

Gluten Free Menu

*Please advise your server you are ordering
the Gluten Free option*

Entrees

GF House Salad

Organic mixed greens, mixed cheese, bell peppers and tomatoes with balsamic vinaigrette, topped with grilled pesto chicken and tortilla strips. 10.99

GF Garden Summer Salad

Baby spinach and organic mixed greens with watermelon, strawberries, tomatoes and onions, tossed with balsamic vinaigrette and topped with goat cheese, Texas candied pecans and grilled chicken. 14.99

Shrimp \$15.99

GF 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 3 Chile Skillet Chicken Tacos

Braised chicken, slowly cooked with dried peppers, tomatillos and onions, topped with melted cheddar and house-pickled jalapenos. Served with blue corn tortillas. 13.99

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 with 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 Tilapia

Topped with Gulf crab meat and sun dried tomato cream sauce. Served with veggie rice and farm fresh vegetables. 18.99

GF Grilled Salmon

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

GF Crispy Salmon

With crab avocado salad and roasted tomatillo beurre Blanc. Served with cheddar seared potato cake and farm fresh vegetables. 19.99

Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.