



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 Aspar-
agus (without flour, fried leeks)
Crispy Duck (without Orange-
Cranberry Glaze, potato cakes)
Caramelized Tuna (without ri-
sotto cakes, slaw)
Any fish plain or blackened (sauc-
es 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 To-
mato 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)