

# GLUTEN FREE MENU

## APPETIZERS

### **Deviled Eggs**

Topped with bacon, fried shallots, and fried garlic 8

### **Tuna Sashimi**

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

### **Chilled Jumbo Shrimp** 15

### **Tortilla Soup** 7

## 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

### **Bravo Salad**

Rotisserie chicken, avocado, dates, goat cheese, roasted corn, and almonds. All tossed in our champagne vinaigrette 16

### **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 mashed potatoes 16

### **California Burger**

Freshly pattied burger seasoned with our house made steak seasoning. Topped with arugula, thousand island dressing, avocado, and dill Havarti cheese. Served with mashed potatoes 16

### **Double-Cut Pork Chop**

Hardwood grilled, braised red cabbage and mashed potatoes 29

### **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 mashed potatoes 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

### **Veggie Platter**

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

## DESSERT

**Ice cream and Sorbet** (ask you server for selections)