



gluten free menu

we hope you will enjoy the following menu selections handpicked for your dietary needs.

appetizers/soup/salad

grilled octopus 13
edamame purée

tofu vegetable satay 9
grilled seasonal vegetables, kung po sauce

chili mussels 11
steamed mussels, red chili pesto broth

puree of pea soup 7
crème fraîche, crushed tricolor peppercorns

grilled heart of romaine salad 10
dried heirloom tomato, poppy seed crusted goat cheese,
yogurt-chive dressing and balsamic vinaigrette

serrano ham salad 10
honeydew melon, cantaloupe, buffalo mozzarella
tossed in balsamic vinegar and olive oil

entrées

grilled prime 12 ounce new york strip[☞] 44
the “cadillac” of all steaks. hollandaise sauce,
asparagus and roasted fingerling potatoes

sake marinated black cod 33
braised cabbage, cauliflower, leeks,
ginger and green onions

five treasures 30
tuna, salmon, mussels, shrimp, and scallops tossed in
green curry-coconut sauce, seasonal vegetables and jasmine rice

herb and salt crusted lamb chops[☞] 36
spring’s first ramps, parisienne potatoes, kumquat jam

filet mignon[☞] 39
half pound open flamed grilled,
root vegetable mash, hollandaise sauce and pak choi

grilled amish chicken breast 25
lime and red pepper marinated, roasted fingerling potatoes,
grilled asparagus

as a courtesy to fellow diners, please turn off cellular phones and pagers 20% gratuity will be added for parties of six or more ☞ cooked to order ☞ consuming raw or undercooked meat, shellfish and eggs may increase your risk of food-borne illness