



## 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** ..... 8.95  
BAKED WITH GRUYERE CHEESE,  
GLUTEN-FREE CROUTONS
- PETITE SALAD** ..... 6.50  
MIXED GREENS, OLIVE VINAIGRETTE
- BUTTER LETTUCE SALAD** ..... 9.50  
ROASTED BEETS, AGED GOAT CHEESE,  
CREAMY GREEN DRESSING
- SMOKED SALMON** ..... 11.95  
CRÈME FRAICHE, RED ONIONS, CAPERS,  
GLUTEN-FREE TOAST
- OYSTERS DU JOUR** ..... 14.95  
SHALLOT-BLACK PEPPER MIGNONETTE,  
FRESH HORSERADISH
- JUMBO SHRIMP COCKTAIL** ..... 14.95  
ON ICE WITH GRIBICHE SAUCE AND LEMON
- COUNTRY STYLE PATE** ..... 9.95  
CORNICHONS, WHOLE GRAIN MUSTARD,  
GLUTEN-FREE TOAST
- CHICKEN LIVER MOUSSE** ..... 9.95  
BURGUNDY RED WINE MUSTARD,  
GLUTEN-FREE TOAST

### ENTRÉES

- LEMON CHICKEN PAILLARD** ..... 17.95  
FRENCH GREEN BEANS, LEMON BUTTER
- LEMON-THYME SEARED SALMON** ..... 18.95  
PEAS, ASPARAGUS, SPINACH, LEMON BUTTER
- SEARED SEA SCALLOPS** ..... 21.95  
SPINACH, WHIPPED CAULIFLOWER,  
BROWN BUTTER
- STEAK CLASSIQUE** ..... 23.95  
MAÎTRE D HÔTEL BUTTER, SHALLOW FRY FRITES
- STEAK BÉARNAISE** ..... 23.95  
BÉARNAISE SAUCE, SHALLOW FRY FRITES
- FILET MIGNON** ..... 31.95  
MERLOT BUTTER, RED WINE REDUCTION

### DESSERT

- CHOCOLATE MOUSSE** ..... 5.95  
WHIPPED CREAM
- CRÈME BRULEE** ..... 7.95  
BURNT VANILLA CUSTARD
- PEACH PARFAIT** ..... 7.95  
VANILLA ICE CREAM, PEACHES,  
RASPBERRY SAUCE, ALMOND SLICES,  
WHIPPED CREAM, RASPBERRY MERINGUES