



GLUTEN SENSITIVE MENU

soups & salads

HOUSE SALAD	sm 5 lg 7
mixed greens, vidalia onion, chevre, candied Brazil nuts, blueberry vinaigrette	
CAESAR SALAD*	sm 5 lg 7
romaine, parmesan, lemon (<i>no croutons</i>)	
• add \$4 for grilled chicken or \$6 for grilled atlantic salmon	
MARKET SALAD	8
roasted organic beets, mixed greens, candied pecans, apple, celery, creamy horseradish dressing	
SESAME-GINGER SLAW	6
cabbage, papaya, daikon, carrots, scallion, peanut, (<i>no wonton crisps</i>)	
NIÇOISE SALAD*	12
mixed greens, grilled-rare tuna, tomatoes, blue cheese, kalamata olives, new potatoes, bacon, green beans, soft-poached egg, lemon-champagne vinaigrette	

specialties

CRISPY CARROT SHRIMP SKEWERS	10
pesto aioli	
MISO COD IN PARCHMENT	12
squash, spinach, mushrooms, miso butter	
SEAFOOD ENCHILADAS	11
rock shrimp and blue crab, crème fraiche, salsa verde, black bean-corn salsa, spanish rice	
GRILLED NORWEGIAN SALMON	12
sesame rice, chef's fresh vegetable, ginger vinaigrette	

Desserts

SEASONAL CRÈME BRÛLÉE	7
caramelized sugar, fresh fruit	
FRESH SORBET	5
changes daily	

* Foods served in an undercooked condition (i.e. rare, medium-rare), may increase your risk of contracting a food-borne illness. For parties of 6 or more, an 18% gratuity will be added to your bill.