



GLUTEN SENSITIVE MENU

These menu items have been modified to be free of gluten-containing ingredients. Please be sure to let your server know that you are ordering Gluten Sensitive to ensure that the modifications are made when your food is prepared. Please be aware that the kitchen does work with ingredients that contain gluten, and does not have specific allergen free preparation areas or dedicated fryers.

TO SHARE

STREET CORN
bacon · cotija cheese · little dragon · sriracha aioli · 11

SAUTÉED GREEN BEANS †
roasted cashews · garlic · evoo · 13
(no thai vinaigrette, no fried shallots)

SEARED SESAME TUNA *
wasabi · endive · 16 (no crostini, no soy sauce)

MANGO SHRIMP CEVICHE
red onion · cilantro · papaya purée
· lime chili vinaigrette · tortilla chips · 16

TOMATO CLAM STEW
spanish chorizo · kalamata olives · charred red peppers
· roasted tomato purée · pinot grigio butter · 18
(no toasted ciabatta)

CRISPY LOBSTER
pickled peppers · avocado · peach confit
· sweet thai aioli · 23

AIRLINE CHICKEN
roasted garlic aioli · parmigiano reggiano
· pickled cremini mushrooms · 20

LABELLE FARM FOIE GRAS *
merlot poached pear · strawberry gastrique · 18
(no currant brioche)

CENTER CUT FILET *
portabella · beurre rouge · green beans · 27
(no goat cheese full stack)

HEIRLOOM TOMATO
burrata · balsamic · micro basil · 12

RISOTTO
roasted tomato · shrimp · smoked andouille · basil · 15

TRUFFLED FRIES
thai ketchup · garlic aioli · 13 (no aged cheddar fondue)

AHI POKE *
pineapple sweet & sour · sesame seaweed salad
· red tobiko · 15 (no crispy wontons)

WILD SALMON *
roasted asparagus · parmigiano reggiano
· grapefruit beurre blanc · 18 (no pistachio crust)

SEA BASS & SCALLOPS *
basil verjus butter sauce · tomato jam · 30

CHICKEN SKEWERS
thai ketchup · sweet chili sauce · 15
(no thai peanut satay, no cilantro lime jus, no wontons)

PORK SHANK WINGS
bourbon chipotle bbq · sesame · 14 (no house cornbread)

BRAISED BRISKET
sweet potato mash · crispy brussel sprouts · carrot
· vegetable gravy · 14

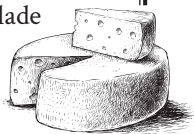
FLATIRON STEAK *
fried garlic · heirloom tomato · braised arugula
· chèvre · 18 (no buttermilk onion rings)

CHEESE BOARD

marinated olives · orange jalapeño marmalade
· olive tapenade · fresh fruits
(no crostinis or artisanal crackers)

choose 2 · 12
choose 3 · 17

choose 4 · 22
choose 5 · 26



BRIE
france · cow

MAYTAG BLEU
iowa · cow

**AGED CHEDDAR
FONDUE**
wi · cow

SMOKED GOUDA
wi · cow

**ARTIGIANO
VINO ROSSO**
wi · cow

MANCHEGO
spain · sheep
5 YR AGED CHEDDAR
wi · cow

all of our cheeses are pasteurized

ADD CURED MEATS

CAPOCOLLO · cured pork · 7

SALAMI AMERICANO · american salami · 7

PROSCIUTTO DI PARMA · cured ham · 8

GUANCIALE · cured pork jowl · 7

GREENS

MIXED GREENS
kalamata olives · red onions · feta
· aged balsamic vinaigrette · 10

BEEF CARPACCIO †
whipped goat cheese · micro arugula · pine nuts
· parmigiano reggiano · orange vinaigrette · 11

SOUPS

SOUP DU JOUR · 8
ask your server if today's soup du jour can be prepared
gluten free

CHARRED HOT HOUSE TOMATO
aged cheddar · truffled wee greens · pine nuts † · 10
(no grilled cheese sandwich)

CHEF'S SPECIAL

ask your server if today's chef's special can be
prepared gluten free · mkt

† We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your server know.

* Consuming raw or undercooked pork, beef, seafood or chicken may increase your risk of food-borne illness. In addition, pork, seafood and steaks that are served rare or medium rare may be undercooked and only served upon consumers request.