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DINNER



APPETIZERS & SHARING PLATES

LOBSTER BISQUE lobster, heavy cream, sherry	5.5 8	CREAMY MAC & CHEESE three cheese blend, parmesan crust + short rib 2.5 + lobster 4.5	13.5
ONION SOUP roasted garlic, gruyere	7	MARKET PLATTER prosciutto di parma, sopressata, chorizo, chef's cheese assortment, mixed olives, roasted peppers & artichokes	18.5
SIGNATURE SOUP chef's selection	5.5 7.5	MEDITERRANEAN PLATE chick pea hummus, roasted peppers, fennel salad, vegetables, assorted olives, warm pita	16.5
BLISTERED SHISHITO PEPPERS soy & lime glazed, dried seaweed flakes, sesame seeds	12	SHORT RIB CHEESE FRIES fried potato wheels, cheddar, thin cut short rib	13.5
FRESH BUFFALO MOZZARELLA roma tomato, basil, balsamic drizzle add prosciutto di parma 5.5	14	MEATBALLS & WHIPPED RICOTTA house blend of beef, veal & pork, sweet marinara sauce, toasted sourdough bread	14.5
BANG-BANG TEMPURA SHRIMP lightly battered, sweet-chili dipping sauce	15	PROSCIUTTO WRAPPED SCALLOPS pan seared diver scallops, cherry tomato & asparagus cous cous	17.5
PAN-ROASTED BOURBON MUSSELS PEI mussels, bourbon infused spicy creamy bacon broth	15.5	SPAGHETTI CACIO E PEPE classic peppercorn butter broth, crispy kale, pan roasted prosciutto	13.5
TOASTED SESAME BRUSSELS SPROUTS flour dusted & fried, ginger soy garlic glazed, toasted sesame garnish	12	STEAMED EDAMAME sea salt, tajin chili lime seasoning	9.5
		WASABI FILET porcini-herb crusted filet mignon, served medium rare, grilled asparagus spears, wasabi aioli	19.5

CREATIVE SUSHI ROLLS

RUSSIAN ROULETTE crunchy spicy tuna, avocado, cucumber, mango glaze, spicy mayo, served with a shot of complimentary sake*	16.5	TUNA AMAZING ahi tuna, avocado, topped with spicy tuna, tempura crunch, wasabi aioli, spicy aioli, scallions & masago	15.5
SNOW WHITE crab stick, avocado, cucumber, topped with white tuna, mango sauce, jalapeno	15.5	PHILLY smoked salmon, cream cheese, avocado	14.5
EL NIÑO spicy tuna, cucumber, topped with salmon, white tuna, ahi tuna, red tobiko	16.5	JERSEY salmon, asparagus, goat cheese, red tobiko	16
NEW WORLD spicy crab stick, avocado & cucumber topped with ahi tuna, red tobiko, sweet soy glaze & mango sauce	15.5	WHITE TIGER spicy tuna, cucumber, topped with diver scallop, mustard sauce, topeko, jalapeno	16
SUNFLOWER crunchy spicy tuna wrapped with salmon, ahi tuna & eel	16.5	NEW ENGLAND shrimp tempura & avocado, topped with spicy crab & tempura crunch	15.5
MANGO eel, ahi tuna or salmon, avocado, cucumber, wrapped in mango, sweet soy glaze	15.5	GODFATHER ahi tuna, cucumber & avocado wrapped with fresh mango and prosciutto di parma	16
OLIVE TREE crunchy spicy tuna, ahi tuna, salmon, avocado, wasabi tobiko, wrapped in cucumber	16.5	RAINBOW crab stick, avocado & cucumber topped with ahi tuna and salmon	16
CALIFORNIA crab stick, avocado, cucumber	14	SPICY TUNA tuna, masago, scallions, spicy aioli	15
CRISPY TEMPURA salmon, shrimp or ahi tuna tempura, spicy aioli, tobiko, diced scallions	16	DYNAMITE salmon, crab stick, cream cheese, avocado tempura style, eel sauce & spicy aioli	16

SUSHI (2PC) / SASHIMI (3PC)

TUNA	9.5/11.5
SALMON	8.5/10.5
SHRIMP	8.5/10.5
SMOKED SALMON	8/10
ESCOLAR "WHITE TUNA"	8/10

SIDES

STICKY RICE	5.5
SEAWEED SALAD	6
KANI SALAD crab stick, seaweed, cucumber, spicy aioli	7.5

CRUDO & RAW BAR

TUNA TARTARE ahi tuna, spicy mayo, sesame wafers	14
ASIAN POKE BOWL ahi tuna or salmon, sticky rice, sliced avocado, cucumber, carrots, spicy aioli drizzle, sesame seeds	16.5
CARPACCIO filet mignon, ahi tuna or salmon, arugula, capers, grana padana	16.5
AHI 3 WAYS spring roll, spicy tuna tartar, seared "big eye" sashimi	18.5
SEARED AHI TUNA sliced ahi tuna, served raw, asian cucumber salad	18.5

OYSTERS

EAST COAST (2.5 EACH) ask for daily selection
WEST COAST (3.25 EACH)

LITTLE NECK CLAMS long island, priced per clam	1.25 (EA)
SHRIMP COCKTAIL colossal shrimp (5), cocktail & lemon dill sauce	18.5

SALADS

ADD TO YOUR SALAD:

chicken 5, salmon 6, tuna 8, jumbo shrimp 9

TERRA NOVA butter lettuce, baby arugula, radicchio, goat cheese, red grapes, roasted peppers, fresh lemon vinaigrette	13.5
CAESAR romaine hearts, grana padano, sliced hard cooked eggs, croutons, creamy lemon garlic dressing	13.5
KALE & CHICKPEA dried cranberries, onions, sliced red peppers, feta cheese, lemon parmesan vinaigrette	14.5
GREEK romaine lettuce, roma tomato, seedless cucumber, hard cooked egg, feta cheese, kalamata olive, bermuda onion, pita	14.5
CRAB CAKE butter & romaine lettuce, diced tomatoes, avocado, cucumber, sliced red onion, fresh mint lime vinaigrette	21
FILET TIPS & GORGONZOLA tender pieces of filet mignon, romaine lettuce, cherry tomatoes, red onion, bleu cheese crumbles, crispy bacon, fresh herb vinaigrette	22

FLATBREADS

SMOKED SALMON horseradish cream, capers, scallions	14
CAPRESE diced tomatoes, fresh mozzarella, basil, kalamata olive, balsamic drizzle	14
GARLIC BASIL CHICKEN caramelized onions, mozzarella cheese, roasted peppers, balsamic drizzle	14
WILD MUSHROOM sautéed mushrooms, fontina cheese, fresh arugula leaves, truffle aioli	14
PROSCIUTTO & WHIPPED RICOTTA prosciutto di parma, hand whipped ricotta, arugula, pesto & chili oil drizzle	14

GRILLED SEAFOOD

with house salad

"BIG EYE" TUNA	29.5
ATLANTIC SALMON	25
COSTA RICAN TILAPIA	24
CHILEAN SEABASS (6oz)	32
DIVER SCALLOPS	29

SAUCES

LEMON BEURRE	HERB PESTO
WASABI AIOLI	MANGO SALSA
ASIAN GINGER	SWEET CHILI

PASTA

with house salad

SEAFOOD FAZZOLETTI "hankerchief" pasta filled scallops, shrimp, lump crab & fresh cheeses, lobster brandy cream sauce	22.5
TUSCAN STEW braised tips of filet mignon, pappardelle pasta, roasted carrots, tomatoes, onions, chianti wine reduction	24
LIMONCELLO LOBSTER RAVIOLI lobster & ricotta filled, limoncello infused mascarpone cream sauce, jumbo lump crab, baby spinach leaves	27
SHRIMP RAPINI blackened jumbo shrimp, fresh broccoli rabe, cherry tomatoes, fettuccine pasta, roasted garlic pinot gris sauce	26.5
SPAGHETTI & CRAB semolina spaghetti, jumbo lump crab, arugula leaves, spicy marinara broth	28.5
FISHERMANS WHARF PENNE rock shrimp, bay scallops, asparagus tips, oven dried tomatoes, black olives, penne pasta, blush sauce	23.5

FEATURES

CRAB STUFFED TILAPIA OR SALMON lump crab stuffing, meyer lemon butter sauce, yukon gold mashed potato, broccolini	29.5
SESAME CRUSTED AHI TUNA seared "big eye" ahi tuna, asparagus risotto, lump crab garnish	35.5
GARLIC GINGER SEABASS pan seared, sesame-ginger soy garlic broth, shiitake mushrooms, roasted leeks, yukon gold mashed potatoes	36.5

ENTREES

with house salad

SONOMA SKEWERS jumbo shrimp, filet mignon, chicken & grilled vegetable kabobs, anchor steam barbeque glaze, white rice	28.5
CHICKEN TERRA NOVA pan fried, parmesan crusted, oven dried tomatoes, fresh mozzarella, tagliolini marinara	22.5
CRAB CAKES broiled, roasted potatoes, green onion remoulade, sautéed broccolini	30.5
SUMMER VEGETABLE RISOTTO julienne carrots, asparagus tips, bell peppers, red onion, broccolini, saffron mascarpone risotto	22.5
MONTEREY SEAFOOD CIOPPINO bay scallops, jumbo shrimp, jumbo lump crab meat, clams, mussels, spicy saffron tomato broth, fresh linguine	36
BRAISED SHORT RIBS boneless, slow braised, tomato & wild mushroom risotto	25
VEAL CHOP "YOUR WAY" 14oz. bone in, pounded paper thin, panko bread crumb crusted, tagliolini pasta, served parmigiana style or with arugula salad & shaved grana padana	37
FIRE ROASTED FILET MIGNON 8oz. filet, rosemary roasted potatoes, wild mushrooms, asparagus, roasted garlic cabernet reduction + jumbo lump crab meat 10.5	38
PAN SEARED DIVER SCALLOPS crab, leek & potato hash, asparagus spears	33
CAJUN JAMBALAYA sautéed jumbo shrimp, sausage, chorizo & chicken, tomatoes, onions, bell peppers, spicy cajun sauce, short grain rice	29.5

SIDES

GRILLED ASPARAGUS	6
GARLIC MASHED POTATOES	6
ROASTED POTATOES	6
SAUTÉED WILD MUSHROOMS	6
SAUTÉED BABY SPINACH	6

PRE-FIX DINNER MENU

AVAILABLE MONDAY-FRIDAY /// 4PM-6PM
soft beverage | soup or salad | entrée | dessert & coffee

SOUPS & SALADS

TERRA NOVA SALAD
CLASSIC CAESAR
LOBSTER BISQUE
SIGNATURE SOUP

ENTREES

BLACKENED TILAPIA over vegetable risotto	25.5
RICOTTA RAVIOLI ricotta filled ravioli, vodka tomato cream sauce, rock shrimp & spinach leaves	25.5
PETITE 6oz. FILET MIGNON wild mushroom marsala sauce, roasted garlic mashed	29.5
CHICKEN VERDE pan fried cutlet topped with spring mix, diced tomato, fresh mozzarella, red onions, balsamic drizzle, side tagliolini garlic & oil	25

DESSERTS

CHOCOLATE MOUSSE
VANILLA BEAN ICE CREAM
FRESH STRAWBERRIES