

Gluten Free Menu

Selections may vary by location

Starters

Shrimp Cocktail

Gulf Shrimp with Cocktail Sauce

Seared Rare Ahi Tuna

Pickled Cucumber, Wasabi and Ginger

Trio of Hummus

Kalamata Olive, Sun Dried Tomato & Traditional Hummus Served with Sliced Cucumbers

Soups and Salads

Manhattan Clam Chowder

Eastern Chopped Clams with Vegetables in a rich Tomato Broth
Small or Large

Gazpacho

Tomatoes, Cucumbers, Onions and Oregano.
Chilled Served with Avocado and Chives
Small or Large

Mixed Green Salad

Served with choice of Dressing

The Grill Chopped Salad

Iceberg, Tomatoes, Bacon & Bleu Cheese

Cobb Salad

Tossed with Diced Chicken, Lettuce, Tomato, Bleu Cheese, Bacon, Egg, Avocado and Scallions in our Creamy House Dressing

Grilled Lime Chicken Salad

Mixed Greens with Chopped Vegetables, Asparagus, Avocado, Cherry Tomatoes and Corn. Tossed in our Citrus Vinaigrette

Charbroiled Chicken Caesar Salad

Romaine Hearts and Parmesan Cheese Tossed in our Caesar Dressing
with Charbroiled Salmon

Fresh Seafood

Simply Grilled Salmon

Served with Salsa Fresca and Choice of Vegetable

Charbroiled Trout

Fresh Idaho Trout simply grilled
Served with choice of Vegetable

Cedar Plank Salmon

With a Citrus BBQ Glaze Served with choice of Vegetable

Grill Classics

All our Steaks are simply grilled and Served with Yukon Gold Mashed Potatoes

Petite Filet Mignon

8 oz USDA Prime Filet

Grilled Herb Chicken Breasts

With Fresh Fruit and Tomatoes

New York Pepper Steak

16 oz USDA Prime Steak with Cracked Black Pepper, Chopped Bacon and Onion

Pan Seared Chicken Piccata

Topped with a Lemon Butter Caper Sauce.
with Mashed Potatoes and Vegetable

Grilled Vegetable Plate

Served with Steamed Spinach, Broccoli, Asparagus, Brown Rice and Sliced Tomato

Sides and Sauces

to compliment any Entree above

Yukon Gold Mashed Potatoes

Garlic Mashed Potatoes

Baked Potato

Brown Rice

Spinach - Steamed or Sautéed

Grilled Asparagus

Carrots

Broccoli

Lemon Butter Sauce

Beurre Blanc Sauce

Salsa Fresca

Pomodoro Sauce

Desserts

Sorbet and Berries

Today's Selection of Sorbet, topped with Market Fresh Berries

All Natural Vanilla Ice Cream

Choice of Raspberry Sauce, Hot Fudge or Caramel Sauce topping



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Gluten Free Breakfast Menu

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All our Egg dishes are Served with choice of Sliced Fruit or Marinated Tomatoes

Three Eggs, Any Style
with Double Smoked Bacon

Spanish Scramble
Three Eggs scrambled with Red and Green Bell Peppers, Onion, Black Olives, Tomato. Served with Sliced Avocado, Queso Fresco and Grilled Jalapeño

Cobb Omelette
Our House Specialty with Chicken Breast, Green Onions, Avocado, Tomatoes, Bacon and Bleu Cheese

Denver Omelette
Diced Ham, Red and Green Bell Peppers, Onions and Cheddar Cheese

Egg White Omelette
Mushrooms, Tomatoes and Scallions Served with an Avocado-Tomato Salsa and marinated sliced Tomatoes

Three Egg Cheese Omelette
Choice of Cheddar, Swiss, Jack or Bleu Cheese

Filet Mignon and Eggs
Filet Mignon Served with Three Eggs any style



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