



GLUTEN-FREE MENU

ALL GLUTEN FREE ITEMS INCLUDE
WARM GLUTEN-FREE BREAD WITH SWEET CREAM BUTTER
AND A COMPLIMENTARY AMUSE OF GABI'S OLIVES
WITH ROASTED GARLIC, ORANGE AND HERBS

APPETIZERS

ONION SOUP AU GRATIN	6.50
BAKED WITH GRUYERE CHEESE, GLUTEN-FREE CROUTONS	
PETITE SALAD	4.50
MIXED GREENS, OLIVE VINAIGRETTE	
BUTTER LETTUCE SALAD	7.50
HONEY CRISP APPLE, ROASTED BEETS, GOAT CHEESE	
SMOKED SALMON	10.95
CRÈME FRAICHE, RED ONIONS, CAPERS, GLUTEN-FREE TOAST	
OYSTERS DU JOUR	12.95
SHALLOT-BLACK PEPPER MIGNONETTE, FRESH HORSERADISH	
JUMBO SHRIMP COCKTAIL	11.95
ON ICE WITH GRIBICHE SAUCE AND LEMON	
COUNTRY STYLE PATE	6.95
CORNICIONS, WHOLE GRAIN MUSTARD, GLUTEN-FREE TOAST	
CHICKEN LIVER MOUSSE	6.95
BURGUNDY RED WINE MUSTARD, GLUTEN-FREE TOAST	

ENTRÉES

LEMON CHICKEN PAILLARD	16.95
FRENCH GREEN BEANS, LEMON BUTTER	
SEARED SALMON	16.95
MELTED LEEK, FENNEL-CELERY ROOT, CRÈME FRAICHE, LEMON	
SEARED SEA SCALLOPS	17.95
SPINACH, WHIPPED CAULIFLOWER, BROWN BUTTER	
STEAK CLASSIQUE	19.95
MÂÎTRE D HÔTEL BUTTER, SHALLOW FRY FRITES	
STEAK BÉARNAISE	19.95
BÉARNAISE SAUCE, SHALLOW FRY FRITES	
FILET MIGNON	29.95
MERLOT BUTTER, RED WINE REDUCTION	

DESSERT

CHOCOLATE MOUSSE	4.95
WHIPPED CREAM	
CRÈME BRULEE	6.50
BURNT VANILLA CUSTARD	
PEAR PARFAIT	6.50
ANJOU PEAR, VANILLA ICE CREAM, PECANS, WHIP CREAM	