

GLUTEN FREE MENU

FIRST PLATES

- STUFFED PORTABELLA MUSHROOMS – with garlic spinach, house roasted peppers and gorgonzola cheese....8.00
ICED SHRIMP COCKTAIL – served with a spicy cocktail sauce....12.50

FIELD OF GREENS

- TUSCAN HOUSE – field greens, roma tomatoes and calamata olives, garnished with a polenta crouton.... Individual size....5.00 Entrée size...7.00
GRILLED PORTABELLA – baby spinach, white beans tomatoes and hard boiled egg....9.75
GRILLED SEAFOOD – grilled salmon, shrimp and scallop served over field greens, tomatoes, cucumbers and red onions tossed in a mango sesame vinaigrette....16.00

ADD TO ANY SALAD

- GRILLED CHICKEN OR PORTABELLA MUSHROOM....3.50
GRILLED SHRIMP....2.50/EACH GRILLED SCALLOP....4.00/EACH
GRILLED SALMON....5.00

DRESSING CHOICES: Tuscan House Vinaigrette, Dijon Balsamic Vinaigrette, Raspberry Vinaigrette, Blood Orange Vinaigrette, Mango Sesame Vinaigrette, Honey Orange Vinaigrette, Parmesan Peppercorn, Creamy Gorgonzola

ENTREES

- SEAFOOD RISOTTO – seared salmon, sautéed shrimp, scallops and mussels over roasted red pepper risotto....26.00
GRILLED AHI TUNA –over field greens tossed with candied carrots, leeks, chipped asparagus and gorgonzola, laced with a blood orange vinaigrette.....22.00
KONA COFFEE ENCRUSTED PORK TENDERLOIN – with a pineapple, red onion and mint chutney, served with roasted red bliss potatoes and grilled asparagus.....18.00
MAKERS MARK & POBLANO PEPPER BBQ PORK TENDERLOIN – with cheddar scalloped potatoes and candied carrots....18.00
LEMON & HERB ENCRUSTED SALMON – roasted leek and asiago risotto, grilled asparagus and a tangy mango sauce.....21.00