

## 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  
**Ensalada de Betabel** / Roasted golden beets, Jicama, watermelon radish  
Queso fresco 10.5  
**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 16.50  
**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  
**Pumpkin Seed Crusted Atlantic haddock** / Rajas whipped potatoes,  
sofrito, mango salad 21.5  
**Stone Pie** / house-smoked fresh mozzarella, pepperoni, roasted tomatoes,  
Pure Love gluten free crust, sweet garlic paste 16.5

\*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”