

## Gluten Free Dinner Menu

### Appetizers

**Sautéed Spinach and Artichoke Dip** / goat cheese, pappadom 11.5

**Baked Chicken Wings** / blue cheese, BBQ sauce 10.5

**Chiang Mai Curried Noodles\*** / rice noodles, tenderloin, coconut milk 9.5

**Sautéed Gulf Shrimp** / lime-chili sauce, warm sticky rice, scallions 12.5

### Salads

**Traditional Caesar** / Parmesan, anchovies, romaine hearts 9.5

**Baby Greens** / Pasilla- lime dressing, vella dry jack, grilled spring onions 9.5

**Shrimp Cobb** / avocado, smoked bacon, egg, herbed dressing 17.5

### Main Plates

**Grilled Angus Cheese Burger\*** / One all beef patty, special sauce, vintage cheddar, gluten free bun...kettle chips 17.5

**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 22.5

**Seafood Pad Thai\*** / rice noodles, gulf shrimp, scallops, lime-chili sauce  
roasted peanuts 29.5

**Pan-seared Scottish Salmon** / Salt baked red onion, spinach, miso aioli 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"