

GLUTEN FREE LUNCH

at the start.

<p>BISTRO WINGS 12 CHICKEN WINGS GOLDEN FRIED AND TOSSED WITH A CHOICE OF HOUSEMADE MAPLE BBQ OR CLASSIC BUFFALO SAUCE.</p> <p>110 CAJUN YELLOWFIN TUNA* 14 CHILLED SUSHI-GRADE YELLOWFIN TUNA, SERVED RARE WITH ASIAN SLAW AND A SRIRACHA AIOLI DRIZZLE.</p> <p>110 TATER TOT POUTINE 8 TATER TOTS TOPPED WITH A CARAMELIZED SHALLOT DEMI-GLACE, CHEESE SAUCE AND SCALLIONS.</p> <p>ASIAN CALAMARI 13 GOLDEN FRIED RINGS, TENTACLES AND CHERRY PEPPERS, FINISHED WITH A SWEET CHILI SAUCE.</p>	<p>110 SPINACH DIP 12 A CREAMY BLEND OF CHEESES, SPINACH AND ARTICHOKE, SERVED WITH TORTILLA CHIPS AND CUCUMBER SLICES.</p> <p>CRISPY FRIED PICKLE CHIPS 7 CRISPY DILL PICKLE CHIPS, SERVED WITH HONEY MUSTARD AND SRIRACHA AIOLI DIPPING SAUCES.</p> <p>BBQ CHICKEN NACHOS 13 LAYERS OF CORN TORTILLA CHIPS, PULLED CHICKEN, BBQ SAUCE, CHEDDAR CHEESE, RANCH DRESSING, BLACK BEANS, CORN AND BANANA PEPPERS.</p>	<p>TEMPURA SHRIMP 13 TEMPURA BATTERED AND LIGHTLY FRIED SHRIMP, TOSSED IN A CHOICE OF BUFFALO OR SWEET CHILI SAUCE.</p> <p>MEDITERRANEAN MUSSELS 15 PEI MUSSELS SAUTÉED WITH ARTICHOKE, ROASTED TOMATOES, OLIVES, CAPERS AND WHITE WINE, FINISHED WITH LEMON AND GARLIC BUTTER, ACCOMPANIED BY GRILLED GLUTEN FREE BREAD.</p> <p>CHEF'S PLATE 14 A DUO OF ROASTED RED PEPPER HUMMUS AND WHITE BEAN DIP, SERVED WITH OLIVES, ROASTED RED PEPPERS, ARTICHOKE, BANANA PEPPERS AND CUCUMBERS, ACCOMPANIED BY TORTILLA CHIPS.</p>
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on the dough.

<p>BUFFALO CHICKEN FLATBREAD 12 SHREDDED CHICKEN AND BLUE CHEESE, TOPPED WITH CHEDDAR CHEESE AND FINISHED WITH A DRIZZLE OF RANCH AND BUFFALO, SERVED ON A GLUTEN FREE FLATBREAD.</p> <p>SPINACH FLATBREAD 11 SPINACH AND ARTICHOKE DIP, SAUTÉED SPINACH, ROASTED TOMATOES, PARMESAN AND WHITE CHEDDAR CHEESE, SERVED ON A GLUTEN FREE FLATBREAD.</p>	<p>PEPPERONI FLATBREAD 12 MARINARA SAUCE, PEPPERONI, A MOZZARELLA PROVOLONE CHEESE BLEND, TOPPED WITH A HOT PEPPER MIX, SERVED ON A GLUTEN FREE FLATBREAD.</p> <p>MARGARITA FLATBREAD 11 PESTO, SLICED TOMATOES AND FRESH MOZZARELLA, FINISHED WITH BALSAMIC REDUCTION AND BASIL, SERVED ON A GLUTEN FREE FLATBREAD.</p>
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from the garden.

ADD THE FOLLOWING TO ANY SALAD: CHICKEN 5 *SALMON 8 SHRIMP 8 *SEARED YELLOWFIN TUNA 9 *STEAK TIPS 9

<p>SUMMER SEASONAL 8 CRISP ARUGULA TOSSED WITH FRESH STRAWBERRIES, CANDIED WALNUTS AND VERMONT GOAT CHEESE IN A STRAWBERRY CHAMPAGNE VINAIGRETTE.</p> <p>110 CAESAR 8 CRISP ROMAINE HEARTS TOSSED IN CAESAR DRESSING AND TOPPED WITH SHAVED REGGIANO.</p> <p>KALE BRUSSELS SALAD 11 KALE, BRUSSELS SPROUTS, BROCCOLI, CABBAGE, RADICCHIO, CARROTS AND GOLDEN BEETS WITH DRIED CRANBERRIES AND PECANS, TOSSED IN A WHOLE GRAIN MUSTARD VINAIGRETTE, TOPPED WITH GOAT CHEESE AND GRANNY SMITH APPLES.</p> <p>BBQ CHICKEN SALAD 14 FRIED CHICKEN BREAST, ARTISAN MIX, CORN, BLACK BEANS, GRAPE TOMATOES, APPLEWOOD SMOKED BACON, AVOCADO, WHITE CHEDDAR CHEESE AND BANANA PEPPERS, TOSSED IN HOUSEMADE RANCH DRESSING AND FINISHED WITH A BBQ SAUCE DRIZZLE.</p>	<p>BLUE CHEESE WEDGE 10 ICEBERG WEDGE SERVED WITH APPLEWOOD SMOKED BACON, BLUE CHEESE CRUMBLES, GRAPE TOMATOES, RED ONIONS, HOUSEMADE BLUE CHEESE DRESSING AND A BALSAMIC REDUCTION.</p> <p>ROASTED BEET SALAD 10 MARINATED AND ROASTED PURPLE AND GOLDEN BEETS TOSSED WITH ARUGULA, PICKLED ONIONS, CANDIED WALNUTS AND A RED WINE VINAIGRETTE, FINISHED WITH CRUMBLLED GOAT CHEESE.</p> <p>STEAK SALAD* 17 THICK SLICED BEEFSTEAK TOMATO AND RED ONION, STACKED WITH ARTISAN GREENS AND SIRLOIN STEAK, FINISHED WITH HOUSEMADE STEAK SAUCE, BLUE CHEESE CRUMBLES, APPLEWOOD SMOKED BACON AND BALSAMIC.</p> <p>SALMON KALE SALAD* 17 GRILLED SALMON SERVED WITH A MARINATED KALE SALAD TOSSED IN LEMON JUICE, PARMESAN AND RED PEPPER FLAKES, TOPPED WITH ROASTED TOMATOES.</p>
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in the bowl.

<p>CLAM CHOWDER CUP 6 BOWL 8 A RICH CREAMY BLEND OF CHOPPED CLAMS, BACON, POTATOES, CELERY AND SEASONINGS.</p>	<p>CREAMY TOMATO SOUP CUP 5 BOWL 7 A MILDLY SWEET CREAM OF TOMATO SOUP WITH A HINT OF GARLIC AND PARMESAN.</p>
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between the bread.

CHOICE OF 1 SIDE

<p>110 CLASSIC CHEESEBURGER* 13 GRILLED 8 OZ <i>Certified Angus Beef</i>® BURGER, SERVED WITH YOUR CHOICE OF CHEESE, LETTUCE, TOMATO, RED ONION AND PICKLE, SERVED ON A GLUTEN FREE BUN.</p> <p>ADD MUSHROOMS, ONIONS OR BACON 1, ADD ALL THREE TOPPINGS 2.50</p> <p>THE "CURE" BURGER* 15 GRILLED 8 OZ <i>Certified Angus Beef</i>® BURGER, AMERICAN CHEESE, APPLEWOOD SMOKED BACON, FRIED EGG, SMASHED TATER TOTS AND CARAMELIZED SHALLOT DEMI-GLACE, SERVED ON A GLUTEN FREE BUN.</p> <p>TURKEY BURGER 13 A PAN-SEARED SEASONED TURKEY BURGER TOPPED WITH CHEDDAR CHEESE, AVOCADO, RED ONION, LEMON AIOLI AND ARUGULA, SERVED ON A GLUTEN FREE BUN.</p> <p>CAJUN SALMON BURGER* 13 A CAJUN SEASONED, HOUSEMADE SESAME GINGER SALMON BURGER TOPPED WITH AN ASIAN COLE SLAW AND SRIRACHA AIOLI, SERVED ON A GLUTEN FREE BUN.</p> <p>PULLED PORK SANDWICH 12 DRY RUBBED PORK, SLOW COOKED AND SHREDDED, TOSSED IN BBQ SAUCE AND SERVED ON A GLUTEN FREE BUN WITH COLES LAW, PICKLE CHIPS, CHEDDAR CHEESE AND TOPPED WITH CRISPY ONION STRINGS.</p> <p>STEAK & CHEESE 14 <i>Certified Angus Beef</i>® SHAVED STEAK, CARAMELIZED ONIONS, GREEN AND RED PEPPERS, SMOTHERED WITH AMERICAN CHEESE, SERVED ON A GLUTEN FREE BUN.</p> <p>CHICKEN CORDON BLUE SANDWICH 14 LIGHTLY FRIED OR GRILLED CHICKEN TOPPED WITH SWISS CHEESE, SHAVED HAM AND A DIJON MUSTARD CREAM SAUCE, LEAF LETTUCE AND TOMATO, SERVED ON A GLUTEN FREE BUN.</p> <p>TUNA MELT 14 HOUSEMADE TUNA SALAD AND SLICED AMERICAN CHEESE ON A GLUTEN FREE BUN, FINISHED WITH A ROASTED GARLIC AND RED PEPPER AIOLI.</p> <p>MEDITERRANEAN VEGGIE SANDWICH 12 WHITE BEAN PUREE, RED ONION, FETA CHEESE, ROASTED RED PEPPERS, OLIVES, CUCUMBERS AND ARUGULA, SERVED ON A GLUTEN FREE BUN.</p> <p>FISH TACOS 13 TWO TACOS WITH CAJUN SEASONED FRIED COD, RICE SALAD AND PICKLED VEGETABLES, SERVED ON CORN TORTILLAS, FINISHED WITH SRIRACHA AIOLI.</p>
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by the chef.

<p>110 CHICKEN CAPRESE PARMESAN 18 GOLDEN FRIED CHICKEN BREAST TOPPED WITH PESTO, REGGIANO CHEESE, MOZZARELLA AND ROASTED TOMATOES, FINISHED WITH A BALSAMIC REDUCTION, SERVED WITH AN ARTISAN GREEN SALAD.</p> <p>FISH & CHIPS 17 NORTH ATLANTIC COD FRIED IN SEASONED GLUTEN FREE FLOUR, SERVED WITH FRENCH FRIES, ACCOMPANIED BY TARTAR SAUCE AND COLE SLAW.</p> <p>110 CUCUMBER & AVOCADO TUNA* 15 SLICED CAJUN TUNA, SERVED RARE, OVER JASMINE RICE WITH AVOCADO, THINLY SLICED CUCUMBER AND HONEYDEW MELON, FINISHED WITH A LIGHT SOY GINGER DRESSING.</p> <p>SESAME SRIRACHA STEAK TIPS* 15 MARINATED STEAK TIPS, SERVED OVER JASMINE RICE, PICKLED CUCUMBERS, CARROTS, RED ONIONS AND PEPPERS, FINISHED WITH SRIRACHA AIOLI.</p> <p>GRILLED CHEESE & TOMATO SOUP 12 A BLEND OF GOAT AND AMERICAN CHEESE ON A GLUTEN FREE BUN WITH ROASTED GARLIC AIOLI, ACCOMPANIED BY A MILDLY SWEET CREAM OF TOMATO SOUP.</p> <p>CHICKEN PESTO PASTA 16 PAN-SEARED CHICKEN, ROASTED TOMATOES, ARTICHOKE AND GLUTEN FREE FUSILLI PASTA, TOSSED IN A CREAMY PESTO SAUCE AND FINISHED WITH SHAVED REGGIANO.</p> <p>SHRIMP SCAMPI 17 SAUTÉED SHRIMP TOSSED WITH GLUTEN FREE FUSILLI PASTA AND ROASTED TOMATOES IN A WHITE WINE GARLIC BUTTER SAUCE, FINISHED WITH BASIL AND PARMESAN CHEESE.</p> <p>PULLED PORK MAC AND CHEESE 16 A RICH CHEESE SAUCE TOSSED WITH GLUTEN FREE FUSILLI PASTA, TOPPED WITH BBQ PULLED PORK AND CRISPY ONION STRINGS, FINISHED WITH A DRIZZLE OF BBQ AND RANCH.</p>
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on the side.

<p>5</p> <p>FRENCH FRIES SWEET POTATO FRIES SEASONAL VEGETABLES ONION STRINGS JASMINE RICE</p>	<p>ROASTED BRUSSELS SPROUTS (+\$1) ROASTED GARLIC MASHED POTATOES CHILLED ASIAN NOODLE SALAD TOMATO & CUCUMBER SALAD</p>
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ADD A HALF SEASONAL OR CAESAR SALAD TO ANY ENTREE FOR AN ADDITIONAL \$4

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

*THESE ITEMS ARE COOKED TO ORDER AND/OR MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

GLUTEN FREE DINNER

at the start.

BISTRO WINGS CHICKEN WINGS GOLDEN FRIED AND TOSSED WITH A CHOICE OF HOUSEMADE MAPLE BBQ OR CLASSIC BUFFALO SAUCE. 12	110 SPINACH DIP A CREAMY BLEND OF CHEESES, SPINACH AND ARTICHOKE, SERVED WITH TORTILLA CHIPS AND CUCUMBER SLICES. 12	TEMPURA SHRIMP TEMPURA BATTERED AND LIGHTLY FRIED SHRIMP, TOSSED IN A CHOICE OF BUFFALO OR SWEET CHILI SAUCE. 13
110 CAJUN YELLOWFIN TUNA* CHILLED SUSHI-GRADE YELLOWFIN TUNA, SERVED RARE WITH ASIAN SLAW AND A SRIRACHA AIOLI DRIZZLE. 14	CRISPY FRIED PICKLE CHIPS CRISPY DILL PICKLE CHIPS, SERVED WITH HONEY MUSTARD AND SRIRACHA AIOLI DIPPING SAUCES. 7	MEDITERRANEAN MUSSELS PEI MUSSELS SAUTÉED WITH ARTICHOKE, ROASTED TOMATOES, OLIVES, CAPERS AND WHITE WINE, FINISHED WITH LEMON AND GARLIC BUTTER, ACCOMPANIED BY GRILLED GLUTEN FREE BREAD. 15
110 TATER TOT POUTINE TATER TOTS TOPPED WITH A CARAMELIZED SHALLOT DEMI-GLACE, CHEESE SAUCE AND SCALLIONS. 8	BBQ CHICKEN NACHOS LAYERS OF CORN TORTILLA CHIPS, PULLED CHICKEN, BBQ SAUCE, CHEDDAR CHEESE, RANCH DRESSING, BLACK BEANS, CORN AND BANANA PEPPERS. 13	CHEF'S PLATE A DUO OF ROASTED RED PEPPER HUMMUS AND WHITE BEAN DIP, SERVED WITH OLIVES, ROASTED RED PEPPERS, ARTICHOKE, BANANA PEPPERS AND CUCUMBERS, ACCOMPANIED BY TORTILLA CHIPS. 14
ASIAN CALAMARI GOLDEN FRIED RINGS, TENTACLES AND CHERRY PEPPERS, FINISHED WITH A SWEET CHILI SAUCE. 13		

on the dough.

BUFFALO CHICKEN FLATBREAD SHREDDED CHICKEN AND BLUE CHEESE, TOPPED WITH CHEDDAR CHEESE AND FINISHED WITH A DRIZZLE OF RANCH AND BUFFALO, SERVED ON A GLUTEN FREE FLATBREAD. 12	PEPPERONI FLATBREAD MARINARA SAUCE, PEPPERONI, A MOZZARELLA PROVOLONE CHEESE BLEND, TOPPED WITH A HOT PEPPER MIX, SERVED ON A GLUTEN FREE FLATBREAD. 12
SPINACH FLATBREAD SPINACH AND ARTICHOKE DIP, SAUTÉED SPINACH, ROASTED TOMATOES, PARMESAN AND WHITE CHEDDAR CHEESE, SERVED ON A GLUTEN FREE FLATBREAD. 11	MARGARITA FLATBREAD PESTO, SLICED TOMATOES AND FRESH MOZZARELLA, FINISHED WITH BALSAMIC REDUCTION AND BASIL, SERVED ON A GLUTEN FREE FLATBREAD. 11

from the garden.

ADD THE FOLLOWING TO ANY SALAD: CHICKEN 5 *SALMON 8 SHRIMP 8 *SEARED YELLOWFIN TUNA 9 *STEAK TIPS 9

SUMMER SEASONAL CRISP ARUGULA TOSSED WITH FRESH STRAWBERRIES, CANDIED WALNUTS AND VERMONT GOAT CHEESE IN A STRAWBERRY CHAMPAGNE VINAIGRETTE. 8	110 CAESAR CRISP ROMAINE HEARTS TOSSED IN CAESAR DRESSING AND TOPPED WITH SHAVED REGGIANO. 8
KALE BRUSSELS SALAD KALE, BRUSSELS SPROUTS, BROCCOLI, CABBAGE, RADICCHIO, CARROTS AND GOLDEN BEETS WITH DRIED CRANBERRIES AND PECANS, TOSSED IN A WHOLE GRAIN MUSTARD VINAIGRETTE, TOPPED WITH GOAT CHEESE AND GRANNY SMITH APPLES. 11	BLUE CHEESE WEDGE ICEBERG WEDGE SERVED WITH APPLEWOOD SMOKED BACON, BLUE CHEESE CRUMBLES, GRAPE TOMATOES, RED ONIONS, HOUSEMADE BLUE CHEESE DRESSING AND A BALSAMIC REDUCTION. 10
ROASTED BEET SALAD MARINATED AND ROASTED PURPLE AND GOLDEN BEETS TOSSED WITH ARUGULA, PICKLED ONIONS, CANDIED WALNUTS AND A RED WINE VINAIGRETTE, FINISHED WITH CRUMBLLED GOAT CHEESE. 10	STEAK SALAD* THICK SLICED BEEFSTEAK TOMATO AND RED ONION, STACKED WITH ARTISAN GREENS AND SIRLOIN STEAK, FINISHED WITH HOUSEMADE STEAK SAUCE, BLUE CHEESE CRUMBLES, APPLEWOOD SMOKED BACON AND BALSAMIC. 17

in the bowl.

CLAM CHOWDER A RICH CREAMY BLEND OF CHOPPED CLAMS, BACON, POTATOES, CELERY AND SEASONINGS. CUP 6 BOWL 8	CREAMY TOMATO SOUP A MILDLY SWEET CREAM OF TOMATO SOUP WITH A HINT OF GARLIC AND PARMESAN. CUP 5 BOWL 7
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between the bread.

CHOICE OF 1 SIDE

110 CLASSIC CHEESEBURGER* **13**
GRILLED 8 OZ *Certified Angus Beef*® BURGER, SERVED WITH YOUR CHOICE OF CHEESE, LETTUCE, TOMATO, RED ONION AND PICKLE, SERVED ON A GLUTEN FREE BUN.

ADD MUSHROOMS, ONIONS OR BACON 1
ADD ALL THREE TOPPINGS 2.50

TURKEY BURGER **13**
A PAN-SEARED SEASONED TURKEY BURGER TOPPED WITH CHEDDAR CHEESE, AVOCADO, RED ONION, LEMON AIOLI AND ARUGULA, SERVED ON A GLUTEN FREE BUN.

CAJUN SALMON BURGER* **13**
A CAJUN SEASONED, HOUSEMADE SESAME GINGER SALMON BURGER TOPPED WITH AN ASIAN COLE SLAW AND SRIRACHA AIOLI, SERVED ON A GLUTEN FREE BUN.

STEAK & CHEESE **14**
Certified Angus Beef® SHAVED STEAK, CARAMELIZED ONIONS, GREEN AND RED PEPPERS, SMOTHERED WITH AMERICAN CHEESE, SERVED ON A GLUTEN FREE BUN.

CHICKEN CORDON BLUE SANDWICH **14**
LIGHTLY FRIED OR GRILLED CHICKEN TOPPED WITH SWISS CHEESE, SHAVED HAM AND A DIJON MUSTARD CREAM SAUCE, LEAF LETTUCE AND TOMATO, SERVED ON A GLUTEN FREE BUN.

PULLED PORK SANDWICH **12**
DRY RUBBED PORK, SLOW COOKED AND SHREDDED, TOSSED IN BBQ SAUCE AND SERVED ON A GLUTEN FREE BUN WITH COLE SLAW, PICKLE CHIPS, CHEDDAR CHEESE AND TOPPED WITH CRISPY ONION STRINGS.

MEDITERRANEAN VEGGIE SANDWICH **12**
WHITE BEAN PUREE, RED ONION, FETA CHEESE, ROASTED RED PEPPERS, OLIVES, CUCUMBERS AND ARUGULA, SERVED ON A GLUTEN FREE BUN.

by the chef.

110 CUCUMBER & AVOCADO TUNA* **22**
SLICED CAJUN TUNA, SERVED RARE, OVER JASMINE RICE WITH AVOCADO, THINLY SLICED CUCUMBER AND HONEYDEW MELON, FINISHED WITH A LIGHT SOY GINGER DRESSING.

CHICKEN PESTO PASTA **16**
PAN-SEARED CHICKEN, ROASTED TOMATOES, ARTICHOKE AND GLUTEN FREE FUSILLI PASTA, TOSSED IN A CREAMY PESTO SAUCE, FINISHED WITH SHAVED REGGIANO.

110 CHIMICHURRI STEAK* **25**
CAJUN SEASONED SIRLOIN STEAK TOPPED WITH AN HERB AND GARLIC INFUSED CHIMICHURRI SAUCE, SERVED WITH SEASONED FRENCH FRIES.

SHRIMP SCAMPI **17**
SAUTÉED SHRIMP TOSSED WITH GLUTEN FREE FUSILLI PASTA AND ROASTED TOMATOES IN A WHITE WINE GARLIC BUTTER SAUCE, FINISHED WITH BASIL AND PARMESAN CHEESE.

GREEK SALMON* **22**
GRILLED SALMON SERVED OVER A MARINATED TOMATO, CUCUMBER AND FETA SALAD, FINISHED WITH A FRESH LEMON TZATZIKI.

110 CHICKEN CAPRESE PARMESAN **18**
GOLDEN FRIED CHICKEN BREAST TOPPED WITH PESTO, REGGIANO CHEESE, MOZZARELLA AND ROASTED TOMATOES, FINISHED WITH A BALSAMIC REDUCTION, SERVED WITH AN ARTISAN GREEN SALAD.

THAI SESAME PORK TENDERLOIN* **19**
MARINATED AND SEARED PORK TENDERLOIN, OVER A SAUTÉED BROCCOLI SLAW, TOSSED WITH A SPICY THAI BANG BANG SAUCE, SERVED WITH JASMINE RICE.

FISH & CHIPS **17**
NORTH ATLANTIC COD FRIED IN SEASONED GLUTEN FREE FLOUR, SERVED WITH FRENCH FRIES, ACCOMPANIED BY TARTAR SAUCE AND COLE SLAW.

110 SESAME GINGER SALMON* **22**
PAN-SEARED SALMON OVER MARINATED CHILLED SOBA NOODLES, TOSSED WITH THINLY SLICED CARROTS, CUCUMBERS, RED PEPPERS AND SESAME GINGER DRESSING, TOPPED WITH SESAME SEEDS AND FINISHED WITH SRIRACHA AIOLI.

CUBAN SWORDFISH* **24**
BLACKENED SWORDFISH SERVED OVER A BLACK BEAN, CORN AND RICE SALAD, BLACK BEAN PUREE AND ARUGULA, TOSSED IN CITRUS OIL AND FINISHED WITH LIME SOUR CREAM AND GRILLED CITRUS.

PULLED PORK MAC AND CHEESE **16**
A RICH CHEESE SAUCE TOSSED WITH GLUTEN FREE FUSILLI PASTA, TOPPED WITH BBQ PULLED PORK AND CRISPY ONION STRINGS, FINISHED WITH A DRIZZLE OF BBQ AND RANCH.

110 BEEF STROGANOFF* **22**
BEEF TENDERLOIN MEDALLIONS, PAN-SEARED WITH A WILD MUSHROOM BLEND, CARAMELIZED ONIONS AND A SALTED DEMI-GLACE, SERVED WITH GLUTEN FREE FUSILLI PASTA.

off the hook.

CHOICE OF 2 SIDES

SALMON* **22**
FARM RAISED, ATLANTIC. PREPARED GRILLED OR CAJUN STYLE.

SWORDFISH* **24**
EAST COAST, LINE CAUGHT. PREPARED GRILLED OR CAJUN STYLE.

TUNA* **22**
CARIBBEAN, LINE CAUGHT. PREPARED GRILLED OR BLACKENED.

in the cut.

CHOICE OF 2 SIDES

STEAK TIPS* **24**
12 OZ OF BOURBON MARINATED TIPS, FINISHED WITH A WHISKEY GLAZE.

NY STRIP* **30**
12 OZ, 21 DAY AGED. SERVED WITH A STEAKHOUSE BUTTER.

RIBEYE* **32**
14 OZ, 21 DAY AGED. SERVED WITH A BALSAMIC BBQ COMPOUND BUTTER.

ADD MUSHROOMS OR ONIONS **1**
ADD DEMI-GLACE **2**
ADD ALL THREE **3**

on the side.

5
FRENCH FRIES
SWEET POTATO FRIES
ONION STRINGS
JASMINE RICE
SEASONAL VEGETABLES
CHILLED ASIAN NOODLE SALAD
TOMATO & CUCUMBER SALAD
ROASTED GARLIC MASHED POTATOES
ROASTED BRUSSELS SPROUTS (+\$1)

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