

Gluten Free Menu

Coconut Curry Mussels 10

Coconut Curry Sauce, Cilantro & Grilled Bread

*** Frisse and Mixed Greens 11**

Bacon, Bleu Cheese, Poached Pear,
Pecans & Sherry Vinaigrette

Roast Beef & Cheddar 14

Roasted Top Round of Beef Thinly Sliced,
Cheddar Cheese Wiz on a Toasted Gluten Free
Bun

Grilled Flank Steak Salad 16

Spinach, Roasted Butternut Squash,
Dried Cranberries, Walnuts
& Apple Cider Vinaigrette

**Items can be made Vegan, just ask your server.*

If you have any specific dietary requests our kitchen staff will be happy to accommodate your request assuming that the ingredients are in season & available.

Menu Created by Executive Chef Daniel Fein

Vegetarian Menu

Rustic Crispy Polenta Cakes 8

Served with Wild Mushroom Ragu

Vegan Ratatouille 13 GF

Slow Cooked Vegetables in a Tomato Sauce
Placed Over a Bed of Polenta

*** Spicy Italian Pasta 14**

Penne Pasta with Broccoli Rabe, Pine Nuts
& Pecorino Cheese

Black Bean Burger 10 GF

Quinoa & Black Bean Patty, Fresh Herbs on
Toasted Gluten Free Bun, Topped with Melted
Vegan Cheese

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