

GLUTEN FREE MENU

APPETIZERS

CHEF'S AUTHENTIC FRENCH ONION SOUP 5.95

CRAB CAKE WITH SRIRACHA MAYONNAISE 7.50

SAUTÉED SCALLOPS IN A LIGHT & FRAGRANT COCONUT & CURRY SAUCE 8.95

ENTRÉES

ALL ENTRÉES SERVED WITH A GREEN SALAD & A GF DINNER ROLL

VENISON

PAN FRIED FILET OF VENISON 39.95

6OZ (170g) RED DEER FILET COATED WITH A VELVETY CHOKECHERRY
DEMI-GLACE SAUCE SERVED WITH POTATO GRATIN & SEASONAL VEGETABLES

BEEF

FLAT IRON STEAK 29.95

CHOICE ANGUS 8OZ (227g) STEAK SERVED WITH A BAKED POTATO
WITH SOUR CREAM & SEASONAL VEGETABLES

BEEF STROGANOFF 26.95

SERVED IN A RICH & CREAMY PAPRIKA SAUCE, ONIONS & MUSHROOMS WITH A WILD RICE MEDLEY

LAMB

LAMB OSSO BUCO 28.75

10OZ (284g) LEG OF LAMB BRAISED LOW & SLOW UNTIL THE LAMB IS FALL-OFF-THE-BONE TENDER,
SERVED IN A RED WINE SAUCE WITH GOLDEN RAISINS & RICE OR FINGERLING POTATOES

PORK

GRILLED PORK MEDALLIONS 25.75

PORK TENDERLOIN SERVED WITH A PEPPERCORN SAUCE & FINGERLING POTATOES

FISH & SEAFOOD

CREAMY COCONUT SEAFOOD CURRY 31.95

THAI STYLE CURRY WITH ALASKAN POLLOCK, SHRIMP, SCALLOPS & CLAMS
SERVED WITH BABY POTATOES & GF CROUTONS

GRILLED SALMON 25.65

SERVED WITH A BACON CHIPOTLE SALSA & A WILD RICE MEDLEY

CHICKEN & DUCK

BLACKENED CHICKEN 24.75

A CAJUN FAVORITE: TENDER, SPICY & CHARRED CHICKEN BREAST WITH
PEPPER JACK CHEESE & SPINACH SERVED WITH WILD RICE

PAN ROASTED DUCK BREAST 26.45

SERVED WITH A BLUEBERRY GASTRIQUE & POTATO GRATIN