

GLUTEN FREE MENU

APPETIZERS

Chips & Salsa

House made garden salsa with chips 3

Tuna Sashimi

with fresh cucumber salad, Sriracha, and Tamari Soy sauce 15

Tortilla Soup 7

Coca Cola Ribs

Slow braised beef short ribs in a sweet and smokey cola bbq sauce 15

Ahi Tuna

Seasame seeds, seared rare, served with cucumber salad and Sriracha 17

SALADS

House Salad

with goat cheese, carrots, spiced pecans, tomatoes, and Adobe dressing 7

Caesar Salad

with fresh parmesan, red peppers, and spiced Caesar dressing 7

Rotisserie Chicken Salad

Tomato, black beans, corn, jicama, tortilla strips, rotisserie chicken, and chipotle bleu cheese dressing 15

Sesame Seared Ahi Tuna Salad

Sesame crusted seared ahi tuna accompanied by fresh field greens, mango, avocado, red peppers and red onions, tossed in our honey sesame vinaigrette. Garnished with pickled ginger and wasabi 21

Warm Beet Wedge Salad

Crisp iceberg lettuce topped with chipotle bleu cheese dressing, bleu cheese crumbles, bacon, red onions, tomatoes, and warm beets 8

ENTREES

Stanford Gluten Free Burger

Our Angus Beef Burger topped with Monterey Jack and Cheddar cheese lettuce, tomato, onion, pickles, mayonnaise and mustard on a toasted gluten free bun and served with French Fries 16

Short Smoked Atlantic Salmon

Marinated, quickly smoked and finished on the grill, topped with mustard sauce and served with your choice of two sides 25

Wood-Fired Rotisserie Chicken

'Our Specialty' served with mashed potatoes & green beans 20

Stanford Gluten Free Chicken Sandwich

Our seasoned chicken breast topped with Monterey Jack and Cheddar Cheese, lettuce, tomato, onion, pickles, mayonnaise and mustard on a toasted gluten free bun and served with French Fries 16

BBQ Ribs

with French Fries and Cole Slaw 25

Prime Rib

with mashed potatoes, green beans, Au Jus and Horseradish Cream Sauce 32

Hardwood Grilled Filet

with melted gorgonzola butter and cabernet sauce, sauté spinach and mashed potatoes 34

Shrimp and Grits (Dinner Only)

Smokey Andouille sausage, jumbo shrimp, aromatic vegetables, blackening seasoning and fresh tomato, all resting in creamy white grits 24

Veggie Platter

Green beans, grilled zucchini & squash, braised red cabbage, and today's daily vegetable 15

DESSERT

Ice cream and Sorbet (ask you server for selections)



Chef Prepared, Always Fresh.
Only Certified Green Restaurant in Gaithersburg, MD