

# Gluten Free Dinner Menu

## Starters

**Shrimp Cocktail**  
Gulf Shrimp with Cocktail Sauce 19.50

**Seared Rare Ahi Tuna**  
Pickled Cucumber, Wasabi and Ginger 17.75

## Salads

**Charbroiled Chicken Caesar**  
Romaine Hearts and Parmesan Cheese Tossed in our Caesar Dressing 17.50  
with Charbroiled Salmon 23.50

**Mixed Field Greens**  
Served with choice of Dressing 9.75

**Grill Wedge**  
Iceberg, Tomatoes, Bacon & Bleu Cheese 10.75

**The Grill Cobb Salad**  
Tossed with Diced Chicken, Lettuce, Tomato, Bleu Cheese, Bacon, Egg,  
Avocado and Scallions in our Creamy House Dressing 20.75

## Fresh Seafood

**Simply Grilled Salmon**  
Served with Salsa Fresca and  
Served with Broccolini 32.75

**Charbroiled Trout**  
Fresh Idaho Trout Simply Grilled  
Served with Broccolini 21.75

## Grill Classics

**Filet Mignon**  
12 oz. USDA Filet  
Served with Broccolini 47.50

**Roasted Brick Chicken**  
Served with Broccolini 28.00

**Petite New York Steak**  
16 oz. USDA Prime Steak  
Served with Broccolini 42.75

**Chicken Piccata**  
Topped with a Lemon Butter Caper Sauce.  
with Broccolini 27.75

**Kurobuta Pork Chop**  
Served with Broccolini 34.50

**Grilled Vegetable Plate**  
18.50

## Sides and Sauces

to compliment any Entree above

Yukon Gold Mashed Potatoes	Baked Potato	Steamed Spinach
Lemon Butter Sauce	Beurre Blanc Sauce	Salsa Fresca

## Desserts

**Sorbet and Berries**  
Today's Selection of Sorbet, topped with  
Market Fresh Berries 7.50

**All Natural Vanilla Ice Cream**  
Choice of Raspberry Sauce, Hot Fudge or  
Caramel Sauce topping 7.00



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