



~Lunch Gluten Free Menu~

Appetizers:

Buffalo Mozzarella (no sauce) \$9.95
Sliced fresh tomatoes, fresh basil and Buffalo Mozzarella wedges.

“The Grille’s” Shrimp Cocktail \$10.50
“The Grille’s” succulent shrimp are served with an avocado sauce and fresh lemon

Pernod Mussels \$9.95
Pan-steamed in Pernod with fresh basil, garlic, and diced tomatoes.

Salads:

All of our salads that are currently on our lunch menu are gluten free with either a Balsamic vinaigrette or a Raspberry vinaigrette dressing.

Entrees:

Fresh Mahi-Mahi \$13.95

Fresh Atlantic Salmon \$13.95

*Fresh Fish served broiled or char grilled topped with your choice of sauce. Accompanied by Chef’s vegetables.

Grilled Chicken Breast \$12.95
Topped with your choice of sauce. Served with Chef’s vegetables.

Char grilled or Sautéed Seasonal Vegetable Plate \$13.95
Please ask your server for today’s fresh selection of Chef’s vegetables.

Sauces:

Lemon Butter Caper Sauce
White Wine Garlic & Tomato Sauce

Scampi Sauce
Lemon Brown Butter Sauce

Spice up your salad with a delicious add on:

Grilled Salmon

\$7.95

Grilled Chicken

\$4.95

Sautéed Shrimp

\$6.95

Dessert:

Blood Orange Sorbet \$4.95

Gelato \$4.95

(Tahitian Vanilla Bean, Black Raspberry Chocolate Chip or Sea Salt Caramel)

*Ice cream and raspberry sorbet contain natural flavorings in them that do carry a small percentage of gluten.

We are pleased to accept Visa, MasterCard, American Express.
Sorry, we do not accept personal checks.

A reminder that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer’s risk of food born illness