


# GLUTEN FREE/VEGAN/VEGETARIAN MENU

All items GF. See key below for Vegan & Vegetarian options.

## APPETIZERS


















BAKED HERB BOURSIN CHEESE 	14
<i>Served with Gluten Free Crostinis</i>	
GRILLED TEQUILA SHRIMP	20
BEEF CARPACCIO	15
<i>Gluten Free Crostinis, Capers, Shallots, White Truffle Oil and a Dijon Cream Sauce</i>	
JUMBO SHRIMP COCKTAIL	19
<i>With Absolut Peppar Cocktail Sauce</i>	
SNOW CRAB CLAWS	19
<i>Served Cold with Absolut Peppar Cocktail Sauce or Hot Scampi Style</i>	
GRILLED AUSTRALIAN LAMB CHOPS	22
<i>Peppered Encrusted</i>	

## SOUP & SALADS

All Dressings are Gluten Free Excluding Honey Mustard & Ranch

SOUP OF THE DAY 	5
<i>Inquire with Your Server, Not All Soups Are Gluten Free or Vegetarian</i>	
CAESAR SALAD 	10
<i>With Grilled Chicken</i>	13
<i>With Shrimp</i>	19
INSALATA CAPRESE   <i>No Mozzarella</i>	11
<i>Seasonal, Fresh Mozzarella, Beefsteak Tomatoes, Olive Oil and Aged Balsamic Vinegar</i>	
CHOPPED SALAD  <i>No Bacon</i>  <i>No Bacon, No Bleu Cheese, With Vinaigrette</i>	10
<i>Iceberg Lettuce, Granny Smith Apples, Walnuts, Applewood Smoke Bacon, Red Onions</i>	
<i>Tossed in Our Signature Bleu Cheese Dressing</i>	
BEEFSTEAK TOMATO SALAD   <i>No Bleu Cheese Crumbles</i>	11
<i>Seasonal, With Vinaigrette, Red Onion and Bleu Cheese Crumbles</i>	
BLEU CHEESE WEDGE  <i>No Bacon</i>  <i>No Bacon, No Bleu Cheese with Vinaigrette</i>	11
SEAFOOD SALAD  <i>No Lump Crab or Shrimp</i>  <i>No Lump Crab, No Shrimp with Vinaigrette</i>	15
<i>Lump Crab, Shrimp, Hearts of Palm, Artichoke Hearts, Tomato, Onion</i>	
<i>Tossed in Our Creamy Garlic Dressing</i>	

## A LA CARTE

BAKED POTATO  	7
HOUSE CUT FRENCH FRIES  	7
SAUTÉED VEGETABLES  	7
FRESH BROCCOLI  	8
GRILLED ROSEMARY ZUCCHINI  	8
SAUTÉED BABY LEAF SPINACH  	8
SUSIE'S FAMOUS MASHED POTATOES 	9
SAUTÉED MUSHROOMS  	10
FRESH ASPARAGUS  	10
MUSHROOM RISOTTO	10
LOBSTER RISOTTO	16

ALL ITEMS ARE GLUTEN FREE

 VEGETARIAN  VEGAN

Please Notify Your Server of Any Special Dietary Needs




## STEAKS & CHOPS

PRIME "COWBOY CUT" RIB EYE (22oz)	59
ANGUS RIB EYE (18oz)	49
PRIME NEW YORK STRIP (16oz)	52
TOURNEDOS BÉARNAISE	38
<i>Tenderloin Medallions, Béarnaise Sauce</i>	
FILET MIGNON <i>Center Cut of the Tenderloin</i>	
7oz	38
10oz	44
PEPPER STEAK <i>Pressed in Cracked Peppercorns</i>	
7oz	38
10oz	46
TENDERLOIN TIPS TRIO	34
<i>Grilled, Pepper Encrusted, Roquefort Cheese, Béarnaise</i>	
AUSTRALIAN RACK OF LAMB (14oz)	45
<i>Pan Seared and Oven Baked</i>	
APPLEWOOD SMOKED BACON DUROC PORK CHOP (16oz)	40
<i>Brown Maple Butter</i>	

## SEAFOOD & CHICKEN

CEDAR PLANK SALMON	35
<i>Sauce Beurre Blanc</i>	
PAN SEARED AHI TUNA	33
<i>Black Sesame Crusted Sashimi Grade Tuna with Ponzu Sautéed Vegetable Stir Fry</i>	
PAN ROASTED SEA BASS	39
<i>Lobster Risotto</i>	
GRILLED RED FISH WITH JUMBO LUMP CRAB	35
<i>Haricot Verts and Beurre Blanc</i>	
ALASKAN KING CRAB LEGS	MARKET
AUSTRALIAN COLD WATER LOBSTER TAIL	MARKET
KING & TURF	MARKET
<i>Filet Mignon and Alaskan King Crab Legs</i>	
SURF & TURF	MARKET
<i>Filet Mignon and Lobster Tail</i>	
GRILLED CHICKEN BREAST (10oz)	15
<i>Signature Rosemary Marinade</i>	

## VEGAN & VEGETARIAN

BOURSIN STUFFED ZUCCHINI 	15
<i>Angel Hair Pasta with Marinara Sauce</i>	
STUFFED BELL PEPPERS 	18
<i>Two Bell Peppers Stuffed with Vegetable Risotto and Marinara</i>	
VEGGIE PASTA 	20
<i>Gluten Free Rice Noodles, Tossed in a Basil Olive Oil, Topped with Mushrooms, Bell Peppers, Potatoes, Asparagus and Onions</i>	

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