

GLUTEN FREE MENU

Please inform your server that you are ordering gluten free

STARTERS

SAUTÉED PORTABELLA FRENCH FRIES 6.95
Charred tomato ketchup and horseradish sauce

SAUTÉED CALAMARI 10.50
Creole tartar sauce, red pepper jam

BLACKENED SCALLOPS 11.95
Baby spinach, smoked bacon, tomato, jalapeño-honey butter sauce

SALADS

SPINACH SALAD 6.95
Warm goat cheese dressing, pancetta, roasted onions

CAESAR SALAD 6.50
Parmesan Reggiano, lemon garlic dressing

LAURA CHENEL GOAT CHEESE SALAD 7.50
Warm goat cheese with pancetta, pine nuts, sun-dried cherries and port wine dressing

CHOP CHOP SALAD 6.95
Field greens, asparagus, sweet corn, hard boiled egg, smoked bacon, gorgonzola, red onions, grape tomatoes and golden balsamic vinaigrette

ENTRÉES

STEAK FRITES* 25.50
New York Strip, hand cut truffle fries, vegetable ragout, fine herb butter

LOW COUNTRY SHRIMP & GRITS 17.95
Creole Gulf shrimp, stone ground goat cheese grits and southern cooked broccolini

HOISIN GLAZED SALMON* 19.50
Grilled pineapple rice, ginger glazed carrots, sugar snap peas and sriracha butter sauce

DAY BOAT SCALLOPS 22.50
Pan seared scallops, sautéed mushrooms and leeks, champagne butter, truffle potato chips, garlic mashed potatoes

HERITAGE FARM PORK CHOP* 16.95
Roasted garlic mashed potatoes, Brussels sprouts, and Chinese mustard sauce

HERB ROASTED CHICKEN 15.95
Lemon-pepper pan jus, garlic mashed potatoes, steamed broccoli

ROASTED INDIANA DUCK* 19.95
Honey chili glaze, cabbage-horseradish mashed potatoes and roasted vegetables

LAMB PORTERHOUSE* 24.50
Sautéed red cabbage, spinach, Yukon Gold potato gratin, red wine reduction

GRILLED FILET MIGNON*
7OZ 27.95 | 10OZ 32.95
Bleu cheese mashed potatoes, bistro green beans, port wine sauce

DESSERTS

CLASSIC CRÈME BRÛLÉE 5.95
Chantilly Cream and Seasonal Berries

MEYER LEMON GRATIN 5.95
Lemon Cream, Raspberries

ERIN HENNICK, GM AARON WILSON, CHEF

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. 4.09