

## Gluten Free Dinner Menu

### Appetizers

- Sautéed Spinach and Artichoke Dip** goat cheese, pappadom 10.5  
**Baked Chicken Wings** / blue cheese, BBQ sauce 10.5  
**Chiang Mai Curried Noodles\*** / rice noodles, tenderloin, coconut milk 8.5  
**Sautéed Gulf Shrimp** / lime-chili sauce, warm sticky rice, scallions 12.5

### Salads

- Traditional Caesar** / Parmesan, anchovies, romaine hearts 9.5  
**Shaved Brussels Sprouts** / Watermelon radish, pecorino romano  
lemon vinaigrette 9.5  
**Shrimp Cobb** / avocado, smoked bacon, egg, herbed dressing 16.5

### Main Plates

- Grilled Angus Cheese Burger\*** / One all beef patty, special sauce, vintage cheddar, gluten free bun...kettle chips 16.5  
**Four Cheese Ravioli** / Aglio e olio, seared shrimp, sweet peas, parmesan 26.5  
**Herb Cured Brick Pressed Chicken** / sautéed seasonal vegetables  
garlic whipped potatoes, lemon garlic sauce 20.5  
**Seafood Pad Thai\*** / rice noodles, gulf shrimp, scallops, lime-chili sauce,  
roasted peanuts 27.5  
**Pan-seared Scottish Salmon** / Everything spice, Fingerling potatoes  
miso aioli, mandarin oranges 25.5  
**Stone Pie** / house-smoked fresh mozzarella, pepperoni, roasted tomatoes,  
Pure Love gluten free crust, sweet garlic paste 17.5

\*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”