

**GLUTEN GUIDELINE MENU**  
SUMMER 2017

• **Raw Bar**

- Tuna Tartare\* (NO MARINADE, NO TORTILLAS)** 15  
Avocado, soy marinated onions, tortillas, wasabi aioli
- Jumbo Lump Crab Cocktail\* (NO SEAWEED)** 15  
Red sea salt, artisan olive oil; wakame seaweed salad
- Freshly Shucked Raw Oysters on the Half Shell-\$MP**
- Fresh Texas U12 Shrimp Cocktail\*** 3 ea.
- Local Buffalo Carpaccio** 14  
Raw Buffalo Run Ranch, arugula, Parma ham, roasted Shallot jam, pecorino cheese

• **Soup & Salads**

- Mixed Greens-** honey crisp apple, candied nuts 8  
Blue veined cheddar, apple cider-strawberry vinaigrette
- Chopped Iceberg-** Tomato, cucumber, bacon, 9  
Smokey buttermilk Rogue Valley blue cheese dressing
- Baby Spinach Salad** 9  
Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette
- Grilled Romaine (NO CROUTONS)** 9  
Creamy garlic dressing, Parmignano-Reggiano cheese, croutons
- Crock of French Onion Soup (NO BREAD)** 9  
Pain perdu, gruyere cheese

• **Appetizers**

- Grilled Pacific Octopus** 14  
Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette

- Chef's Market Selection of Cheeses** 17  
(NO CRISPS)  
Dunbarton Blue-Wisconsin blue veined cheddar-cow's milk  
Humboldt Fog-mold ripened-CA-goat's milk  
Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk

• **From the Steakhouse Grill\***-all steaks come with butter braised French green beans, herb butter, and BP steak sauce

<b>14 oz. USDA Prime Delmonico Rib Eye</b>	<b>48</b>	<b>13 oz. Prime Pork Chop</b>	<b>28</b>
<b>12 oz. USDA Prime Center Cut NY Strip</b>	<b>42</b>	<b>10 oz. Barrel Cut Rib Eye</b>	<b>42</b>
<b>8 oz. Center Cut Filet Mignon</b>	<b>37</b>	<b>18 oz. Choice Short Bone in Rib Eye</b>	<b>55</b>
<b>8 oz. Choice Angus Club Eye NY Strip</b>	<b>30</b>	<b>8 or 12 oz. Grilled Line Caught Swordfish</b>	<b>25 37</b>
		Sauce	Classic Béarnaise \$2

**Sides**

Asparagus with Amish Feta	8	Creamy Potato Puree	6		
2X Baked Potato+Sour Cream+Pancetta	7	Salt Crusted Plain Baked Potato	5	NOLA Blackening Spice	NC
Melted Dunbarton Blue Cheese	2	3-cheese Truffle Potato Gratin	7	Sauté of local heirloom baby carrots	5

• **Entrées**

- 6 oz. NY Strip Black Angus Steak Salad** 23.95  
Iceberg, tomato, bacon, cucumber, buttermilk Rogue Valley Blue cheese dressing, tobacco onions, local hard-boiled egg (NO TOBACCO ONIONA)
- U10 Diver Scallops** 34  
Local asparagus, foraged mushrooms, snow peas, touch of Fennel, truffled white asparagus sauce
- Grilled Line Caught Atlantic Swordfish**  
**80z/12oz.** 25/37  
Lemon caper aioli, haricot vert; see steakhouse grill

- Chianti Braised Short Ribs** 26  
Sautéed local baby carrots and Cabernet reduction
- Grilled Faroe Island Wild Salmon** 26  
Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli (NO SAUCE)
- Skillet Roasted "Free Bird" Chicken Breast** 18  
Organic, free range, Lancaster county chicken  
Garlic confit sauce

\*Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness