Terrace Pointe Café

Breakfast

Vegan Chick'n and Waffles 21.
crispy gardein™ chick'n breast, scallion waffle, spiced maple syrup

Pain de Mie French Toast 15.
banana soy milk, fresh mixed berries, maple syrup

Pancake & Eggs* 20.
buttermilk pancake, two eggs your way, choice of meat

Three Egg Breakfast* 21.
three eggs your way, skillet potatoes, choice of meat

Farmers Market Avocado Toast 19.
lime cucumber, radishes, pickled red onions, smoked almonds, pepitas, soft boil egg country whea

Steak & Eggs* 26.
beef tenderloin, eggs your way, crispy onions, skillet potatoes

Huevos Rancheros Skillet* 21.
eggs your way, tostada, peppers, onions, chorizo, Cotija cheese, country potatoes, sour cream, spicy chile de árbol, avocado salsas

Any egg dish made with egg whites – add 3.
All eggs are cage free.

Eggs Benedict* 21.
poached eggs, housemade Canadian bacon, English muffin, hollandaise, skillet potatoes

Turkey Avocado Benedict* 22.
poached eggs, housemade turkey sausage, avocado, smoked tomato hollandaise

Crab Benedict* 23.
poached eggs, lump crab cake, spinach, spiced hollandaise, skillet potatoes

Benedict Trio* 25.
one of each: traditional, turkey and crab benedict

Croissant French Toast 18.
lemon coconut yogurt, mixed berries

Ham and Cheddar Cheese Omelette* 21.
Black Forest ham, sharp cheddar cheese, skillet potatoes

Signature Buttermilk Pancakes 18.
three fluffy pancakes, maple syrup

Bacon Avocado Omelette* 21.
Monterey Jack cheese, roasted tomato salsa, skillet potatoes

Garden Vegetable Frittata* 19.
egg whites, spinach, mushrooms, onions, bell peppers, broccoli, asparagus, Swiss cheese, skillet potatoes (410 cal.)

Fresh Berry Belgian Waffle 16.
maple syrup, powdered sugar

Vegan Spanish Omelet 20
sweet peppers, potatoes, onions, avocado, roasted chile piquin salsa

Applewood Smoked Bacon 6.

Housemade Canadian Bacon 6.

Skillet Potatoes 5.50

Hash Browns 5.50

Maple Sausage 6.

Chicken Apple Sausage 6.

If, like many of us, you are watching your calories, we've created lighter, low-calorie versions of some of our favorite dishes. These selections have been carefully tested by an independent laboratory for caloric content. The appetizers, side dishes and desserts are no more than 250 calories each and the main courses are 500 calories or less. They may be lower in calories, but they are every bit as delicious. We hope you will agree.

Look for the special on today's menu.

P.S. We are really, really sure of the calories! – Chef Emilo La Scala

Vegetarian and Allergen menus are available upon request.

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness.

10/14/19

Signature Greek Yogurt

plain or vanilla
nonfat Greek yogurt

with choice of

Housemade Granola & Seasonal Berries
honey

Blueberry & Pomegranate
almonds, agave nectar (190 cal.)

13.

Breakfast Delights

Croissant 6.

Cinnamon Roll 8.
warm caramel, sweet frosting

Smoked Salmon* 20.
tomato, onion, cucumber, radish, capers, watercress, hard boiled egg, cream cheese, toasted bagel (290 cal.)

Fruits & Grains

Seasonal Fruit Plate 17.
sliced melon, seasonal berries

Seasonal Berries 15.
crème fraîche (160 cal.)

Steel Cut Oatmeal
marinated raisins, brown sugar
Bowl 12.

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Smoothie & Fresh Juice Bar

Terrace Pointe Sunrise 11.
carrot, strawberries, orange, pineapple

Immunity Booster 11.
broccoli, cucumber, green apple, lemon, spinach, parsley, fennel, agave

Fresh Squeezed Juices 7.50
orange, watermelon, carrot, grapefruit

Juices 7.50
apple, cranberry, pineapple, tomato

Peanut Butter Blast Smoothie 10.
yogurt, peanut butter, banana, chocolate

Mixed Berry Smoothie 10.
yogurt, strawberries, blueberries, raspberries, orange juice

Key Lime Smoothie 10.
avocado, soy milk, agave, pastry crumbs

Add Booster 3.
energy, antioxidant, whey protein, hangover, shot of fresh ginger

Coffee, Espresso & Tea

Coffee 5.

Espresso Single 5.50 Double 7.

Cappuccino 6.50

Café Latte 6.50

Add a Shot of Flavor 1.
caramel, chocolate, vanilla, hazelnut, chai, sugar free vanilla

Tea Forté Hot Tea 5.

Hot Chocolate 5.50

Vegan Option –

Soup and Salads

French Onion Soup 12.
caramelized Gruyère

Home-Style Chicken Noodle Soup
cup 7. (110 cal.) **bowl** 10.

Super Food Salad 17.
organic quinoa, farro, baby kale, radishes, tomato, bell peppers, onions, herb vinaigrette (320 cal.)

Asian Chicken Salad 18.
napa cabbage, carrots, daikon, bean sprouts, mandarin oranges, watercress, snap peas, toasted almonds, crispy wontons, sesame soy dressing

Cobb Salad 18.
chicken, avocado, bacon, teardrop tomatoes, egg, blue cheese dressing

Caesar Salad 16.
Parmesan, croutons, house Caesar dressing

Vegetable Chopped Salad 16.
cucumber, carrots, onions, corn, celery, green beans, peas, tomato, radicchio, romaine, white balsamic vinaigrette

Greek Salad 17.
baby gem, local tomatoes, Castelvetrano olives, crispy capers, feta, cucumber, onions, pita chips, oregano vinaigrette (270 cal.)

Add to any salad: **Steak*** 10. **Chicken** 8. **Shrimp** 11. **Blackened Salmon*** 12.

Sandwiches, Entrées and Burgers

Smoked Chicken Panini 18.
rocket arugula, fontina pimento cheese, housemade pickled giardiniera, herbed focaccia
Served with your choice of garden salad or potato chips

Shrimp, Crab and Lobster Roll 24.
Boston lettuce, citrus aïoli, brioche
Served with your choice of garden salad or potato chips

B.L.T. 17.
bacon, lettuce, tomato, bacon tomato jam
Served with your choice of garden salad or potato chips

Pan Roasted Sea Bass 29.
braised acorn squash, coconut tomato sauce (380 cal.)

Pan Roasted Salmon 28.
Fall vegetable hash, farro, pancetta chicharrones, agrodolce Brussels sprouts, butternut squash puree

Blackened Sea Bass Tacos 20.
crema, red cabbage, roasted tomatillo salsa

Carne Asada Tacos 20.
marinated steak, onions, chipotle and avocado salsas

Farmers Market Avocado Toast 19.
lime cucumber, radishes, pickled red onions, smoked almonds, pepitas, soft boiled egg, country wheat

Classic Burger* 18.
all natural beef patty, lettuce, tomato, brioche bun
Top It As You Like
cheddar, Swiss, provolone, mushrooms, fried onions, grilled onions 1.50 each
bacon, fried egg 2. each

Turkey Burger 19.
avocado, tomato, pea sprouts, grilled onions, sherry vinaigrette, honey wheat bun

Coleslaw 4. **Truffle Fries** 7.50 **French Fries** 6. **Diced Fruit** 6.

Breakfast All Day

Three Egg Breakfast* 21.
eggs your way, choice of meat

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buttermilk pancake, two eggs your way, choice of meat

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one of each:
traditional, turkey and crab benedict

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Skillet Potatoes 5.50
Hash Browns 5.50
Maple Sausage 6.
Chicken Apple Sausage 6.

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Appetizers

Smoked Salmon* 20.
tomato, onion, cucumber, radish, capers, watercress, hard boiled egg, cream cheese, toasted bagel (290 cal.)

Seasonal Fruit Plate V 17.
sliced melon, seasonal berries

Coconut Shrimp 18.
chili mango dipping sauce

Hand Breaded Chicken Tenders 15.
buttermilk blue cheese, chipotle barbecue, sweet & spicy honey

Chicken Quesadilla 16.
pepper jack cheese, black beans, poblano peppers, locally made f lour tortillas, roasted tomato, avocado salsas

Tortilla Chips & Guacamole V 15.
fire roasted tomato, tomatillo salsas

Impossible Sliders V 18.
shiitake mushrooms, arugula, crispy onions, turmeric pickled cucumber, mustard aïoli, sesame bun

Poke Bowls

Choice of:

Ahi Tuna
with roasted hazelnuts, seaweed, spicy ginger shoyu

Kosho Spiced Shrimp
with rice crunch, spicy yuzu chile guero

Salmon
with dulse seaweed crunch, spicy ginger shoyu

All served with jasmine rice, snow peas, carrots, yamagobo, watercress, avocado, radishes and soy sauce
24.

Smoothie & Fresh Juice Bar

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carrot, strawberries, orange, pineapple

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apple, cranberry, pineapple, tomato

Peanut Butter Blast Smoothie 10.
yogurt, peanut butter, banana, chocolate

Mixed Berry Smoothie 10.
yogurt, strawberries, blueberries, raspberries, orange juice

Key Lime Smoothie V 10.
avocado, soy milk, agave, pastry crumbs

Add Booster 3.
energy, antioxidant, whey protein, hangover, shot of fresh ginger

TPC Signatures

Wynn Signature Bloody Mary 17.
Absolut Peppar Vodka, Signature Bloody Mary Mix, lemon

Pomegranate Paloma 17.
Avión Silver Tequila, Ramazzotti Hibiscus, grapefruit soda, housemade grenadine, lime, smoked rosemary salt

Spiced Pear Cosmo 17.
Absolut Vanilla Vodka, St. George Spiced Pear Liqueur, white cranberry, lemon

Cranberry Spritz 17.
Lillet Rosé, Aperol, St. Germain Elderflower Liqueur, Prosecco, cranberry, lemon

Winter Spiced Mojito 17.
Bacardi 8 Yr. Rum, cinnamon infused banana liqueur, ginger beer, lime mint, nutmeg

Coffee Kick 17.
Stoli Salted Karamel Vodka, RumChata, cold brew coffee, dark chocolate, whipped cream, Aztec sugar-salt

Classics & Unlimiteds

Mimosas
o.j., cranberry, grapefruit, pineapple
glass 16. **unlimited** 29.

Bellinis
peach, blood orange, raspberry
glass 17. **unlimited** 29.

Pink Sangria
housemade rosé sangria, fresh fruit
glass 17. **unlimited** 29.

Signature Desserts

Banana Split Waffle Bowl Sundae 8.
chocolate, vanilla & strawberry ice cream, caramelized banana, toasted almonds, chocolate sauce, caramel sauce, whipped cream

Organic Blackberry Tart V 8.
vanilla cream

Chocolate Lava Cake 8.
vanilla ice cream, berries

Citrus Panna Cotta V 8.
(110 cal.)

V – Vegan

Allergen menu available on request.

Wine

	Glass	Bottle
Sparkling Wine		
Roederer Estate, Anderson Valley	16.	62.
Laurent-Perrier, La Cuvée, Brut, Tours-Sur-Marne, Champagne, France	24.	94.
Piccini, Prosecco, Italy	15.	58.
Jean-Baptiste Adam, Crémant d'Alsace Brut Rosé	15.	58.
White		
Pinot Grigio, Santa Cristina, Delle Venezine	13.	50.
Sauvignon Blanc, Mohua, Marlborough	12.	46.
Chardonnay, St. Francis, Sonoma County	14.	54.
Chardonnay, Avalon, California	12.	46.
Rosé		
Whispering Angel, Côtes De Provence	15.	58.
Red		
Pinot Noir, Garnet, Carneros	14.	54.
Merlot, Parcel 41, Napa Valley	15.	58.
Cabernet Sauvignon, Textbook, Napa Valley	15.	58.
Malbec, Achaval Ferrer, Mendoza Valley	16.	62.
Cabernet Sauvignon, Moniker, Mendocino County	13.	50.

Beer

Domestic Beer 9.
Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

Handcrafted 9.
Anchor Steam, Fat Tire, Goose Island IPA, Samuel Adams, Shock Top, Sierra Nevada,

Imported 9.
Amstel Light, Corona, Dos Equis, Guinness, Heineken, Heineken Light, Newcastle, Stella Artois

Signature Desserts

Banana Split Waffle Bowl Sundae 8.
chocolate, vanilla & strawberry ice cream, caramelized banana, toasted almonds, chocolate sauce, caramel sauce, whipped cream

Organic Vegan Blackberry Tart 8.
vanilla cream

Chocolate Lava Cake 8.
vanilla ice cream, berries

Citrus Panna Cotta (110 cal.) 8.

TPC Signatures

Wynn Signature Bloody Mary 17.
Absolut Peppar Vodka, Signature Bloody Mary Mix, lemon

Pomegranate Paloma 17
Avión Silver Tequila, Ramazzotti Hibiscus, grapefruit soda, housemade grenadine, lime, smoked rosemary salt

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Lillet Rosé, Aperol, St. Germain Elderflower Liqueur, Prosecco, cranberry, lemon

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Classics & Unlimiteds

	Glass	Unlimited
Mimosas	16.	29.
classic o.j., cranberry, grapefruit, pineapple		
Bellinis	17.	29.
peach, blood orange, raspberry		
Pink Sangria	17.	29.
housemade rosé sangria, fresh fruit		

TPC Mocktails

Strawberry Lemonade 9.
housemade lemonade infused with fresh strawberries

Cucumber Refresher 9.5
fresh cucumber, fresh lime, grapefruit soda

Kiwi Limeade 9.
housemade limeade infused with fresh kiwis