

GLUTEN FREE MENU

S Signature Dish **V** Vegetarian

HOUSEMADE SOUPS

Tomato Basil ● 4.50 | 5.50

SALAD STARTERS

Mesclun ●● 7.95

granny smith apples, pistachios, dried cranberries, vermont cheddar, sweet onion and orange-vanilla vinaigrette

Caesar 7.50

romaine, freshly made dressing and pecorino romano

Garden ● 5.75

shredded romaine and iceberg, cucumber, red onion, grape tomatoes, julienne carrot and herb vinaigrette

APPETIZERS

Brabant Mussels white wine, leeks, garlic, parsley, lemon and cream 11.50

Ahi Tuna Tataki* toasted macadamia nuts, pineapple, maui onion marmalade, pea shoots and sambal 11.95

SHARED PLATES

Hummus ●● 9.50

garbanzo bean puree, vegetable sticks, cucumbers, olive-tomato relish, roasted yellow and red peppers, feta and extra virgin olive oil

Baked Buffalo Wings 6.25 | 12.50

ranch dressing and vegetable sticks

Fiery Baked Chipotle Wings 6.25 | 12.50

ranch dressing and vegetable sticks

BIG SALADS

> ADD CUP OF TOMATO BASIL FOR 3.50

Grilled Salmon ● 15.50

baby arugula, imported olives, red onion, grape tomatoes, mushrooms, roasted red peppers, feta and balsamic vinaigrette

Fajita Spiced Chicken ● 12.95

shredded romaine and iceberg, pico de gallo, avocado, jalapeno, queso fresco, monterey jack and chipotle ranch dressing

Grilled Barbeque Chicken 12.95

shredded romaine and iceberg, tomatoes, sweet corn, red onion, black beans, jicama, ranch dressing and honey barbeque sauce

Grilled Chicken Caesar 12.50

romaine, freshly made dressing and pecorino romano

Cabo Shrimp 13.95

mesclun greens, avocado, grape tomatoes, red onion, jicama, black beans, queso fresco, monterey jack and jalapeno-lime vinaigrette

Grilled Angus Steak* 14.95

romaine, grape tomatoes, grilled red and yellow peppers, sweet onion, mushrooms, sharp cheddar and spicy garlic vinaigrette

GLUTEN FREE BEER

Red Bridge 3.75

* Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. All beef and tuna dishes may be cooked to order. We cook with 100% trans fat free oils. Please alert your server of any food allergies. Most dietary preferences can be accommodated. ♻️ Printed on 50% PCW recycled paper. 3/10

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HEALTHY SELECTIONS

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|-----------------------------------------------------------------------------------------------|-------|
| Moroccan Spiced Salmon | 16.95 |
| basmati rice and scallion sauce | |
| Fisherman's Stew | 15.95 |
| shrimp, scallops, littleneck clams and pollack simmered in a garlicky tomato-white wine broth | |
| Char-Grilled Angus Sirloin* | 16.50 |
| garlic roasted fingerling potatoes, asparagus and sun-dried tomato-portobella mushroom relish | |

BEEF BURGERS 8 OZ ANGUS > NO BREAD > FIELD GREENS SALAD > ADD CUP OF TOMATO BASIL FOR 3.50

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| Bistro* boursin cheese and roasted exotic mushrooms | 11.95 |
| Smoke House* smoked gouda, barbequed onions and bacon | 10.95 |
| Cheeseburger* lettuce, tomato and choice of american, sharp cheddar, or swiss | 10.50 |
| Brewski* • lettuce, tomato, mushrooms, bacon and choice of american, sharp cheddar or swiss | 11.50 |

SANDWICHES > NO BREAD > FIELD GREENS SALAD > ADD CUP OF TOMATO BASIL FOR 3.50

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|------------------------------------------------------------------------------|------|
| Grilled Chicken | 9.95 |
| lettuce, tomato, bacon, sharp cheddar and roasted shallot-black pepper aioli | |
| Waldorf Chicken Salad | 8.95 |
| granny smith apples, walnuts and lettuce | |
| Roast Turkey | 9.95 |
| avocado, baby arugula, red onion, pepper jack and shallot-dill mayonnaise | |
| House Smoked BBQ Pork | 9.50 |
| pulled pork in memphis style barbeque sauce | |
| Turkey Burger • | 9.95 |
| guacamole, tomato, bacon, pepper jack and ancho-honey mayonnaise | |

DIPPER ENTREES

SERVED AFTER 5PM MON-FRI; SERVED ALL DAY SATURDAY AND SUNDAY > ADD GARDEIN OR CAESAR SIDE SALAD 3.50

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| Pan Seared Sea Scallops | 23.50 |
| jumbo lump crabmeat, asparagus, leek and tomato fricassee in napa valley chardonnay cream sauce | |
| Hawaiian Spiced Ahi Tuna | 18.50 |
| served medium rare with buttery smashed yukon gold potatoes, field greens and sweet thai chile sauce | |
| Char-Grilled Flat Iron Steak* | 21.50 |
| red chile rubbed, garlic roasted fingerling potatoes, tri-colored peppers and onions and chipotle-lime sauce | |
| Beef Tenderloin Medallions* | 22.50 |
| crab and corn sauté, buttery smashed yukon gold potatoes and sautéed spinach | |
| Pan Roasted Chicken Breasts | 16.95 |
| buttery smashed yukon gold potatoes, asparagus and thyme pan jus | |
| Pan Seared Pork Tenderloin Medallions | 17.50 |
| buttery smashed yukon gold potatoes, sautéed spinach and chinese mustard sauce | |

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