

APPETIZERS

Pot Stickers 9

Lightly fried pork pot stickers served in bamboo steamers with orange ginger sauce

Jumbo Shrimp Cocktail 14

Chilled jumbo poached shrimp served on shaved ice with cocktail sauce and a lemon wedge

Chicken Breast Strips 10

Lightly fried and seasoned breaded chicken breast strips browned to perfection. Served with horseradish dijonaise and barbecue dipping sauces

House Salad 7

Mixed greens topped with tomato wedges, red onion, shaved carrots, cucumbers, sweet peppers and kalamata olives with choice of dressing

Belmont Chips 8

A lightly fried basket of multicolored kettle chips with French onion dipping sauce

SOUPS

Soup of the Day 5

Please ask your Captain for today's homemade selection

Manhattan Clam Chowder 5

Our own secret recipe, which includes ocean clams, celery, onions, potatoes...

COLD SANDWICHES

All Cold Sandwiches are served with Belmont chips, Cole slaw and a pickle

Bavarian Roast Beef Sandwich 16

Thinly sliced rare roast beef topped with shaved red onions on a pretzel club roll with Boursin cheese and mayonnaise

Terrace Turkey Club 16

Thinly sliced oven roasted turkey breast, juicy sliced tomatoes, applewood bacon and lettuce on a fresh baked gourmet roll

Brooklyn BLT 15

Juicy vine ripened tomatoes, applewood bacon, avocado, lettuce and bleu cheese mayonnaise on a fresh baked gourmet roll

SALADS

Terrace Bistro Salad 20

Tender slices of warm New York strip steak on a bed of baby greens, spinach, juicy ripe tomato wedges, crumbled bleu cheese and homemade zesty croutons

Chicken Caesar Salad 16

Marinated grilled chicken breast, crisp romaine lettuce, shredded parmesan cheese and homemade zesty croutons with creamy Caesar dressing

Grilled Shrimp Caesar..... 20

Poached Atlantic Salmon 19

Poached, chilled Atlantic salmon on a bed of cucumber relish with Tzatziki sauce, roasted tomato wedges, onion confetti and a lemon wedge

Tropical Fruit Plate 18

Chef's selection of fresh seasonal fruit with choice of cottage cheese or rainbow sherbet

Triple Crown Salad 17

Albacore tuna salad, shrimp salad and dijonaise potato salad over mixed greens with a hardboiled egg, tomatoes, haricot vert and kalamata olives

Dressing Choices

*Italian~Creamy Italian~Ranch~Thousand Island
Bleu Cheese~French~Honey Mustard~Caesar
Balsamic Vinaigrette*

HOT SANDWICHES

All Hot Sandwiches are served with Cole slaw, fries and a pickle

*Terrace Pub Burger 16

Half pound of Certified Angus Beef char-grilled on a gourmet roll with lettuce and tomato

**Cheese, applewood bacon, sautéed onions
or sautéed mushrooms available**

Additional 1.25 each

California Chicken Sandwich 16

Marinated grilled 7 oz. chicken breast with bacon, avocado, lettuce and tomato on a toasted gourmet roll with bleu cheese dressing

Steak Sandwich 24

USDA prime 8 oz. NY strip steak char-grilled with melted Fontina cheese and caramelized three onion relish on a toasted steakhouse roll

***Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of Food-borne illness, especially if you have certain medical conditions.**

\$12.00 minimum per person. \$3.50 seating charge per person.

8 or more guests add 20% gratuity.

DESSERTS

New York Cheesecake 8

*Old world style NY cheesecake in a flaky cookie crust
with raspberry sauce and whipped cream*

Apple Tartlet 7

*Diced Granny Smith apples baked
in an almond cream shortbread crust
with caramel sauce and whipped cream*

Chocolate Fantasy 8

*Delectable chocolate mousse with whiskey cream and
chocolate crunch*

Tartufo 7

*Vanilla ice cream covered in a hard crunchy
chocolate shell with a cherry in the middle
and drizzled with white chocolate sauce*

Premium Ice Cream 6

*Strawberry, vanilla, chocolate or dulce de leche
Chocolate sauce available for 1.25*

Premium Sherbet 6

Raspberry and rainbow flavors.

**All desserts are available ala mode
For an additional 2**

***Please ask your Captain about
our Daily Specials***

NYRA Special Events Belmont Park 2009

April 29th –Opening Day Spring Meet

May 2nd - Kentucky Derby Simulcast

May 10th - Mother's Day

May 16th - Preakness Stakes Simulcast

May 25th – Metropolitan Handicap

**May 30th – June 6th Belmont Stakes
Festival**

June 6th - Belmont Stakes

June 21st - Father's Day

June 27th – Mother Goose Stakes

**June 27th & 28th - Belmont Handicap
Challenge**

July 4th – Suburban Handicap

July 11th – Man o'War

**July 25th – Coaching Club American
Oaks**

July 26th – Spring Meet Ends

September 11th – Opening Day Fall Meet

October 3rd - Jockey Club Gold Cup

**October 10th – Champagne Stakes
Frizette Stakes**

October 24th & 25th – New York Showcase

October 25th – Fall Meet Ends

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