



# GLUTEN-FREE

## APPETIZERS

- Raw Bar Oysters
- Seaside Chowder
- Butternut Squash Bisque
- Blackened Scallops
- Shrimp Cocktail

- Shrimp Gazpacho
- Corn Chowder with or without lobster
- Five Spiced Seared Tuna (without wonton, wasabi sauce, sesame-

- ginger vinaigrette)
- Garlicky Mussels Bruschetta (without flour, crostini)
- House Salad or Caesar Salad (without croutons)

## ENTREES

- Eastside Sirloin
- Blackened Ribeye
- Tenderloin
- NY Sirloin
- Delmonico
- NY Sirloin with Candied Bacon and Smoked Gouda Fondue
- Blackened Tenderloin Tips and Scallops
- Blackened Salad

- Herb Grilled Salmon with Olive Relish
- Roasted Beet Risotto
- Pork Tenderloin with Sweet Onion Relish (without braised cabbage)
- Burger (without roll, fries, chips)
- Tenderloin with Gorgonzola Sauce and Fried Leeks (without flour, fried leeks)

- Chicken with Scallops and Asparagus (without flour, fried leeks)
- Crispy Duck (without Orange-Cranberry Glaze, potato cakes)
- Caramelized Tuna (without risotto cakes, slaw)
- Any fish plain or blackened (sauces on additions menu changes daily and may have gluten)

## SIDES

- Mashed Potatoes (regular or sweet)
- Parmesan Asparagus
- Caramelized Onions
- Baked Potato

- Sweet Pea Risotto
- Crunchy Slaw (Fish & Chips)
- Roasted Potatoes
- Cheesy Grits

- Garlicky Greens
- Wild Mushroom Ragout
- Cheddar Polenta

## SALAD DRESSINGS

- Gorgonzola Vinaigrette
- Honey-Lemon Vinaigrette
- Caesar
- Honey Mustard
- Blue Cheese-Ranch
- Tomato-Basil Vinaigrette
- Balsamic Vinaigrette

## SAUCES

- Cajun Mustard Creamy Mustard Oil & Vinegar
- Cocktail Mignonette Horseradish Sauce
- Gorgonzola Butter Chipotle Tomato Tartar Jalapeno-Lime Aioli
- Mango Ketchup Smoked Gouda Fondue Bourbon BBQ Sauce
- Pomegranate Molasses

## DESSERTS

- Maple Creme Brulee Vanilla Ice Cream Chocolate Sauce
- Bourbon Sauce Raspberry Coulis
- Praline Sauce and Strawberry Coulis (when available)