



# 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.

CID 10/20