

Gluten Free Menu

Appetizers

Sautéed Spinach and Artichoke Dip / goat cheese, pappadom 8

Baked Chicken Wings / blue cheese, BBQ sauce \$9

Chiang Mai Curried Noodles* / rice noodles, tenderloin, coconut milk \$7

Sauteed Gulf Shrimp / lime-chili sauce, warm sticky rice, scallions \$10

Salads

Traditional Caesar Salad / Parmesan, anchovies, romaine hearts \$6

Baby Spinach and Frisee / toasted pecans, grape tomatoes, Dijon vinaigrette \$7

Shrimp Cobb / avocado, smoked bacon, egg, herbed dressing \$13

Main Plates

Pan Roasted Fluke Filet / minted cous cous salad,
eggplant caviar, harissa aioli 19

Herb Cured Brick Pressed Chicken / sautéed seasonal vegetables,
garlic whipped potatoes, lemon garlic sauce \$18

Seafood Pad Thai* / rice noodles, gulf shrimp, scallops,
lime-chili sauce, roasted peanuts \$21

Pan Roasted Atlantic Salmon* / warm potato salad,
apple wood smoked bacon, sautéed spinach \$19

Ten Hour Veal / mashed potatoes, wild mushrooms, vermouth,
roasted tomatoes \$21

Braised Kabuto Pork Short Ribs / fingerling potatoes, cauliflower,
Watercress salad \$21

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
“Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness”



Pinot Grigio/Gris

Canaletto, 2006, Della Venezie	7.50
Ponzi, Pinot Gris, 2005 OR	11.00

White and Rose

Loimer "Lois", Gruner Veltliner, 2006, Austria	9.00
Bastianich, Rosato, 2007, Friuli	9.00

Riesling

Montinore, 2006, Willamette Valley	8.00
Dr. Loosen "Dr. L", 2007, Germany	10.00

Sauvignon Blanc/ Fume Blanc

Ferrari Carano, 2007, Sonoma	11.00
Cairnbrae "The Stones", 2006, NZ,	9.00

Chardonnay

Estancia, 2005, Monterey	8.00
Hess, 2006, Monterey	10.00
Ferrari Carano Tre Terre, 2006, Russian River	14.00

Pinot Noir

Hob Nob, 2006, France	8.50
Acacia "A", 2006, CA	14.00

Merlot

Tunnel of Elms, 2006, CA	7.50
Coppola "Diamond Series", 2005, CA	10.00

Syrah/Shiraz

Rutherglen "Red", 2005, Australia	9.50
Robert Hall, 2005, Paso Robles	13.50

Cabernet Sauvignon & Blends

14 Hands, 2005, WA	7.50
Graham Beck, 2005, South Africa	10.00
Max Family Cuvee, 2005, Napa	12.50

Zinfandel

Ravenswood, Vintners Blend, 2005, CA	8.00
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Red Varietals

Cortijo III, Tempranillo, 2006, Rioja, Spain	7.00
Familia Mayol, Malbec, 2005, Mendoza	9.00

Sake

Kaguyahime, Junmai, Kyoto	5.00
Kaori, Ginjyo, Yamaguchi	6.00
Flight of Ozeki Dry, Kaori & Kaguyahime	9.00
Ozeki Dry Sake	7.00

Sparkling & Champagne

Gruet, Blanc de Noirs, Albuquerque	10.00
Zardetto Prosecco, Veneto, Italy [187 ml]	11.50
Veuve Cliquot, Brut NV, Reims, France	13.00

Draught Beers

Amstel Light	4.50
Sam Adams Boston Lager	4.50
Sapporo	5.50
Stella Artois	5.00
Guinness Stout	5.50
Blue Moon Belgian White	4.50
Spaten Hefe-Weiss	5.50
Bass Ale	4.50
Dogfish Head 60 Minute IPA	4.50
Opa-Opa Red Rock Amber	4.50
Trumbull Kitchen Seasonal	4.50
Sam Adams Seasonal	4.50

Bottled Beers

Corona	4.75
Negra Modelo	4.75
Budweiser	3.75
Bud Light	3.75
Coors Light	3.75
Michelob Ultra	3.75
Heineken	4.75
Dos Equis Amber	4.50
Smirnoff Ice	4.50
Miller Light	3.75
Buckler	4.50
Newcastle [18.7 oz.]	6.50