

# **XO BISTRO GLUTEN FREE OPTIONS for LUNCH & DINNER**

## **APPETIZERS**

<b>Blackened Tuna Sashimi</b> —Offered Lunch & Dinner	<b>\$16</b>
Bites of blackened tuna, pan seared & served with Siracha sauce, gluten free soy sauce & creamy wasabi	
<b>Blackened Surf &amp; Turf Platter</b> —Offered at Dinner	<b>\$23</b>
Blackened & grilled steak medallions with creamy horseradish sauce and two pan seared scallops with shrimp on top of crispy prosciutto with a sweet passion fruit reduction sauce	
<b>Sea Scallops</b> -Offered at Dinner	<b>\$21</b>
3 Sea Scallops pan seared with sautéed spinach, tomato, toasted goat cheese, topped with chopped bacon	
<b>Lamb lollipops</b> —Offered at Dinner	<b>\$18</b>
2 lamb chops with oregano and garlic marinade, grilled & served with olive tapenade, feta cheese and roasted red peppers, finished with herb	
<b>Steak Negamaki</b> —Offered at Dinner	<b>\$17</b>
Strips of filet marinated in a sweet thai chili sauce, pan seared and rolled with scallions and carrots	
<b>Meat &amp; Cheese Board</b> —offered at Dinner	(Served without crackers) <b>\$M/P</b>
<b>Shrimp Scargot</b> —Offered at Lunch & Dinner	(Served without bread) <b>\$17</b>
5 shrimp cooked in white wine, garlic and butter with goat cheese melted on top	

## **SALADS**

ALL SALADS are made Gluten Free by removing tortillas, croutons, thai peanut noodles and soy vinaigrette

## **ENTREES--Offered at Dinner only**

<b>Lamb Chops</b>	<b>\$29</b>
4 lamb Chops char grilled & served with feta mash potatoes & sautéed vegetables, finished with a sweet balsamic reduction sauce	
<b>Scallops</b>	<b>\$32</b>
4 Scallops pan seared served over cilantro risotto with grilled asparagus and crispy prosciutto finished with a shrimp and tomato broth	
<b>Bacon Wrapped &amp; Stuffed Chicken</b>	<b>\$25</b>
Herbed cream cheese stuffed chicken breast wrapped in bacon and topped with a spicy brie cream sauce. Served with roasted garlic mash potatoes and sautéed vegetables	
<b>Portabella Mushroom</b>	<b>\$23</b>
Marinated portabella mushroom topped with red onions, tomatoes and mozzarella, baked and garnished with fresh basil. Served with gorgonzola mashed potatoes and sautéed vegetables	
<b>Blackened Tuna</b>	<b>\$29</b>
Blackened pan seared tuna served over wasabi mash & sautéed vegetables. Finished with sweet thai chili sauce and pickled ginger	
<b>Crab Topped Mahi</b>	<b>\$29</b>
Mahi Mahi topped with our house made Hollandaise sauce, served with risotto and sautéed vegetables	
<b>New York Strip</b>	<b>\$31</b>
Grilled & served with Blue Cheese mash & grilled asparagus, finished with a port mushroom reduction	
<b>Pork Ribeye</b>	<b>\$28</b>
Grilled and glazed with maple bourbon BBQ, served with loaded mashed potatoes and grill asparagus	