

Gluten Free Lunch Menu

Starters

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

Baby Greens / Honey crisp apples, goat cheese, candied pecans
Napa Zinfandel vinaigrette 9.5

Chopped Shrimp Greek Salad / cucumber, Kalamata olives
red onion, bell peppers, feta cheese, oregano vinaigrette 16.5

Main Plates

Grilled Angus Cheese Burger* / One all beef patty, special sauce
vintage cheddar, gluten free bun...kettle chips 16.5

Grilled Cheese and Turkey / aged provolone, avocado, spinach, thyme aioli
Roma tomatoes, kettle chips 14.5

Four Cheese Ravioli / aglio e olio, seared shrimp, sweet peas,
baby arugula, parmesan, 17.5

Chicken Pad Thai* / rice noodles, snap peas, sweet peppers
lime-chili sauce, roasted peanuts 15.5

Pan Roasted Scottish Salmon * / Purple potatoes
horseradish sauce, haricot verts 18.5

Street Taco Stone Pie / smoked pork, cumin crema, tomato
avocado, queso fresco 14.5

*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”