

## 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 \$7  
**Grilled Hearts of Palm** / Butter lettuce, frisee lettuce, red wine vinaigrette \$8  
**Shrimp Cobb** / avocado, smoked bacon, egg, herbed dressing \$13  
**Watercress** / verjus vinaigrette, green grapes, toasted almonds \$7

### Main Plates

- Pan Roasted Lightship Scallops** / Garlic potatoes, summer vegetables \$23  
**Herb Cured Brick Pressed Chicken** / sautéed seasonal vegetables,  
garlic whipped potatoes, lemon garlic sauce \$19  
**Seafood Pad Thai\*** / rice noodles, gulf shrimp, scallops,  
lime-chili sauce, roasted peanuts \$23  
**Pan Seared Atlantic Salmon\*** / Tarragon mashed potatoes,  
asparagus, sweet corn puree \$21  
**Pistacio Crusted Flounder** / Crispy polenta cake, tomato gelee,  
sauteed garlic spinach \$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**

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

