



• gluten free menu •

• small plates •

- Elk Tartare** Red Sea Salt Block, Cornichons, Capers, Dijon • 15
- Hot Rock** Marinated Filet and Gulf Shrimp, Seared Tableside • 13
- Szechuan Tuna** Szechuan Spiced, Soy Ginger Glaze • 12
- Arugula Salad** Candied Pecans, Bosc Pear, Feta, Sherry Vinaigrette • 9
- Shrimp** Bloody Mary Cocktail Sauce • 11
- Caesar Salad** Baby Romaine, White Anchovies, Parmesan • 8
- Goat Cheese Salad** Champagne Vinaigrette, Warm Goats Cheese, Cherries • 8

• large plates •

- Grouper** Wilted Spinach and Warm Tomato Compote • 22
- Duck Breast** Warm Beet Salad, Vin Cotto • 21
- Roasted Chicken** Mashed Potatoes, Arugula, Lemon Oil • 18
- Rainbow Trout** Potato Crusted, Lump Crab-Sage Brown Butter • 29
- Filet Mignon** Grilled, 6 oz., Foie Gras, Tupelo Honey Demi • 25
- Lamb** New Zealand, Oregano Chimmi, Mushroom Demi Glace • 29

• side plates •

- Loaded Mashed Potatoes • 6
- Steamed Asparagus with Lemon Butter • 7
- White Truffle Fries with Fines Herbes • 6
- Sautéed Spinach with Roasted Garlic • 6
- Wild Mushroom Mélange with Madeira • 8

We also Feature “Woodchuck Amber Cider” as our Gluten Free Beer

Please notify server of any specific dietary requirements, so we can accommodate your needs.