

Monday, 30 November -0001

This Page is all Gluten Free!!

Bites

Chick Pea Bites	\$ 12.00
<i>Smoked Paprika Aioli</i>	
Goat Cheese Salad	\$ 13.00
<i>Baby Greens, Endive, Walnuts, Roasted Beets, Raspberry Vinaigrette</i>	
Hearts Of Romaine	\$ 12.00
<i>Salt Cured Olives, Pickled Red Onion, Caesar Dressing</i>	
Mixed Baby Greens	\$ 11.00
<i>Cucumber, Grape Tomatoes, Endive, Sherry Vinaigrette Fennel</i>	
<i>Add Feta, Blue or Goat Cheese</i> \$13	
Smoked Trout Salad	\$ 13.00
<i>Bacon, Red Onion, Lemon Horseradish Dressing</i>	
Shrimp & Chorizo	\$ 12.00
<i>Roasted Corn, Queso Fresco, Blackened Tomatoe Beurre Blanc</i>	

Breads

Pulled Pork Sandwich	\$ 16.00
<i>Coleslaw, House Made Pickle, Hand Cut Fries Gluten Free Bread</i>	
River City Burger	\$ 17.00
<i>White Cheddar, Bacon, Shoe String Fries, Gluten Free Bread</i>	
Blackened Fish Tacos	\$ 20.00
<i>Pico De Gallo, Cabbage, Queso Fresco, Cilantro Aioli, Soft Corn Tortillas</i>	
Grilled Chicken	\$ 16.00

Ginger-Orange Marmalade, Apple Wood Bacon, Jack Cheese, 5 Spice Mayo, Thick Cut Fries, Gluten Free Bread

Leaves

Chopped Salad	\$ 16.00
<i>Romaine, Calamata Olives, Red Onion, Cucumber, Vinegar Peppers, Feta, Herb Vinaigrette</i>	
Salmon Salad	\$ 17.00
<i>Mixed Greens, Toasted Almonds, Dried Cranberries, Haricot Vert, Maple Cider Dressing</i>	
Italian Tuna Salad	\$ 16.00
<i>Cherry Tomatoes, Red Onion, Baby Arugula, Pine Nuts, Golden Raisins, Red Wine Vinaigrette</i>	

Mains

Filet Mignon	\$ 32.00
<i>Porcini Dust, Garlic Spinach, Truffle & Pecorino Fries, Natural Sauce</i>	
Roast Half Chicken	\$ 24.00
<i>Whipped Potatoes, Asparagus, Lemon, Garlic, White Wine</i>	
Cauliflower, Chick Pea & Potato Curry	\$ 22.00
<i>Sauteed Greens, Black Rice</i>	
Blackened Grouper	\$ 26.00
<i>Chorizo, Kale, White Beans, Red Pepper Coulis</i>	
Scottish Salmon	\$ 26.00
<i>Melted Leeks, Bacon Braised Lentils, Root Vegetable Puree, Red Wine Reduction</i>	

Simply Grilled

Chicken Breast	\$ 21.00
Daily Mixed Grille	\$ 25.00

Filet Mignon	\$ 32.00
Scottish Salmon	\$ 26.00
Shrimp	\$ 26.00

Served With Sautéed Greens, Tri Color Carrots & Roasted Cauliflower. Choice of Red Pepper Coulis Or Fresh Herb Beurre Blanc by Request

Dessert

Flourless Chocolate Cake	\$ 8.00
<i>Mint Chip Ice Cream</i>	
Ice Creams & Sorbet	\$ 6.00
Creme Brulee	\$ 8.00

Half Size Entrées

Filet Mignon	\$ 20.00
Scottish Salmon	\$ 18.00
Cauliflower Curry	\$ 15.00

No Substitutions Please

From The Bar

Gluten Free Lager	\$ 6.00
<i>Estrella Damm Daura, Spain</i>	
Gluten Free Pale Ale	\$ 7.00
<i>Omission Portland Oregon</i>	
Tito's Vodka	
<i>Texas</i>	
Chopin Vodka	
<i>Poland</i>	
Cider	\$ 7.00

Stella Artois, Belgium

Raspberry Cider

\$ 7.00

1911, NY

If You Have Food Allergies Please Speak To Your Server Or The Manager
Menu Items Are Subject To Change Based Upon Market Availability
For Your Convenience An 18% Gratuity Will Be Added To All Parties Of 6 Or More