

## Gluten Free Dinner Menu

### Appetizers

- Sautéed Spinach and Artichoke Dip** / goat cheese, pappadom 8  
**Baked Chicken Wings** / blue cheese, BBQ sauce 10  
**Chiang Mai Curried Noodles\*** / rice noodles, tenderloin, coconut milk 7  
**Sautéed Gulf Shrimp** / lime-chili sauce, warm sticky rice, scallions \$10

### Salads

- Traditional Caesar** / Parmesan, anchovies, romaine hearts 7  
**Kale and Baby Spinach** / toasted hazelnuts, spicy anchovy dressing 8  
**Shrimp Cobb** / avocado, smoked bacon, egg, herbed dressing 13

### Main Plates

- Grilled Angus Cheese Burger\*** / One all beef patty, special sauce, vintage cheddar, gluten free bun...kettle chips 14  
**Four Cheese Ravioli** / Aglio e olio, seared shrimp, fava beans, parmesan 23  
**Herb Cured Brick Pressed Chicken** / sautéed seasonal vegetables, garlic whipped potatoes, lemon garlic sauce 20  
**Seafood Pad Thai\*** / rice noodles, gulf shrimp, scallops, lime-chili sauce, roasted peanuts 24  
**Tuna Sashimi\*** / tuxedo sticky rice, yuzu wasabi and zucchini noodles 26  
**Pan Seared Atlantic Salmon\*** / local tomato and pickled cucumber salad with melted leek vinaigrette 22  
**Stone Pie** / house-smoked fresh mozzarella, pepperoni, roasted tomatoes, gluten free crust, sweet garlic paste 14

\*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.



**Pinot Grigio**

Ca' Donini, **Pinot Grigio**, 2010, Venizie 7.50

**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  
 Mohua, **Sauvignon Blanc**, 2010, Marlborough 9.00

**Chardonnay**

Excelsior, **Chardonnay**, 2010, South Africa 8.00  
 Hess, 2006, Monterey 10.00  
 Ferrari Carano Tre Terre, 2006, Russian River 14.00

**Pinot Noir**

Block Nine, **Pinot Noir**, 2009, Caiden's Vineyards 8.50  
 Acacia "A", 2006, CA 14.00

**Merlot**

Sea Ridge, **Merlot**, 2009, Sonoma 7.50  
 Grove Street, **Merlot**, 2008, CA 10.00

**Syrah/Shiraz**

Rutherglen "Red", 2005, Australia 9.50

**Cabernet Sauvignon & Blends**

14 Hands, 2005, WA 7.50  
 Excelsior, **Cabernet**, 2010, South Africa 8.00  
 Max Family Cuvee, 2005, Napa 12.50

**Zinfandel**

Ravenswood, Vintners Blend, 2005, CA 8.00

**Red Varietals**

Cortijo III, Tempranillo, 2006, Rioja, Spain 7.00  
 Tinta Negro, Malbec, Argentina 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  
 Mionetto, **Prosecco**, Treviso, Italy 10.00  
 Veuve Cliquot, Brut NV, Reims, France 13.00

**Draught Beers**

Brewtus Maximus Pale Ale 5.50  
 Anchor Steam Brekle's 6.50  
 Amstel Wheat 5.50  
 Lagunitas IPA 5.50  
 Sam Adams Seasonal 5.50  
 Brooklyn Lager 5.50  
 Blue Point Seasonal MP  
 Stella Artois 5.75  
 Guinness Draught 6.50  
 Stone Levitation 7.00

**Bottled Beers**

Corona 5.75  
 Corona Light 5.75  
 Buckler 4.50  
 Negra Modelo 5.50  
 Pabst Blue Ribbon (16oz can) 3.50  
 Budweiser/ Bud Light 3.75  
 Michelob Ultra 3.75  
 Coors Light 4.00  
 Smirnoff Ice 5.25  
 Blue Moon 5.00  
 Heineken 5.75  
 Newcastle 7.25