

# Gluten Free Lunch Menu

## Starters

### Shrimp Cocktail

Gulf Shrimp with Cocktail Sauce 19.50

### Seared Ahi Tuna Sashimi

Pickled Cucumber, Wasabi and Ginger 17.75

## Salads

### Mixed Field Greens

Served with choice of Dressing 9.00

### The Grill Wedge

Iceberg, Tomatoes, Bacon & Bleu Cheese 10.50

### The Grill Cobb Salad

Tossed with Diced Chicken, Lettuce, Tomato, Bleu Cheese, Bacon, Egg, Avocado and Scallions in our Creamy House Dressing 18.75

## Fresh Seafood

### Simply Grilled Salmon

Served with Salsa Fresca and Served with Broccolini 24.50

### Fish of the Day

Simply Grilled served with Broccolini Ask your server for today's selection MKT

## Grill Classics

### Kurobuta Pork Chop

Served with Broccolini 34.50

### Brick Chicken

Served with Broccolini 21.50

### Petite Filet Mignon

8 oz. USDA Filet Served with Broccolini 42.75

### Petite New York Steak

12 oz. USDA Prime Steak Served with Broccolini 42.75

### Grilled Vegetable Plate

15.50

## 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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