

Gluten Free Dinner

Starters

- Warm Brie with fresh pears, toasted almonds, honey lemon sauce with grilled Udi's bread 13.5
- Cold Smoked Salmon with capers, onions and cream cheese and grilled Udi's bread 14
- Shrimp Salad Stuffed Avocado with creamy chipotle dressing 12
- Spinach and Artichoke Dip with grilled Udi's bread 9.5
- Antipasto Platter with Italian sausage, tapenade, roasted red bell peppers, mixed olives, artichokes, mixed peppers and Parmigiano Reggiano (with grilled Udi's bread add 1.50) 15.5

Salads Ranch, Vinaigrette, Garlic Parmesan & Seasonal Fruit Vinaigrette (featuring Fresh Harvest Vinegars)

- Pear Pistou fresh pears, basil, pine nuts, Parmigiano Reggiano, balsamic reduction 11
- Greek feta, kalamata olives, beets, pepperoncini, carrots, red bell pepper, tomato 9
- Chef turkey, ham, cheddar & jack, black olives, carrots, red bell pepper, tomato 10
- Lemon Chicken Caesar 10
- Salmon Caesar 14
- House Salad mixed greens, carrots, red bell pepper, black olives, tomato 6
- Add to any salad ~ chicken 4 • salmon 8 • portobello 6

Entrees served with salad, vegetable and choice of wild rice or mashed potatoes

Steaks ~ CreekStone Humanely Raised Black Angus Beef ~ Hand cut in house

- Grilled Filet 8oz with a red wine mushroom tarragon cream sauce 34
- Pan Seared Filet 8oz on top of fresh spinach 34
- Grilled Strip Steak 12oz hand cut with sautéed mushrooms 30
- Add to your Steak Alaskan King Crab Legs with clarified butter 20
- 3 Grilled Jumbo Shrimp 6

Pork

- Seared Pork Tenderloin served with a bourbon mushroom cream sauce 19

Chicken

- Saverio sautéed chicken breast layered with goat cheese, olive tapenade, and pine nuts served on bed of arugula with a balsamic reduction 18
- Milan grilled chicken breast topped with artichokes, mushrooms and mozzarella 16

Fish and Seafood

- Wild Caught Salmon grilled and served with a raspberry barbeque sauce 21
- Pan Seared Tilapia served with a roasted red pepper cream sauce, black beans and rice 16
- Alaskan King Crab Legs one pound served with clarified butter 45
- Shrimp Scampi served on a bed of wild rice with a white wine, garlic butter sauce 24
- Catch of the Day chef's creation *market price *(ask if today's offering is gluten free)

Vegetarian *substitute grilled eggplant or Portobello for meat in any entree

Grilled Portobello filled with wild rice, fresh spinach, feta, sundried tomato,
caramelized onion, fresh basil & mint 19 *ask for vegan

Vegetables and Wild Rice olive oil, garlic, ginger, fresh spinach, broccoli, carrots
zucchini, mushrooms, olives, red bell pepper 12

*vegan

***We do NOT have a gluten free kitchen. Therefore bread may have been cooked on a grill where gluten has been.**

We will do our best to keep your food safe, so please let your server know if you have a severe allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.