

GLUTEN FREE MENU

APPETIZERS

Hummus \$9.50

cucumbers, carrots

Deviled Eggs \$7.50

Lancaster bacon, smoked paprika oil, fresh chives

Roasted Beets & Toasted Quinoa \$8.50

lemon-Greek yogurt, celery leaf, radish, red onion, evoo

Hot Spinach & Sharp Cheddar Dip \$10.95

cucumbers, carrots

SALADS

add to any salad:

Grilled chicken \$5.95 / Ahi Tuna or Gulf Shrimp \$7.25 / Atlantic Salmon or Flat Iron Steak \$9.25

Southwest Grilled Chicken Salad \$13.95/10.95

romaine and red cabbage, vine ripe tomato, hardboiled egg, colby cheddar-jack, pickled onion, black beans, jicama, honey chipotle dressing

Mediterranean Greek Salad \$12.95/\$10.50

romaine, chick peas, artichoke hearts, tomatoes, feta cheese, cucumber, kalamata olives, pepperoncini, white balsamic vinaigrette

Herb Roasted Turkey Cobb \$13.95

romaine, black olives, bleu cheese, lancaster bacon, hard boiled eggs, avocado, vine ripe tomatoes, balsamic vinaigrette dressing

Apple, Walnut & Bleu Cheese Salad \$11.75/\$8.75

romaine, granny smith apples, bleu cheese, sundried cranberries, dijon vinaigrette

Shelleen's Chopped Turkey & Avocado Salad \$13.25/\$10.25

romaine, endive, tomato, cucumber, citrus & herb roasted turkey breast, shallot vinaigrette

TACOS

****Tacos are NOT available during Saturday and Sunday Brunch Service**

Roasted Cauliflower & Quinoa \$13.50

Chickpeas, avocado-salsa verde, lettuce, bibb lettuce

Cajun-Spiced Grilled Chicken \$14.95

Pico de gallo, avocado, sour cream lettuce, corn tortillas

Ahi Tuna Tartare \$14.95

Avocado, cilantro, vine-ripe tomatoes, lime, jalapenos, bibb lettuce

ENTREES

Flat Iron Steak & Garlic Mashed Potatoes \$17.95

burgundy-marinated char-grilled 8oz steak

Fresh Atlantic Salmon \$18.50

seared or grilled, cauliflower "risotto", lemon-caper butter

Cherry-Wood Smoked Beef Brisket \$18.50

House made bourbon bbq sauce, cole slaw

On the Side

California Field Greens - Mixed Vegetables - Mashed Potatoes

Seasoned Spinach – Coleslaw – Sweet Corn Succotash – Broccoli

**Consuming items served raw or under cooked may increase your risk of food borne illness••
Please advise us of any allergies or dietary needs, it is our pleasure to accommodate all requests