Gluten Free Menu

The following selections are recommendations for our gluten-free customers. Feel free to browse our full menu and request substitutions or additions to this list.

Please inform your server that you would like your meal to be Gluten Free

Starters

Caprese Salad - 9.5

Sliced Tomato and Fresh Mozzarella, with Basil Ribbons and Balsamic Glaze

Salads

Salads include a slice of Udi's gluten free whole grain bread

GF House Salad – 10.5

Mixed greens, Roma tomato, cucumber, organic shredded carrots, roasted sunflower seeds, and mozzarella cheese. Choice of dressing (no bleu cheese or Caesar dressing) *Add Chicken - 3*

GF Strawberry Salad – 13.5

Grilled chicken breast strips, fresh sliced strawberries, candied walnuts, and bleu cheese crumbles.
Served on a bed of iceberg and mixed greens.
Strawberry poppy seed dressing served on the side.
Sub Salmon – 15

Burgers

Served on an Udi's gluten free roll, with your choice of fresh fruit, baked potato, Garlic red mashed potatoes, or steamed broccoli florets.

GF Great American Cheeseburger – 12.5

Our half-pound CAB prime beef burger topped with your choice of melted cheese. **(GF Hamburger** – 11.5**)**

GF Caramelized Onion Burger – 14

Prime Certified Angus Beef, caramelized onions, Goat cheese, arugula, garlic aioli All dinners come with Udi's gluten free whole grain bread, and your choice of fresh fruit, baked potato, grilled garlic red mashed potatoes, or steamed broccoli florets.

Chicken

GF Bruschetta Chicken – 19

Pan seared chicken breasts topped with diced tomatoes and melted mozzarella cheese. Garnished with fresh basil and drizzled with a balsamic reduction.

GF Chicken Marsala – 19

Chicken breasts, Portobello mushrooms, onions, garlic, and Parmesan cheese; with Chef's Marsala wine sauce.

Steak

GF Tenderloin – 29.5

Our juicy and flavorful tenderloin is grilled to order.

GF New York Strip – 28.5

A choice grade NY strip steak grilled to perfection!

Add Parmesan or bleu cheese, or sautéed mushrooms and onions to your steak for an additional charge

Seafood

GF Broiled Haddock – 19.5

Three haddock loins lightly seasoned and broiled in butter.

GF Grilled Dill Salmon - 21.5

A grilled Atlantic salmon filet drizzled with our white wine dill sauce.

GF Shrimp Scampi – 20.5

Tender shrimp, sautéed in garlic and butter and served with lemon wedges.

Remember to say no breadcrumbs on Shrimp Scampi

GF Blackened Ahi Tuna – 21.5

Wild-caught Saku AA grade tuna garnished with chopped scallions.

Dessert

GF Chocolate Lava Cake – 5.5

Add vanilla ice cream for additional 1.5