

GLUTEN-FREE DINNER

Starters

Seared Ahi Tuna Sashimi

Pickled Cucumber, Wasabi,
and Ginger 18.75

Shrimp Cocktail

Gulf Shrimp with Cocktail Sauce
21.50

Salads

Mixed Field Greens

Served with Choice of Dressing
10.00

The Grill Wedge

Iceberg, Bleu Cheese, Bacon, Tomatoes,
and Bleu Cheese Dressing 15.00

Seafood

Lemon Butter Sauce or Beurre Blanc Available Upon Request

Pan-Seared Scottish Salmon

with Shiitake Mushroom Beurre Blanc
Served with Grilled Broccoli 37.75

Chef's Fish of the Day

Simply Grilled, Served with Grilled Broccoli MKT
Ask your Server for Today's Selection

The Grill Specials

Brick Chicken

Served with Grilled Broccoli 32.50

Filet Mignon

12oz. USDA Filet
Served with Grilled Broccoli 52.50

New York Steak

16oz. USDA Prime
Served with Grilled Broccoli 56.50

Grilled Vegetable Plate

Chef's Selection of Seasonal Vegetables 18.50
Ask your Server for Today's Selection

Sides

Mashed Potatoes 10.00

Steamed Spinach 10.00

Baked Potato 10.00

Desserts

Sorbet and Berries

Ask your Server for Today's Selection
8.00

French Vanilla Ice Cream

Topped with Choice of Raspberry Sauce,
Hot Fudge, or Caramel Topping 8.00



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