



STIR GLUTEN FREE MENU

APPETIZERS

SEARED PROSCIUTTO WRAPPED SCALLOPS 23

APPLE FENNEL SLAW | MANGO SALSA
GREEN ONIONS

STREET CORN DIP 16

ROASTED CORN | CHEESE BLEND | SPICES
CILANTRO | GLUTEN FREE CORN CHIPS

BUFFALO CRAB RANGOON DIP* 16

GINGER | CHEESE BLEND | BUFFALO SAUCE
SPICES | GLUTEN FREE CORN CHIPS

SPINACH & ARTICHOKE DIP 16

CREAMED SPINACH | ARTICHOKE
CHEESE BLEND | GLUTEN FREE CORN CHIPS

STIR DIP TRIO 22

SPINACH DIP | BUFFALO RANGOON DIP
STREET CORN DIP | SERVED WITH CORN CHIPS

CRISPY BRUSSEL SPROUTS 16

BRUSSEL SPROUTS | SESAME OIL | BACON
GENERAL TSAO

ENTREES

PETIT FILET* 46

TWIN 4OZ USDA FILET | HERB COMPOUND BUTTER
GARLIC MASHED | ASPARAGUS | BROCCOLINI

ADD: THREE GRILLED SHRIMP +\$9, THREE SEARED
SCALLOPS +\$14

12 OZ BRANDY PEPPERCORN NY SIRLOIN* 36

MUSHROOMS | GARLIC MASHED POTATO |
ASPARAGUS

ADD: THREE GRILLED SHRIMP +\$9, THREE SEARED
SCALLOPS +\$14

GRILLED SWORDFISH* 28

FRESH SWORDFISH STEAK SMOKEY CITRUS
MARINADE | SAFFRON RICE | MANGO SALSA
ASPARAGUS

GRILLED CRANBERRY CHICKEN* 26

GRILLED HERB CHICKEN | AMARETTO DRIED
CRANBERRIES | ROASTED BUTTERNUT SQUASH
APPLE COMPOTE | MASHED POTATOES
PAN GRAVY

SIDES

SAUTEED BROCCOLINI
ASPARAGUS
HONEY GLAZED CARROTS
GARLIC MASHED POTATOES
GARLIC & WHITE WINE SAUTEED SPINACH
HERBED JASMINE RICE
ROASTED BUTTERNUT SQUASH

SALADS

HARVEST SALAD 17

SPRING MIX | RED BEETS | SWEET WHIPPED RICOTTA
MANDARIN ORANGES | AMARETTO CRANBERRIES
SLIVERED ALMONDS | BALSAMIC VINAIGRETTE

BERRY & GOAT CHEESE 15

SPRING MIX | BERRIES | GOAT CHEESE
CANDIED WALNUTS | RASPBERRY VINAIGRETTE

STIR SALAD 14

SPRING MIX | CHERRY TOMATOES | RED ONION |
CUCUMBER | PEPPERS | SHAVED PARMESAN

BURRATA CAPRESE 18

BEEFSTEAK TOMATO | BURRATA | OLIVE OIL
BASIL | BALSAMIC GLAZE

CAESAR SALAD 14

ROMAINE | SHAVED PARMESAN | CREAMY CAESAR

ADD CHICKEN +\$7 SHRIMP* +\$9, SALMON* +\$13,
SEARED SCALLOPS* +\$19, 4OZ FILET* +\$16

PAN SEARED SALMON* 34

FAROE ISLAND SALMON | LEMON & GARLIC CREMA
CREMINI MUSHROOMS | WILTED SPINACH

SOUTHWEST STEAK BOWL* 27

SEASONED HANGER STEAK | ONIONS | PEPPERS
CORN | BLACK BEANS | JASMINE RICE
CORN TORTILLA STRIPS | MOJO CREMA

SCALLOP RISOTTO* 34

PAN SEARED SEA SCALLOPS | MUSHROOMS
HOUSE LEMON & THYME RISOTTO

VEGETABLE RISOTTO 22

HOUSE LEMON THYME RISOTTO | CREMINI
MUSHROOM | GRAPE TOMATOES | ASPARAGUS
SPINACH | BUTTERNUT SQUASH

SHORT RIB SKILLET* 39

SOUS VIDE SHORT RIB | POTATO AU GRATIN
HONEY GLAZED CARROTS | ROSEMARY PAN SAUCE

STIR FRY BOWL* 24

GRILLED CHICKEN | PEPPER | MUSHROOM | ONION
BROCCOLI SLAW | JASMINE RICE
HOUSE HONEY TERIYAKI STIR FRY SAUCE
BLACK SESAME | SCALLION
SUBSTITUTE: SHRIMP +\$3, SALMON +\$9

TO ENSURE A FAIR EXPERIENCE FOR EVERYONE, WE KINDLY ASK THAT YOU LIMIT YOUR VISIT TO 2 HOURS. THANK YOU
FOR YOUR COOPERATION.

*CONSUMING RAW AND UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, AND EGGS MAY RESULT IN FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS**

**PLEASE INFORM US IF SOMEONE IN YOUR PARTY HAS AN
ALLERGY**