppers, carrots, red onions and snow peas with our sweet sesame dressing on your choice of mixed greens, angel hair pasta or half and half	\$11.95
Grilled chicken and applewood smoked bacon salad with asiago cheese, garlic croutons and lemon vinaigrette	\$11.95
Shrimp "louis" Salad of iceberg lettuce, asparagus, avocado, capers, hard boiled egg and tomato with "Louis" dressing	\$13.95
Fresh poached salmon and avocado on mixed greens with honey mustard dressing and baby onion rings	\$12.95

SANDWICHES

House roasted turkey breast sandwich on foccacia bread with provolone cheese, caramelized onions and lemon basil aioli, served with sweet potato chips	\$11.95
Grilled "veggie" sandwich with sweet onions, zucchini, eggplant, roasted peppers and wild mushrooms on foccacia bread with provolone cheese and roasted red pepper aioli served with sweet potato chips	\$10.95
Grilled half-pound burger with swiss cheese, roasted garlic, lettuce, tomato and onion on a toasted baguette with fries	\$9.95
Grilled marinated flank steak sandwich with grilled onions and peppers with dijon mustard and provolone cheese served with fries	\$11.95
Grilled chicken breast sandwich with basil pesto, roasted red peppers, and mozzarella cheese on toasted baguette served with sweet potato chips	\$10.95

PASTAS

Penne pasta with bolognese sauce and asiago cheese	\$11.95
Chicken lasagna with spinach pasta, asiago cheese and tomato sauce	\$12.95
Ravioli filled with wild mushrooms served with tomato butter sauce	\$10.95
Risotto with smoked chicken, sundried cherries, and asparagus	\$14.95

PIZZAS

Wild mushroom, caramelized onion, rosemary and goat cheese pizza	\$11.95
BLT Pizza: traditional bacon, lettuce and tomato flavor in a pizza — lettuce and tomatoes are tossed in mayonnaise and placed on the hot bacon and mozzarella cheese pizza fresh out of the oven	\$11.95
Shrimp, artichoke hearts, basil pesto and semi-dried tomato pizza with mozzarella cheese	\$12.95
Smoked salmon, red onion and caper pizza with mozzarella cheese topped with fresh sour cream	\$13.95
Turkey calzone: a folded pizza of turkey breast, Dijon mustard, sautéed onion and peppers with swiss cheese	\$11.95



DINNER MENU

ANTIPASTI

Tender artichoke grilled and served with lemon basil aioli	\$10.95
Golden coconut shrimp with mildly spicy sweet and sour sauce	\$8.95
Trio of bruschetta: toasted garlic and olive oil bread with three toppings of our chef's choice	\$10.95
A bundle of baby onion rings served with berry ketchup	\$9.95
Pear Salad of mixed greens with pear vinaigrette, gorgonzola cheese and candied walnuts	\$10.95
House Caesar salad of romaine lettuce hearts, crumbled bleu cheese, creamy garlic dressing and a toasted crouton	\$11.95
Sundried cranberry and goat cheese salad with mixed lettuces, toasted pecans, and a cranberry vinaigrette in an asiago cheese cup	\$11.95

PRIMI

Fettuccine with smoked chicken, semi-dried tomatoes, toasted pinenuts and fresh basil in a parmesan cream sauce	\$26.95
Pappardelle pasta with traditional Bolognese sauce and asiago cheese	\$23.95
Housemade tortellini filled with herb cheese, served with sautéed artichoke hearts, asparagus tips, shiitake mushrooms and kalamata olives in brown butter sauce	\$25.95
Porcini dusted scallops on sweet corn risotto with roasted red pepper and arugula puree	\$28.95

SECONDI

Herb breaded Utah trout with citrus butter, served with fresh green beans and cauliflower puree	\$28.95
Almond crusted salmon with lime butter on creamy parmesan mashed potatoes with chive oil	\$28.95
Grilled marinated flank steak with garlic mashed potatoes, crispy potato plank, swiss chard, and beef demi glace with mushrooms	\$29.95
Grilled lamb chops with cracked mustard demi glace on roasted garlic mashed potatoes and green beans	\$31.95

DESSERTS

Bread Pudding with Hot Butter Rum Sauce - <i>A terigo house specialty, our bread pudding is made with sundried cranberries, pinenuts, and served with cinnamon ice cream.</i>	\$9.95
Chocolate Crème Brulee - <i>Made with imported chocolates</i>	\$8.95
Granny Smith Apple Tarte - <i>Caramelized apples baked with a flaky top crust, served with green apple sorbet and mascarpone gelato.</i>	\$9.95
Mud Pie - <i>A chewy chocolate and walnut crust, filled with coffee ice cream, topped with caramel and chocolate sauces and candied walnuts.</i>	\$8.95
Tiramisu - <i>A traditional Italian dessert of espresso soaked ladyfingers and mascarpone cheese mixture, topped with crème anglaise and chocolate shavings.</i>	\$8.95
Risotto Pudding - <i>A creamy sweet risotto with macerated cherries and an orange essence.</i>	\$8.95
Trio of Gelato - <i>A sample of three different flavors of gelato.</i>	\$7.95