

Gluten Free Lunch Menu

Appetizers

- Avocado Smash** / Bacon, lime, soured cream, grilled corn tortilla 10.95
- Chiang Mai Curried Noodles*** / Rice noodles, tenderloin, coconut milk 10.95
- Sautéed Gulf Shrimp** / Lime-chili sauce, warm sticky rice, scallions 12.95
- Pan Fried Brussels Sprouts**/ Applewood bacon, parmesan 9.95

Salads

- Traditional Caesar** / Parmesan, anchovies, romaine hearts 10.95
- Chopped Salad** / Romaine, apples, toasted pecans, applewood bacon
poppy seed dressing, feta 11.95
- Grilled Shrimp & Avocado Salad** / Mixed greens, citrus vinaigrette, toasted almonds 18.95

Main Plates

- Grilled Angus Cheese Burger***/ One all-beef patty, Gorgonzola aioli
vintage cheddar, kettle chips 16.95
- Four Cheese Ravioli** / Aglio e olio, seared shrimp, sweet peas, parmesan 19.95
- Chicken Pad Thai*** / Rice noodles, snap peas, bell peppers. lime-chili sauce
roasted peanuts 16.50
- Blackened Salmon Tostada*** / Jicama slaw, arbol chili salsa, grilled corn tortilla
rice and beans, pumpkin seeds 20.95
- Olli Pepperoni Stone Pie** / Nduja, mustard greens, Parmesan Reggiano 17.95

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
“Thoroughly cooking Meats, Poultry, Seafood, Shellfish, or Eggs reduces the risk of food borne illness”