

GLUTEN FREE DINNER MENU

AHI TUNA NICOISE 18

green beans, potatoes, cherry tomatoes, olives, hard boiled eggs, shallot dressing

HUMMUS 12

vegetable crudite, sambal

SEASONAL SALAD 15

mixed greens, spiced pepitas, cider poached peaches, lamb chopper cheese,
peach + champagne vinaigrette

ADD CHICKEN +6 - SALMON +8- SHRIMP +6

AHI TUNA TARTARE 19

avocado mousse, sambal, asian vinaigrette, arugula

PULLED PORK NACHOS 16

tortilla chips, white cheddar cheese sauce, green onion, black beans, jalapeños

CHEESE + CHARCUTERIE 24

daily selection of artisanal cheese + charcuterie, deviled eggs, assorted relish

TURMERIC ROASTED CAULIFLOWER 21

quinoa, yogurt, toasted pine nuts, golden raisin relish

FAROE ISLANDS SALMON 28

seasonal vegetables, marbled potatoes, aji amarillo, kalamata olives

MEDITERRANEAN ROAST AMISH CHICKEN 24

spinach, quinoa, sambal squash, hummus, feta cheese

FLAT IRON STEAK 28

turnip pudding, roasted shishito peppers, toasted hazelnuts, sweet chili sauce

8 OZ FILET MIGNON 42

roasted asparagus, whipped potatoes, red wine reduction

make it oscar style with sautéed lump crab + sauce béarnaise +11

GLUTEN FREE SANDWICH BUNS AVAILABLE