



GLUTEN FREE MENU

APPETIZERS

BACON WRAPPED SCALLOPS 23 COLOSSAL SHRIMP COCKTAIL 23

SALAD

SIGNATURE HOUSE SALAD SERVED WITH OIL & VINEGAR 9

ENTRÉES

CENTER CUT FILET MIGNON
8 oz - 46 | 12 oz - 56 | 20 oz - 90

PORTERHOUSE 54

BONE-IN KC STRIP 50

PRIME NEW YORK STRIP 47

DRY AGED BONE-IN STRIP 68

DRY-AGED BONE-IN RIBEYE 80

DRY-AGED PORTERHOUSE 80

BLUE CREEK BISON RIBEYE 80

ANGUS BONE-IN RIBEYE 56

MISHIMA RESERVE WAGYU 125

DOUBLE CHICKEN BREAST 25

COLORADO LAMB CHOPS 36

CHILEAN SEA BASS 51

FAROE ISLAND SALMON 36

WHOLE GRILLED SNAPPER 39

SIDES

MASHED POTATOES 10

ASPARAGUS 12

SAUTÉED BROCCOLI 10

CEDAR PLANK CAULIFLOWER 17

BAKED POTATO (ATW) 10

DESSERT

SEASONAL BERRIES & CREAM 7 CRÈME BRÛLÉE 9

All dishes are Gluten Free or have been modified to meet your dietary needs. Although we take precautions against cross-contamination, all food is made in a common kitchen with some risk of exposure. Customers with gluten sensitivities exercise judgment based on their individual needs.

CEL 10/20