

# Gluten **FREE**

PLEASE ADVISE YOUR SERVER IF YOU HAVE A SEVERE GLUTEN ALLERGY.

*While we make every effort to produce these items gluten free, they are produced in an environment that has gluten present.*

## STARTERS

### BACON WRAPPED DATES\*\*

Medjool dates stuffed with Gorgonzola cream cheese and almonds, wrapped with maple pepper bacon and roasted until crispy. Served with balsamic reduction, red pepper curls and spring greens. 8.95

### SAUTÉED BRUSSELS SPROUTS

Sautéed with pepper bacon, red onions, olive oil, seasonings & Reggiano. 8.95

### CHIPOTLE HUMMUS & VEGGIES

Chickpeas, tahini, chipotle peppers, garlic, lemon, olive oil with red peppers, cucumber, kalamata olives, pepperoncini & feta. 9.95

### SPICY TUNA ROLL\*

Ahi tuna, seared rare with Sriracha aioli, cilantro, green onion & sesame seeds. 10.95

### BACON WRAPPED PRAWNS

Grilled with garlic herb butter, Napa slaw and grain mustard vinaigrette. 13.95

### SESAME SEARED AHI TUNA\*

Spice rubbed and seared rare, with jicama slaw, Sriracha aioli and wasabi. 14.95

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## SALADS

### SEARED AHI SALAD\*

Spice rubbed and seared rare on crisp lettuce with red peppers, cucumbers, Napa cabbage, cilantro and wasabi ginger vinaigrette. 15.95

### COBB SALAD

Fresh greens, radicchio, arugula, roasted chicken, pepper bacon, avocado, Kalamata olives, Gorgonzola, cherry tomatoes, egg, roasted corn and blue cheese vinaigrette. 13.95

### SOUTHWEST SMOKED CHICKEN

Mesquite smoked chicken, roasted sweet corn, red peppers, avocado, marinated jicama, cherry tomatoes, fresh greens and cabbage tossed with cilantro lime vinaigrette. Topped with Cotija cheese. 13.95

### BRUSSELS SPROUTS, QUINOA & GRILLED CHICKEN\*\*

Brussels sprouts, arugula, quinoa, cranberries, candied walnuts, currants & Asiago cheese with white balsamic & pomegranate vinaigrette. 14.95

### GRILLED STEAK SALAD\* \* \*

Grilled top sirloin with caramelized pears, Gorgonzola, spiced pecans, red bell pepper, mixed greens, arugula, radicchio and blue cheese vinaigrette. 15.95

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## SPECIALTIES

### GRILLED ATLANTIC SALMON\*

Roasted garlic herb butter, fresh lemon, jasmine cilantro rice and grilled asparagus. 22.95

### FILET MIGNON\*

7oz. Pepper bacon wrapped, grilled with roasted garlic herb butter, white cheddar mashed potatoes and grilled asparagus. 30.95 \*Add grilled shrimp: 3.95

### GRILLED RIBEYE STEAK\*

12oz. Center cut ribeye seasoned with our rub, garlic butter, with white cheddar mashed potatoes and grilled asparagus. 30.95 \*Add grilled shrimp: 3.95

### BAJA FISH TACOS

With sautéed cod or shrimp, chipotle aioli, cilantro lime slaw, pico de gallo, Cotija cheese and white corn tortillas with Napa slaw. 15.95

### SONORAN CHICKEN ENCHILADA STACK

Smoked chicken layered with white corn tortillas, roasted pasilla chili, cheddar & jack cheeses, garlic cream sauce, guajillo chili sauce and chipotle aioli with Napa slaw. 16.95



\* Items are served raw or undercooked. Consuming raw or undercooked meats, seafood, shell fish, eggs or poultry may increase your risk of foodborne illness.

\*\* Recipe contains nuts. For those who have food allergies, please inform your server, we will be happy to discuss any necessary changes.