

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
Sautéed 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

- Sautéed Soft Shell Crabs** / vegetable ragout, lemon herb butter, fingerling potatoes \$24
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
Sautéed Atlantic Salmon* / gigante bean succotash, basil sauce, Watercress salad \$19
Smoked Carnaroli Risotto / spring peas, roasted chicken, parmesan, butternut \$18
Grilled “Gremolata” Pork Tenderloin / chive whipped potatoes, baby zucchini \$19

*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

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