

## 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

**Ensalada de betabel**/ Roasted golden beets, Jicama, watermelon radish

Queso fresco 10.5

**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, parmesan  
17.5

**Chicken Pad Thai\*** / rice noodles, snap peas, sweet peppers

lime-chili sauce, roasted peanuts 15.5

**Pan Roasted Scottish Salmon \*** / spinach, grilled corn, peas, radish,

lemon-basil glaze 18.5

**Street Taco Stone Pie** / smoked pork, cumin crema, tomato

avocado, queso fresco 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”