

## GLUTEN FREE MENU

Please inform your server that you are ordering gluten free

### STARTERS

**SAUTÉED PORTABELLA FRENCH FRIES** 7  
House made tomato ketchup and horseradish sauce

**STEAMED MUSSELS** 10  
Toasted garlic, grape tomatoes

**SAUTÉED CALAMARI** 12  
Creole tartar sauce, red pepper jam

### SALADS

**CAESAR** 6  
Parmesan Reggiano, lemon garlic dressing

**SPINACH SALAD** 7  
Crimini mushrooms, hard boiled egg, roasted red onion, Tillamook cheddar, warm bacon vinaigrette

**CHOP CHOP** 7  
Wier's Farm mixed greens, asparagus, sweet corn, hard boiled egg, smoked bacon, gorgonzola, red onions, grape tomatoes and golden balsamic vinaigrette

**LAURA CHENEL GOAT CHEESE** 8  
Warm goat cheese with pancetta, pine nuts, sun-dried cherries and port wine dressing

### ENTRÉES

**HERITAGE FARM PORK\*** 19  
Grilled pork chop, hoppin john, Brussels sprouts, natural jus

**LOW COUNTRY SHRIMP & GRITS** 19  
Creole Gulf shrimp, stone ground goat cheese grits and southern cooked broccolini

**HOISIN GLAZED SALMON\*** 22  
Grilled pineapple rice, ginger glazed carrots, sugar snap peas and sriracha butter sauce

**CRISPY MOSCOVY DUCK BREAST\*** 23  
Five vegetable fried rice, baby bok choy, glazed peanuts and orange ginger reduction

**PAN ROASTED SCALLOPS** 26  
Scallops, sautéed mushrooms and leeks, champagne butter, truffle potato chips, garlic mashed potatoes

**LAMB CASSOULET** 27  
Braised lamb shank, andouille white bean ragout, rosemary jus

**STEAK FRITES\*** 28  
Black Falls New York Strip, hand cut truffle fries, vegetable ragout, fine herb butter

**GRILLED FILET MIGNON\***  
7OZ 34 | 10OZ 40  
Bleu cheese mashed potatoes, bistro green beans, port wine sauce

### DESSERTS

**VANILLA CRÈME BRÛLÉE** 8  
Fresh berries

**MEYER LEMON GRATIN** 8  
Lemon cream, raspberries

**ERIN HENNICK, GM    JEFF LINDEMAYER, CHEF**

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. 12.11