



GLUTEN-FREE LUNCH MENU

appetizers

BAKED ESCARGOT WITH TRUFFLE MUSHROOMS AND FONTINA CHEESE \$9.95 (NO TOAST)
BLACKENED AHI WITH AVOCADO, LIME, AND SPICY MANGO \$11.95 (NO SHALLOTS)
CEVICHE "OF THE MOMENT" WITH 4 CITRUS JUICES, AVOCADO AND E.V.O.O. \$9.95
BEEF CARPACCIO WITH WATERCRESS SALAD AND HORSERADISH AIOLI \$9.95
BURATTA MOZZARELLA WITH PROSCIUTTO, AND E.V.O.O. \$11.95 (NO FOCACCIA)
TRUFFLED POTATO CHIPS WITH GORGONZOLA FONDUE \$9.95
BLUE MUSSELS WITH COCONUT LEMONGRASS BORDO \$9.95

salads and soups

HOUSE SALAD \$2.95 (NO CROUTONS)
SOUP OF THE MOMENT \$4.95
SHRIMP AND SWEET PEPPER BISQUE \$4.95
HOT HOUSE TOMATOES, BASIL, MOZZARELLA, UPLAND CRESS, CRUSHED OLIVE VINAIGRETTE \$9.95
TURKEY CLUB SALAD WITH AVOCADO, BACON, TOMATOES, ARUGULA, GORGONZOLA \$11.95
SPINACH, CARROTS, JICAMA, RED ONIONS, MANGO MUSTARD, TEXAS HONEY, QUESO FRESCO \$9.95 (NO CRISPY NOODLE)
ROASTED BEETS, GREENS, ORANGES, GOAT CHEESE, STICKY WALNUTS, BALSAMIC VINAIGRETTE \$9.95
BABY ICEBERG, SAUTEED SHRIMP, BRANDIED THOUSAND ISLAND DRESSING \$13.95
BERRIES, BRIE, TOASTED PECANS, GREENS, CREAMY STRAWBERRY VINAIGRETTE \$9.95
THE SPECIAL SALAD \$7.95
CAESAR SALAD \$6.95 (NO CROUTONS)

main course

ROAST CHICKEN WITH PAPPAS BRAVAS AND SHERRY HONEY GLAZE \$16.95
PETITE BEEF TENDERLOIN WITH MASHED POTATOES AND BALSAMIC GLAZE \$19.95
SESAME SEARED TUNA (RARE) WITH WASABI POTATOES AND SOY BUTTER \$16.95 (**SEE SERVER)
(all of the above served with house salad / sub caesar salad \$2.95)

the complements

GIANDUJA DOUBLE CHOCOLATE CAKE \$6.95
AMARETTO CRÈME BRULEE \$6.95
VANILLA BEAN ICE CREAM \$3.95
FRUIT SORBET \$3.95

beverages

COFFEE / TEA / ESPRESSO / CAPPUCCINO
BEER / WINE / SOFT DRINKS / BOTTLED WATERS
VISA / MASTERCARD / DISCOVER / AMERICAN EXPRESS / DINERS CLUB