

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, Herb Vinaigrette</i>	
<i>Add Feta, Blue or Goat Cheese</i> \$13	
Blackened Shrimp	\$ 14.00
<i>Corn & Red pepper Cake, Corizo, Queso Fresco, Blackened Tomato</i>	
<i>Beurre Blanc</i>	
Grilled Calamari Salad	\$ 13.00
<i>Baby Arugula, Vinegar Peppers, Calamata Olives, Lemon, & Olive Oil</i>	

Breads

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</i>	
<i>Tortillas</i>	
Korean BBQ Beef Tacos	\$ 17.00
<i>Jasmine Rice, Sesame Vegetables, Chili Paste, Lettuce Cups</i>	

Grilled Chicken \$ 16.00
Ginger-Orange Marmalade, Apple Wood Bacon, Jack Cheese, 5 Spice Mayo, Thick Cut Fries, Gluten Free Roll

Leaves

Grilled Chicken Salad \$ 16.00
Mixed Greens, Artichoke Hearts, Kalamata Olives, Roasted Peppers, Pistachio Nuts, Feta Cheese, Balsamic Vinaigrette

Pan Roasted Salmon Salad \$ 17.00
Baby Greens, Spinach, Pancetta, Polenta Croutons, Sun Dried Tomatoes, Roasted Shallots, Herb Vinaigrette

Mains

Filet Mignon \$ 32.00
Porcini Dust, Garlic Spinach, Truffle & Pecorino Fries, Natural Sauce

Lemon and Roasted Garlic Rubbed Half Chicken \$ 24.00
Cheesy Polenta, Harico Vert, Pan Sauce

Tamarind Glazed Salmon \$ 26.00
Pineapple Tomato Black Rice, Bok Choy, Coconut Curry Sauce

Blackened Grouper \$ 26.00
Chorizo, Kale, White Beans, Red Pepper Coulis

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 & Snow Peas. Choice of Red Pepper Coulis Or Fresh Herb Beurre

Blanc by Request

Half Size Entrées

Filet Mignon	\$ 20.00
Scottish Salmon	\$ 18.00

No Substitutions Please

Dessert

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

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
<i>Stella Artois, Belgium</i>	
Raspberry Cider	\$ 7.00
<i>1911, NY</i>	

If You Have Food Allergies Please Speak To Your Server Or The Manager

Menu Items and Prices Are Subject To Change Based Upon Market Availability
For Your Convenience An 18% Gratuity Will Be Added To All Parties Of 6 Or More