

GLUTEN SENSITIVE MENU

APPETIZERS

FRENCH MUSSELS 15

White Wine, Cream, Red Pepper Aioli

ROASTED CAULIFLOWER DIP 10

Roasted Cauliflower, Garlic Oil, Shaved Parmesan, Green Onions, Carrots, Cucumbers

GOAT CHEESE TERRINE 12

Whipped Goat Cheese, Roasted Garlic, Roasted Red Pepper, Candied Walnuts, Sweetly Petite Peppers, Carrots, Cucumbers

SOUPS & SALADS

CHICKEN BRUSCHETTA SALAD 15

Romaine & Mixed Greens, Basil, Tomatoes, Mozzarella, Red Onions, Balsamic Reduction, White Balsamic Vinaigrette

BLACK & BLEU STEAK 16

Romaine & Mixed Greens, Blackened Sirloin, Red Onions, Cherry Tomatoes, Parmesan, Blue Cheese, White Balsamic

FRENCH ONION SOUP • TOMATO BASIL SOUP

CUP → 5 BOWL → 6.50

SANDWICHES

Served on your choice of a Gluten Free Bun or a Lettuce Bed and Frites or Kettle Chips

FRENCH BRISKET DIP 14

Smoked Brisket, Sautéed Onions & Red Peppers, Provolone, Blue Cheese Crumbles, Au Jus

BLACKENED TUNA 15

Sushi Grade Ahi Tuna, Pico de Gallo, Tomato, Sriracha Mustard

FARMERS BURGER 17

50/50 Blend Pork/Beef Patty, Bacon Jam, Sunny Side Up Egg, Cheddar, Tomato, Pickles, Onion, Signature Spread

CUBAN PANINI 11

Pulled Pork, Ham, Pickle, Swiss, Dijon Mustard

ENTREES

FRANCAISE CHICKEN 21

Grilled Chicken Breasts, Arugula, Cherry Tomatoes, Roasted Red Peppers, White Balsamic, Lemon Butter Sauce

BOUILLABAISSE 32

Shrimp, Scallops, Crab, Whitefish, Mussels, Rich Broth, Red Pepper Aioli

STEAK & FRITES 30

Beef Tenderloin, Pearl Onions, Chianti Reduction, Sun-Dried Tomato Hollandaise, Wilted Spinach, Garlic Oil

STEAK DIANE 32

Two 3.5 oz. Tenderloins, Chef's Sautéed and Flambéed Bourbon Mushroom Medley, Cream, Red Wine Reduction, Garlic Mashed Potatoes, Crispy Brussels Sprouts

SEARED SALMON 26

Kalamata Olive Garlic Mashed Potatoes, Ratatouille, Crispy Leeks

CHARBROILED RIBEYE 32

Seasoned 11 oz. Ribeye prepared to your liking, Fingerling Potatoes, Asparagus, Demi-Glace

UPGRADE TO A 18 oz. BONE-IN RIBEYE - 41

SIDES

FRITES 4 • FRENCH GREEN BEANS 5 • CRISPY BRUSSELS SPROUTS 6 • BROCCOLINI 5
KETTLE CHIPS 4 • GRILLED ASPARAGUS 5 • GARLIC MASHED POTATOES 4

DESSERT

ST. GERMAIN CRÈME BRÛLÉE 10

Crème Brûlée, St. Germain Infused Berries