

## Gluten Free Dinner Menu

### Appetizers

- Sautéed Spinach and Artichoke Dip**/ Goat cheese, papadum | 1.95  
**Baked Chicken Wings** / Blue cheese, BBQ sauce | 10.95  
**Avocado Smash**/ Bacon, lime, soured cream, grilled corn tortilla | 10.95  
**Chiang Mai Curried Noodles\*** / Rice noodles, tenderloin, coconut milk | 9.95  
**Sautéed Gulf Shrimp** / Lime-chili sauce, warm sticky rice, scallions | 12.95  
**Pan Fried Brussels Sprouts**/ Applewood bacon, parmesan | 9.95

### Salads

- Traditional Caesar** / Parmesan, anchovies, romaine hearts | 9.95  
**Autumn Chopped Salad** / Romaine, local apples, dried cranberries, feta  
toasted pecans, applewood bacon, poppy seed dressing | 9.95  
**Chilled Oaxacan Shrimp Salad** / Ancho corn, black beans, avocado  
plum tomato, lime-chipotle dressing | 17.95

### Main Plates

- Grilled Angus Cheese Burger\*** / One all beef patty, special sauce,  
vintage cheddar, gluten free bun...kettle chips | 17.95  
**Four Cheese Ravioli** / Aglio e olio, seared shrimp, sweet peas, parmesan | 26.95  
**Herb Cured Brick Pressed Chicken** / Sautéed seasonal vegetables  
garlic whipped potatoes, lemon garlic sauce | 24.95  
**Seafood Pad Thai\*** / Rice noodles, gulf shrimp, scallops,  
lime-chili sauce, roasted peanuts | 29.95  
**Grilled Hidden Fjord Salmon\*** / Zarda rice, Bengali Sauce,  
braised carrots, toasted pistachios | 25.95  
**Olli Pepperoni Stone Pie** / Spiced tomato oil, fresh basil, parmesan | 16.95  
**Tomato and Balsamic Stone Pie** / Artichoke hearts, mozzarella,  
maple-balsamic glaze | 15.95

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\*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”