

Gluten Free Menu

Soups & Salads

Creamy Tomato Basil

Cup 4.5 Bowl 6

House Caesar Salad 4.5 / 9

Add Grilled Chicken 5

Jenny's Salad 6 / 11

Mixed Greens | Apples | Pears | Bleu Cheese | Toasted Pecans
Bleu Cheese Vinaigrette

Earthy Crunchy Salad 6 / 11

Greens | Carrots | Broccoli | Radish | Sprouts | Feta | Dried Cranberries
Snow Peas | Sunflower Seeds | Honey Balsamic

Caprese Burrata 9

Ripe Tomatoes | Torn Basil | Pesto | Creamy Burrata | Watercress

Starters

Smokey Char-Grilled Oysters 12.5

Garlic | Herbs | Parmesan

Fresh Oysters on the ½ Shell

½ Dozen 14 Dozen 28

Creole Deviled Eggs 8

Southern Slaw | Bacon Jam

Crispy Pork Belly 8

Sweet Potato Grits | Pepper Jelly | Watercress

Fried Green Tomatoes 6

New Orleans Red Remoulade

Gouda & Goat Cheese Stuffed Hungarian Peppers 9.5

Dick's Marinara Sauce

Pasta

Pesto Pasta Parmesan 15

Rice Noodles | Broccoli | Cherry Tomatoes
Sun Dried Tomatoes | Kale Pesto

Pasta Marinara 14

Dick's Marinara | Rice Noodles

Entrees

Pan Seared Scallops & Wood Fired Shrimp 27

Lemon Risotto | Grilled Market Veggies | Lobster Butter

Island Chicken Forever 17.5

Grilled Chicken | Basil Risotto | Lemon Chardonnay Butter
Feta Sundried Tomato & Artichoke Salsa

Maple BBQ Smoked Baby Back Ribs

Sweet Potato Grits | Southern Slaw
Whole Rack 24 Half Rack 17.5

Bistro Steak & Frites 24

Grilled 14oz NY Strip | Crispy Fries
Green Peppercorn Demi-Glace

Big Chief 16oz USDA Choice Ribeye 33

Bacon, Chive and Sour Cream Baked Potato | Creamed Kale Gratin
A.1. Compound Butter

Bone-In Cowboy Pork Chop 22

Ginger Peach Jam | Sautéed Green Beans | Sweet Potato Grits

For the Kids \$5

(Each choice is served with Fresh Fruit or French Fries)

Grilled Chicken Fingers

Fresh Shrimp

Grilled Cheese (on Gluten Free Bread)

Sides \$4.75

Basil Risotto

Lemon Risotto

Sweet Potato Grits

French Fries