

Gluten Free Menu

Appetizers

Cheese Board

Assorted cheeses and berries – 7

Meze Plate

chick-pea hummus, long stem artichokes, manchego cheese, baby arugula, gluten free flat bread - 11

Carpaccio of Beef

beef carpaccio, arugula, truffle oil, capers – 11

Lobster Dip

warm lobster, spring onion, mascarpone dip, gluten free flat bread – 12

Grilled Provolone

arugula, roasted tomatoes, aged balsamic, crushed pistachios – 9

Flatbread Pizza

served on gluten free pizza crusts

Three Cheese Pizza

roasted tomato sauce, fresh mozzarella, smoked mozzarella, parmesan, basil – 14

Steak Pizza

caramelized onion, bleu cheese, sliced steak, arugula, aged balsamic - 16

B.L.T. Pizza

bacon, lettuce, tomato, chive aioli, mozzarella cheese - 14

Salads

Grilled Romaine

Caesar dressing, white anchovies, Parmigiano-Reggiano – 9

Wedge Salad*

baby iceberg lettuce, tomatoes, red onion, bacon, hardboiled egg, bleu cheese dressing 9

Greek Salad*

iceberg lettuce, cucumber, pepperoncini, red onion, black olives, tomatoes, grilled feta cheese, greek dressing 10

Market Salad

mixed greens, cucumbers, tomatoes, red onion, champagne vinaigrette 8

Abby Park

MODERN AMERICAN CUISINE

Entrees

Salmon

cashew risotto, asparagus, lemon aioli, black olive tapenade – 24

Seared Sea Scallops

lobster risotto, avocado baby greens salad, lemon aioli market price

Pomegranate Chicken

seared all natural chicken breast, parmesan, pumpkin seed risotto, haricot verts, pomegranate glaze 20

Pork Tenderloin

roasted corn risotto, sautéed haricot verts, raspberry balsamic glaze 18

Filet Mignon

garlic mashed potatoes, grilled asparagus, great hill bleu cheese 30

Flat Iron Steak

garlic mashed potatoes, grilled asparagus 23

Steak Au Poivre

black pepper crusted sirloin, garlic mashed potatoes, grilled asparagus, dijon red wine reduction 29

Sides

roasted garlic mashed potatoes – 5
Parmigiano-Reggiano risotto – 7

portabello mushrooms – 5
asparagus - 6

mixed mushrooms – 5
haricot verts - 5

Desserts

Flourless Chocolate Lava Cake

Served warm with whipped cream, mango and raspberry sauces – 7

Ice Cream and Sorbet

Flavors change daily - 2.50/ scoop

Gluten-Free Beer

Red Bridge

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. More information about the safety of consuming raw food is available upon request.
Please note: If you have specific dietary requirements, allergies or preferences, please inform your server before ordering.