

Gluten Free Lunch Menu

Starters

Seared Rare Ahi Tuna

Served with Pickled Cucumber, Wasabi and Ginger 14.75

Trio of Hummus

Kalamata Olive, Sun Dried Tomato & Traditional Hummus Served with Sliced Cucumbers 8.75

Soup and Salads

Gazpacho

Tomatoes, Cucumbers, Onions and Oregano.
Chilled Served with Avocado and Chives

Small 5.50 Large 6.75

Charbroiled Chicken Caesar

Romaine Hearts and Parmesan Cheese,
Tossed in our Caesar Dressing 13.25
with Charbroiled Salmon 19.25

Mixed Green Salad

Served with choice of Dressing 6.75

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 15.50

Grilled Lime Chicken Salad

Mixed Greens with Chopped Vegetables,
Asparagus, Avocado, Cherry Tomatoes and
Corn. Tossed in our Citrus Vinaigrette 15.50

Fresh Seafood

Simply Grilled Salmon

Served with Salsa Fresca and
Choice of Vegetable 18.75

Charbroiled Trout

Fresh Idaho Trout simply grilled
Served with choice of Vegetable 15.75

Blackened Tilapia

Topped with a Lemon Butter Caper Sauce.
Served with Spinach Mashed Potatoes 14.50

Cedar Plank Salmon

With a Citrus BBQ Glaze, Served with
Choice of Vegetable 18.75

Grill Classics

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

Petite Filet Mignon

8 oz USDA Prime Filet 36.75

Grilled Herb Chicken Breasts

With Fresh Fruit and Tomatoes 16.50

New York Steak

16 oz USDA Prime Steak
Served with Choice of Vegetable 42.75

Pan Seared Chicken Piccata

Topped with a Lemon Butter Caper Sauce
With Mashed Potatoes and Vegetable 15.50

Grilled Vegetable Plate

Served with Steamed Spinach, Broccoli, Asparagus, Brown Rice and Sliced Tomato 13.75

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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