

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. Garnished with pickled ginger and wasabi 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

Marinated Steak Salad

Seared filet over mixed greens, Asian pear, smoked Gouda, honey-sesame vinaigrette dressing 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 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

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

USDA Prime Filet with mashed potatoes and sautéed spinach 46

DESSERT

Ice Cream and Sorbet (ask you server for selections)