

# GLUTEN-FREE MENU

2019

## APPETIZERS

HOT SEAFOOD ANTIPASTO (NO EGGPLANT  
GARNISH)

LARGE SHRIMP COCKTAIL

STEAMED LITTLE NECK CLAMS

AHI TUNA POKE (NO WONTONS)

BOURBON BBQ MINI PORK OSSO BUCCO

## SALADS

GARDEN SALAD 4 / 8 CAESAR SALAD (NO CROUTONS) 6 / 10

BALSAMIC VINAIGRETTE - RANCH - BLUE CHEESE - RUSSIAN - RASPBERRY VINAIGRETTE - CHAMPAGNE VINAIGRETTE - LEMON POPPY VINAIGRETTE

CHOPPED SALAD STYLE AVAILABLE 1

CHICKEN 4 SHRIMP 6 SALMON 6 STEAK 7 AHI TUNA 6 TOFU 4

LIGHTHOUSE SALAD

ICEBERG WEDGE SALAD

AHI TUNA SALAD

SPINACH SALAD

APPLE & CANDIED WALNUT SALAD

ROMAN CHEF SALAD  
(NO CROSTINI)

THAI SALAD  
(NO DRESSING)

## DINNER ENTRÉES

SEAFOOD RISOTTO

CHICKEN PEPE

CIOPPINO (NO CROSTINI)

PORK OSSO BUCCO


ASIAN GLAZED SALMON

BRAISED LAMB SHANK

GRILLED SWORDFISH PANZANELLA (NO  
CROUTONS)

STEAK TIPS

CHILEAN SEA BASS OREGANATA (GF PASTA)

NY STRIP STEAK 

SCALLOP & LOBSTER CAPRESE PASTA (GF PASTA)

FILET BÉARNAISE 

ALASKAN KING CRAB LEGS

PRIME RIB  (WHEN SERVED)

BROILED LOBSTER TAIL

## PASTABILITIES

RISOTTO OR GLUTEN FREE PASTA - ALL SAUCES - SELECT ACCOMPANIMENTS

## SURF & TURF

ALL SELECTIONS