

# GLUTEN FREE MENU

## APPETIZERS

- BLACKENED TUNA** .16.  
Bites of Blackened tuna, pan seared and served with seaweed salad, pickled ginger, wasabi, and gluten free soy sauce
- SHRIMP SCARGOT** .16.  
Shrimp cooked in white wine, garlic and butter with toasted goat cheese on top.
- SPINACH AND ARTICHOKE DIP** .15.  
Loaded with shaved parmesan cheese, served with veggies for dipping
- MEAT AND CHEESE BOARD** .20.  
Seasonal meats and cheeses, served with granny smith apple slices, dried cranberries and mango chutney.

## SALADS

ALL SALADS are made Gluten free by removing croutons, crispy wontons, thai peanut noodles and soy vinaigrette

## ENTREES

- BLACKENED TUNA** .29.  
Blackened and pan seared Tuna served rare over wasabi mashed potatoes and sauteed vegetables. Finished with sweet chili sauce, pickled ginger and sesame seeds
- CRAB TOPPED MAHI** .29.  
Pan seared Mahi topped with crab meat and parmesan cheese, served over creamy parmesan risotto and sauteed vegetables, finished with our house made hollandaise sauce
- BACON WRAPPED AND STUFFED CHICKEN BREAST** .25.  
Spicy her cream cheese stuffed chicken breast, wrapped in bacon and topped with a spicy brie cream sauce. Served with roasted garlic mashed potatoes and sautéed vegetables.
- NEW YORK STRIP** .31.  
Grilled and served over bleu cheese mashed potatoes and grilled asparagus, finished with a port mushroom reduction
- LAMB CHOPS** .29.  
Char grilled and served with feta mashed potatoes and grilled asparagus, finished with a sweet balsamic reduction

XO