



GLUTEN-FREE LUNCH

Starters

Seared Ahi Tuna Sashimi

Pickled Cucumber, Wasabi,
and Ginger 18.75

Shrimp Cocktail

Gulf Shrimp with Cocktail Sauce
20.75

Salads

Mixed Field Greens

Served with Choice of Dressing
10.00

The Grill Wedge

Iceberg, Bleu Cheese, Bacon, Tomatoes,
and Bleu Cheese Dressing 14.75

The Grill Cobb Salad

Diced Chicken Tossed with Lettuce, Tomato, Bleu Cheese,
Bacon, Avocado, Hard-Boiled Egg, and Scallions
Tossed in our Creamy Italian Dressing 19.50

Seafood

Lemon Butter Sauce or Beurre Blanc Available Upon Request

Pan-Seared Scottish Salmon

with Shiitake Mushroom Beurre Blanc
Served with Grilled Broccoli 28.50

Chef's Fish of the Day

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

The Grill Specials

Petite Filet Mignon

8oz. USDA Filet
Served with Grilled Broccoli 48.75

Petite New York Steak

12oz. USDA Prime
Served with Grilled Broccoli 48.75

Grilled Vegetable Plate

Chef's Selection of Seasonal Vegetables 15.50
Ask your Server for Today's Selection

Sides

Mashed Potatoes 10.00

Steamed Spinach 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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