



GLUTEN-FREE DINNER MENU

SOUPS AND SALADS

- Chicken Soup with Tortilla Chips** *avocado, tomatoes, corn, cheese, chilis & lime* 6.
- Seasonal Butternut Squash Soup** *butternut squash, crème fraîche, scallions* 6.
- House Field Green Salad** *tomatoes & white balsamic vinaigrette* 6.
- Spinach Salad** *red onion, egg, bacon vinaigrette* 9.
- House Made Fresh Mozzarella Salad** *sliced tomatoes, basil oil, & balsamic vinegar reduction* 8.

APPETIZERS

- Sciabica Family Basil Olive Oil Poached Wild Gulf Shrimp**
chilled white bean salad, greens & tomatoes, balsamic drizzle 9.
- Farm-Raised Organic Prince Edward Island Mussels** *lemongrass & serrano white wine broth* 9.
- Grilled Hanger Steak Tacos** *soft corn tortilla, tomatillo salsa, fresh guacamole, sour cream* 8.

ENTREES

- Salmon Napoleon** 21.
*portabella mushrooms, roasted peppers & spinach, tomato-basil risotto, basil oil, balsamic reduction**
- Blackened Wild Grouper** 23.
*served with red rice and a crawfish beurre blanc, seasonal vegetables**
- Grilled Berkshire Pork Tenderloin** 22.
*roasted fingerlings, asparagus, pomegranate molasses**
- Grilled & Sliced Hanger Steak** 20.
*black beans & rice, baby green beans & sweet corn, spicy avocado tomato salsa**
- Grilled 8 oz Filet Mignon** 28.
*horseradish mashed potatoes, asparagus, natural jus**
- Painted Hills Beef Short Ribs** 23.
*Burgundy braised short ribs, Yukon mashed potatoes, sautéed spinach & tomato, natural reduction**

SIDES 4.

Green Beans, Black Beans & Rice, Tomato-Basil Risotto, Grilled Asparagus, Sautéed Spinach, Seasonal Vegetables, Baby Bok Choy, French Fries, Yukon Mashed Potatoes, Horseradish Mashed Potatoes, Fingerling Potatoes, Tuscan White Bean Salad

*Advisory: consuming raw or uncooked foods such as meat, poultry, fish, shellfish and eggs may increase your risk of food borne illness.