

Gluten Free Dinner Menu

Starters

Shrimp Cocktail

Gulf Shrimp with Cocktail Sauce 17.50

Seared Rare Ahi Tuna

Pickled Cucumber, Wasabi and Ginger 15.75

Trio of Hummus

Kalamata Olive, Sun Dried Tomato & Traditional Hummus. Served with Sliced Cucumbers 9.50

Soup and Salads

Gazpacho

Tomatoes, Cucumbers, Onions and Oregano.
Chilled, served with Avocado and Chives
Bowl 6.75

Charbroiled Chicken Caesar

Romaine Hearts and Parmesan Cheese
Tossed in our Caesar Dressing 17.50
with Charbroiled Salmon 23.50

Mixed Green Salad

Served with choice of Dressing 8.75

The Grill Chopped Salad

Iceberg, Tomatoes, Bacon & Bleu Cheese 9.50

Cobb Salad

Tossed with Diced Chicken, Lettuce, Tomato, Bleu Cheese, Bacon, Egg,
Avocado and Scallions in our Creamy House Dressing 18.25

Fresh Seafood

Simply Grilled Salmon

Served with Salsa Fresca and
Choice of Vegetable 27.75

Charbroiled Trout

Fresh Idaho Trout Simply Grilled
Served with choice of Vegetable 21.75

Cedar Plank Salmon

With a Citrus BBQ Glaze Served with choice of Vegetable 27.75

Grill Classics

All our Steaks are simply grilled and served with Yukon Gold Mashed Potatoes

Filet Mignon

12 oz USDA Prime Filet 42.75

Brick Chicken

Served with Grilled Vegetables 19.75

New York Pepper Steak

16 oz USDA Prime Steak with Cracked Black
Pepper, Chopped Bacon and Onion 43.75

Pan Seared Chicken Piccata

Topped with a Lemon Butter Caper Sauce.
with Mashed Potatoes and Vegetable 21.75

Double Cut Pork Chop

Served with Yukon Gold Mashed Potatoes,
Sautéed Spinach, Onions and Mushrooms 28.75

Grilled Vegetable Plate

Served with Steamed Spinach, Broccoli,
Asparagus and Brown Rice 15.75

Sides and Sauces

to compliment any Entree above

Yukon Gold Mashed Potatoes

Garlic Mashed Potatoes

Baked Potato

Brown Rice

Spinach - Steamed or Sautéed

Grilled Asparagus

Carrots

Broccoli

Lemon Butter Sauce

Beurre Blanc Sauce

Salsa Fresca

Pomodoro Sauce

Desserts

Sorbet and Berries

Today's Selection of Sorbet, topped with
Market Fresh Berries 8.00

All Natural Vanilla Ice Cream

Choice of Raspberry Sauce, Hot Fudge or
Caramel Sauce topping 8.00



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