

Gluten Free
Starters

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| <u>Grilled Green Tomatoes</u> | \$8 |
| Thick slices, served with a horseradish & roasted garlic aioli. | |
| <u>Escargot</u> | \$12 |
| Tender escargot baked in garlic herb butter (no crustinis) | |
| <u>Mussels</u> | Half \$9 \$13 |
| White wine, garlic, shallots, oven roasted tomatoes & butter.(no crustinis) | |

Soups

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| <u>Baked Five Onion</u> | (no crouton) | Crock \$7 |
| Five varieties braised in vegetable stock, topped with swiss. | | |
| <u>Soup of the Day</u> | (Check for daily creation) | Cup \$3 Bowl \$6 |
| Made fresh daily | | |

Salads

Add Chicken \$5/Add Mahi \$8/Add Shrimp \$9

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| <u>House Made Mozzarella & Tomato</u> | \$9 |
| House made mozzarella, layered with heirloom tomatoes, with balsamic vinaigrette. | |
| <u>Roasted Beet Salad</u> | \$10 |
| Golden beets, goat cheese & candied pecans over greens tossed in house vinaigrette. | |
| <u>Caesar</u> | (no croutons) \$7 |
| Romaine hearts in our caesar dressing, croutons, & shaved parmesan. | |
| <u>Blue Cheese Chopped Salad</u> | \$8 |
| Iceberg, tomatoes, red onion & bacon topped with blue cheese dressing. | |
| <u>Bistro Salad</u> | \$8 |
| Mixed greens, heart of palm, tomatoes, red onion & avocado tossed in house vinaigrette. | |

Entrees

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| <u>Steak Au Poivre*</u> | (no Demi added to pan sauce) | \$25 |
| Seared NY strip steak with brandy peppercorn sauce & house cut shoe string fries. | | |
| <u>Grilled Shrimp</u> | Half \$20 | \$28 |
| Large shrimp served with black rice, sautéed spinach & lemon beurre blanc. | | |
| <u>Crispy Skin Salmon*</u> | | \$25 |
| Served with siracha beurre blanc, black rice & sautéed spinach. | | |
| <u>Blackened Mahi*</u> | | \$25 |
| Served with lemon beurre blanc, jasmine rice & daily vegetable. | | |
| <u>Grilled Chicken Breast</u> | Half \$14 | \$19 |
| With a Provencal sauce, served with daily vegetable & mashed potatoes. | | |
| <u>Tenderloin Filet Medallions*</u> | (no demi) | Half \$20 \$28 |
| Grilled filet medallions, with anna potatoes & sautéed spinach. | | |
| <u>Seared Scallops*</u> | Half \$21 | \$29 |
| Seared scallops with lemon beurre blanc, quinoa & daily vegetable. | | |
| <u>Vegan Plate</u> | | \$16 |
| Quinoa, grilled green tomatoes, portobello mushroom & sautéed spinach. | | |
| <u>Grilled Pork chops</u> | half \$16 | \$22 |
| Served with daily vegetable & pecan mashed sweet potatoes. | | |
| <u>Seared Tenderloin Tips*</u> | (no demi) | Half \$15 \$20 |
| Topped with mushroom & blue cheese crumbles served with mashed potatoes. | | |

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness