



GLUTEN FREE MENU

These menu items have been modified to be gluten free. Please be sure to let your server know that you are ordering Gluten Free to ensure that the modifications are made when your food is prepared. Please be aware that the kitchen does work with ingredients that contain gluten, and does not have specific allergen free preparation areas or dedicated fryers.

TO SHARE

SAUTÉED GREEN BEANS
roasted cashews · evoo · garlic[†] · 13
(no thai vinaigrette, no fried shallots)

TRUFFLED FRIES
homemade ketchup · garlic aioli · 13
(no cheddar fondue)

SEA BASS & SCALLOPS
basil verjus butter beurre blanc · tomato jam * · 30

GARLIC ROASTED PRAWNS
arugula · grape tomato · chardonnay lemon butter · 24
(no ciabatta)

SEARED SCALLOPS
chipotle creamed corn · chistorra · cipollini · 32

ANNATTO PORK TACOS
black bean spread · queso fresco · pico de gallo
· malanga · 15

FOIE GRAS DUO
seared foie gras · foie gras mousse · raspberry jam
· toasted almonds · 19 (no crostini)

CENTER CUT FILET
portabella · beurre rouge * · 27
(no potato goat cheese full stack)

RISOTTO
wild mushrooms · roth grand cru · 12

POKE POKE
tuna · salmon · ginger chili mayo · tortilla chips* · 20
(no pineapple sweet & sour, no wakame, no wontons)

SHRIMP CEVICHE
pineapple · avocado · red onion
· spicy tomato vinaigrette · tortilla chips · 17

CRISPY LOBSTER
pickled peppers · avocado · peach confit
· sweet thai aioli · 23

GRILLED OCTOPUS
annatto marinade · roasted baby potatoes
· cilantro salsa · 18

CHICKEN THIGH KEBABS
crispy smashed potatoes · avocado purée
· mustard crème fraiche · 15

BRAISED SHORT RIB
orange ginger beef jus · grilled spring onions
· micro greens · 17

STEAK AND POTATOES
center cut filet · romano mashed potato · fried kale
· button mushrooms · balsamic demi glaze * · 27

CHEESE BOARD

apricot chili jam · olive tapenade · fresh fruits
(no crostinis or artisanal crackers)

choose 2 · 12
choose 3 · 17

choose 4 · 22
choose 5 · 26



BRIE
france · cow

**ARTIGIANO
VINO ROSSO**
wi · cow

ROTH GRAND CRU
wi · cow

**PARMIGIANO
REGGIANO**
italy · cow

MANCHEGO
spain · sheep

AIRCO
wi · cow, sheep, goat

7 YR AGED CHEDDAR
wi · cow

COCOA CARDONA
wi · goat

LITTLE BOY BLUE
wi · sheep

all of our cheeses are pasteurized

ADD CURED MEATS

CAPOCOLLO · cured pork · 7

SPANISH CHORIZO · cured pork · 7

PROSCIUTTO DI PARMA · cured ham · 8

FINOCCHIONA · fennel salami · 7

SPECK · smoked prosciutto · 8

GREENS

MIXED GREENS
kalamata olives · red onions · feta
· aged balsamic vinaigrette · 10

BABY ARUGULA
feta · honeyed pecans · pear
· strawberry merlot dressing[†] · 10

ROASTED BEET SALAD
whipped goat cheese · orange emulsion
· pine nuts[†] · 12

SOUPS

SOUP DU JOUR · 8
ask your server if today's soup du jour can be
prepared gluten free

CORN BISQUE
roasted prawn · brunoise^{gf} · 13

CHARRED HOT HOUSE TOMATO
aged cheddar · truffled wee greens · pine nuts[†] · 10
(no grilled cheese sandwich)

CHEF'S SPECIAL

ask your server if today's chef's special can be
prepared gluten free · mkt

[†] We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your server know.

* Consuming raw or undercooked pork, beef, seafood or chicken may increase your risk of food-borne illness. In addition, pork, seafood and steaks that are served rare or medium rare may be undercooked and only served upon consumers request.