

# GLUTEN FREE MENU

## STARTERS

<b>Chilled Shrimp &amp; Crab Cocktail</b>	24-
<i>Colossal U-10 shrimp, Colossal lump crab, house-made cocktail sauce, Burgundy mustard aioli</i>	
<b>Imported Artisan Cheese Board for Two</b>	19 / 35-
<i>Fruit preserves, nuts, whole grain mustard, berries, flat bread (for two or four)</i>	
<b>Mussels – Mussels -- Mussels</b>	12-
<i>Mussels, sautéed in your choice of our marinara, fra diavolo or garlic white wine sauce</i>	
<b>Scallops and Pork Belly</b>	18-
<i>Pan seared U-10 New Bedford scallops, in-house roasted pork belly, fresh lemon, local honey, white wine, caramelized ginger</i>	

*Gluten Free Bread Available - \$3*

## FROM THE GARDEN

<b>Wedge Salad</b>	12-
<i>Iceberg lettuce, gorgonzola, local tomato, crisp applewood smoked bacon, blue cheese dressing, aged balsamic</i>	
<b>Chophouse Spinach Salad</b>	7 / 12-
<i>Applewood smoked bacon, sea salt cashews, seasonal berries, gorgonzola cheese, hard boiled egg, house made champagne vinaigrette</i>	
<b>Arugula &amp; Poached Pear Salad</b>	7 / 12-
<i>Fresh berries, feta cheese, Marcona Spanish almonds, cucumber, house made pear &amp; ginger dressing</i>	
<b>Caesar Salad</b>	6 / 10-
<i>Romaine lettuce hearts, shaved parmesan cheese, house made croutons, Caesar dressing</i>	
<b>Fresh Mozzarella and Local Tomato</b>	14-
<i>Balsamic pearls, aged balsamic, rainbow microgreens, E.V.O.O.</i>	

*Grilled or Blackened Chicken Breast- 7*

*Grilled or Blackened Jumbo Shrimp- 9*

## SEAFOOD

<b>+Center Cut, Wild Caught Salmon</b>	32-
<i>Pan seared, Creole mustard cream sauce (Please specify temperature)</i>	
<b>Stuffed Center Cut Chilean Sea Bass</b>	42-
<i>Center cut, pan seared, colossal lump crab, roasted shallot champagne butter</i>	
<b>Zuppa de Pesce (Seafood Stew)</b>	36-
<i>Shrimp, clams, mussels, calamari and scallops stewed in our marinara sauce; served over a bed of gluten-free pasta</i>	
<b>Steakhouse Baked Shrimp</b>	32-
<i>Colossal U-10 shrimp, garlic, olive oil, white wine, Romano cheese, baked in our brick oven, rice</i>	

## ITALIAN ENTREES

Served with gluten-free pasta.

	<i>CHICKEN</i>	<i>VEAL</i>
<b>Picatta</b> <i>Sautéed with capers and lemon, white wine sauce</i>	26	32
<b>Marsala</b> <i>Traditional Marsala wine sauce with sautéed mushrooms</i>	26	32
<b>*Fettuccine Alfredo</b> <i>Our very own Alfredo sauce made fresh to order for a truly authentic flavor</i>		22-
<b>Veal Bolognese</b> <i>House Made veal &amp; beef meat sauce, Reggiano Parmesan</i>		28-

### \*VEGETARIAN SELECTION

*Grilled or Blackened Chicken Breast- 7      Grilled or Blackened Jumbo Shrimp- 9*

Sharing Charge - \$7

## STEAK AND CHOPS

+U.S.D.A. PRIME, Rib Eye (16 oz.) <i>Dry aged, hand cut in house (Larger Cuts Available)</i>	45
+U.S.D.A PRIME, N.Y. Strip (16 oz.) <i>Dry aged, hand cut in house (Larger Cuts Available)</i>	48
+U.S.D.A PRIME Center Cut Filet Mignon <i>Hand cut to size starting at 8oz.</i>	M/P
+Australian Rack of Lamb (4/6 bones) <i>Hand cut, grilled to temperature, Chef's selection of sauce</i>	36/42
+Maple Leaf Farms Duck Breast <i>Seared medium-rare, glazed with homemade apricot barbecue</i>	30
+14oz. Cowboy Cut Bone-In Pork Chop ( <i>Butcher's Block Prime Pork</i> ) <i>Grilled to temperature, House Made black cherry &amp; honey bourbon sauce</i>	34
+20 oz. Stuffed Bone In Veal Chop (Our Signature Entrée) <i>Stuffed with prosciutto, basil and fresh mozzarella, port wine mushroom reduction</i>	48
+Veal Chop Saltimbocca <i>Hand pounded 16 oz., bone-in veal chop, fresh sage, prosciutto, provolone, Marsala pan sauce</i>	45

### À la Carte Steak Additions

<i>U-10 New Bedford Scallops (2)..... 16</i>	<i>Caramelized Brussels Sprouts &amp; Pork Belly.....9</i>
<i>Grilled Colossal Shrimp (3) ..... 15</i>	<i>Grilled Asparagus..... 8</i>
<i>8 oz. Cold Water Lobster Tail ..... 21</i>	<i>Sautéed Mushrooms or Onions ..... 7</i>

### Steak Toppings

<i>Au Poivre Style ..... 7</i>	<i>House Made Béarnaise..... 4</i>
<i>Hawaiian Kona Coffee Encrusted ..... 4</i>	<i>12 year Aged Tondo Balsamic .....6</i>
<i>Cabernet Sauvignon Demi Glace ..... 5</i>	<i>Dried Porcini Mushroom Rub ..... 4</i>
<i>Gorgonzola Crust..... 5</i>	<i>Hudson Valley "A" Grade Foie Gras Butter ..... 12</i>

\*\* Steak or Chop Sharing Charge \$10 \*\*