

GLUTEN FREE MENU

Please advise your server you are ordering the Gluten Free option



GF GRILLED FISH SALAD

Green leaf and spring mix lettuce with tomatoes, tossed with balsamic vinaigrette, topped with goat cheese and Texas candied pecans. 15.99

GF GRILLED SALMON

With fire roasted pineapple relish, veggie rice and farm fresh vegetables. 18.99

GF ROASTED VEGGIE ENCHILADAS

Grilled farm fresh veggies and jack cheese, topped with mole verde. 12.99

GF CHIPOTLE RIB-EYE

Grilled choice 12oz rib-eye topped chipotle cream sauce and sour cream. Served with mashed potatoes and farm fresh vegetables. 23.99

GF GRILLED CHICKEN BREAST

With fire roasted pineapple relish, veggie rice and farm fresh vegetables. 15.99

GF BLUE CRAB STUFFED CHICKEN

Grilled chicken breast, stuffed with crab meat, jack cheese, and sweet roasted peppers, topped with Cajun cream sauce. Served with cheddar seared potato cake and farm fresh vegetables. 16.99

GF BLACKENED SNAPPER

Topped with Gulf crab meat and sun dried tomato cream sauce. Served with veggie rice and farm fresh vegetables. 21.99

GF BLUE CORN CRUST CRISPY SALMON

With crab avocado salad and roasted tomatillo beurre Blanc. Served with cheddar seared potato cake and farm fresh vegetables. 20.99

The only certified Gluten Free Dressing is our House Balsamic Vinaigrette.



GO TEXAN.

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

