

Gluten Free Starters

<u>Grilled Green Tomatoes</u>	\$8
Thick slices, served with a horseradish & roasted garlic aioli.	
<u>Stuffed Artichoke Bottoms</u>	\$10
Filled with goat cheese, spinach, roasted tomatoes & quinoa, with sundried tomato coulis.	
<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

<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

<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

<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 Ginger Orange Glazed Shrimp</u>	Half \$20	\$28
Large shrimp served with black rice, sautéed spinach & ginger citrus pan sauce.		
<u>Crispy Skin Salmon*</u>		\$25
Served with siracha beurre blanc, black rice & sautéed spinach.		
<u>Blackened Skin on Snapper*</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>Pork Medallions</u>	(no demi)	half \$16 \$22
Glazed with bourbon & brown sugar, 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