

# GLUTEN FREE MENU

## APPETIZERS

- Deviled Eggs** – paired with bacon, fried onions and garlic 8  
**Tuna Sashimi** – Sriracha and Tamari Soy sauce 15  
**Chilled Jumbo Shrimp** – with chef’s dressing and cocktail sauce 15

## 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 21

### Thai Beef Noodle Salad

Rice noodles, field greens, carrots, red peppers, cabbage, cashews, tomatoes, and marinated filet.  
Topped with sweet Chile sauce and fresh orange segments 19

### 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
- 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 french fries 16
- 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
- Grilled Scottish Salmon** hand filleted in-house, with house made chef’s dressing and sautéed spinach 26
- BBQ Ribs** with french fries and cole slaw 28
- Prime Rib** with mashed potatoes, green beans, au jus and horseradish cream sauce 32
- New York Strip** “1855 Angus” with mashed potatoes and green beans 36
- USDA Prime Filet** with mashed potatoes and sautéed spinach 43

## DESSERT

- Ice Cream and Sorbet** (ask you server for selections)

## SUSHI

- California Roll** 14  
**Yellowtail Jalapeño Roll** 14  
**Spicy Tuna Roll** 15  
**Nigiri Sushi Plate** 17

*\*Please ask for gluten free soy sauce for any of our sushi*