

# Gluten Free Dinner Menu

## Starters

### Shrimp Cocktail

Gulf Shrimp with Cocktail Sauce 16.75

### Seared Rare Ahi Tuna

Pickled Cucumber, Wasabi and Ginger 16.75

### Trio of Hummus

Kalamata Olive, Sun Dried Tomato & Traditional Hummus. Served with Sliced Cucumbers 9.50

## Soups and Salads

### Manhattan Clam Chowder

Eastern Chopped Clams with Vegetables in a rich Tomato Broth Bowl 6.75

### Gazpacho

Tomatoes, Cucumbers, Onions and Oregano. Chilled, served with Avocado and Chives Bowl 6.75

### Mixed Green Salad

Served with choice of Dressing 8.75

### The Grill Chopped Salad

Iceberg, Tomatoes, Bacon & Bleu Cheese 8.95

### Cobb Salad

Tossed with Diced Chicken, Lettuce, Tomato, Bleu Cheese, Bacon, Egg, Avocado and Scallions in our Creamy House Dressing 21.75

### Shrimp Louie

Five Jumbo Shrimp on a bed of Mixed Greens, Avocado, Tomatoes, Egg and Thousand Island Dressing 26.75

### Charbroiled Chicken Caesar Salad

Romaine Hearts and Parmesan Cheese, tossed in our Caesar Dressing 18.95  
with Charbroiled Salmon 22.50

## Fresh Seafood

### Pan-Seared Salmon

With Sautéed Spinach, Mushrooms and finished with a Lemon Butter Sauce 33.75

### Charbroiled Trout

Fresh Idaho Trout simply grilled served with choice of Vegetable 22.50

### Charbroiled Salmon

Simply grilled served with Salsa Fresca and choice of Vegetable 33.75

### Cedar Plank Salmon

With a Citrus BBQ Glaze, Served with choice of Vegetable 33.75

## Grill Classics

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

### Filet Mignon

12 oz USDA Prime Filet 42.75

### Grilled Herb Chicken Breasts

With Fresh Fruit and Tomatoes 25.50

### New York Pepper Steak

16 oz USDA Prime Steak with Cracked Black Pepper, Chopped Bacon and Onion 42.75

### Pan Seared Chicken Piccata

Topped with a Lemon Butter Caper Sauce. with Mashed Potatoes and Vegetable 26.75

### Double Cut Pork Chop

Served with Yukon Gold Mashed Potatoes, Sautéed Zucchini, Onions and Apples 32.50

### Grilled Vegetable Plate

Served with Steamed Spinach, Broccoli, Asparagus and Jasmine Rice 15.95

## Sides and Sauces

to compliment any Entree above

Yukon Gold Mashed Potatoes	Garlic Mashed Potatoes	Baked Potato	Jasmine 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 8.00

### All Natural Vanilla Ice Cream

Choice of Raspberry Sauce, Hot Fudge or Caramel Sauce topping 8.00



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