



## GLUTEN FREE DINNER MENU

### FIRST COURSE

**Tuna tartare** cucumber, tomato, ginger lime vinaigrette 12

**Creamy lobster wild mushroom chablis** 9

**Spiced pecan & goat cheese** arugula, dried cranberries, pomegranate vinaigrette 7

**Bibb wedge** applewood bacon, heirloom cherry tomatoes, gorgonzola dressing, aged balsamic 7

**Caesar** crisp romaine, parmesan crisps, caesar dressing 6

**Mixed greens** balsamic vinaigrette 6

### ENTRÉES

Please choose a starch from the following selections:

**mashed potatoes, wild mushroom risotto, edamame & artichoke salad, pee wee potatoes**

**Filet mignon** 34

asparagus, red onion confit, roasted portabellas, merlot sauce

**Grilled king salmon\*** 27

melted leeks, charred orange emulsion

**Maine lobster tails** 34

endive, truffled brown butter emulsion

**Seared chilean seabass** 36

blistered shishito peppers, yuzu beet coulis

**Boneless beef short ribs** 28

spinach, roasted portabellas, pomegranate jus

**Oven roasted free range chicken breast** 24

spinach, wild mushrooms, pancetta, chicken sage reduction

**Grilled ostrich steak** 29

caramelized onion brussels sprouts, shishito pepper jam

**Seared diver sea scallops** 32

bacon, beech mushrooms, red pepper coulis, cilantro crème fraîche

**Cast iron seared duck breast** 27

asparagus, celery root puree, agro dolce

### SIDES 7

**caramelized onion brussels sprouts**

**wild mushroom risotto**

**mashed potatoes**

**\*This is a sample menu and subject to change due to seasonality and availability of ingredients.  
Please contact the restaurant directly for today's offerings.**



## GLUTEN FREE LUNCH MENU

### APPETIZERS

- Tuna tartare\*** cucumber, tomato, ginger lime vinaigrette 12  
**Grilled lamb tenderloin\*** choice of vegetable, cucumber apple slaw, pomegranate reduction 13  
**Steamed mussels** chorizo, shiitake, crab, tomato, basil 14  
**Grilled octopus** pepperade, kalamata olives, tomato yuzu oil 13  
**Foie gras\*** preparation varies. Please inquire with your server about today's offering 19

### SOUP

- Creamy lobster wild mushroom chablis** 9

### SALADS

- Spiced pecan & goat cheese** arugula, dried cranberries, pomegranate vinaigrette 7  
**Bibb wedge** applewood bacon, heirloom cherry tomatoes, gorgonzola dressing, aged balsamic 7  
**Caesar** crisp romaine, parmesan crisps, caesar dressing 6  
**Mixed greens** balsamic vinaigrette 6

add... chicken 5 grilled shrimp 7 salmon 7 petite filet 8 rare tuna 6 lump crab 8

### ENTRÉES

Please choose a side from the following selections:

**pee wee potatoes, edamame & artichoke salad, spinach, asparagus**

**Petite filet\*** 15  
asparagus, red onion confit, roasted portabellas, merlot sauce

**Grilled king salmon\*** 15  
melted leeks, charred orange emulsion

**Boneless beef short ribs** 15  
spinach, roasted portabellas, pomegranate jus

**Seared diver sea scallops\*** 15  
beech mushrooms, red pepper coulis, cilantro crème fraîche

**Vegetarian selection** chef's choice 24

### EXTRA SIDES 7

- Caramelized onion brussels sprouts  
Wild mushroom risotto

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