



Gluten Free Dinner Menu

SMALL PLATES

leafy

- SPINACH SALAD Laura Chenel goat cheese, sunflower seeds, blueberry, strawberry vinaigrette 10.50
- HEARTS OF ROMAINE spicy pecans, blue cheese dressing, shaved red onions 9.75
- CAESAR hearts of romaine, white anchovies, aged parmesan 8.75
- ROASTED BEET CARPACCIO Laura Chenel goat cheese, arugula, red onions, lemon vinaigrette 9.00

savory

- ARTISANAL CHEESE PLATE today's selections served with accompaniments 14.00
- CHILLED GAZPACHO cilantro crème fraîche cup 4.50 bowl 6.50

sassy

- CRISPY CALAMARI AND ARTICHOKE HEARTS peppadews, chipotle remoulade 11.00

lively

- GRILLED SCALLOPS apple rosemary glaze, house cured bacon, fennel, spinach 15.75
- FIRE ROASTED ARTICHOKE chipotle remoulade 10.00

MAIN PLATES

water

- GRILLED SALMON garlic mashed potatoes, sautéed spinach, lemon beurre blanc, raspberry dill coulis 23.25
- PAN SEARED SCALLOPS okinawa potatoes, banana, macadamias, strawberry beurre blanc 29.00

earth & air

- FILET MIGNON sweet potato and bacon hash, asparagus, fig demi 32.50
- ROTISSERIE HALF CHICKEN garlic whipped potatoes, broccolini, fried garlic, lemon chicken jus 19.50
- PORK TENDERLOIN roasted poblano polenta, black bean bacon puree, cilantro lime crema 24.50
- GRILLED VEGETABLE PLATE artichoke, portobello, asparagus, roasted red pepper, pecan quinoa 15.00