



GLUTEN FREE MENU

TABLE SIDES

- Roasted Asparagus 8.
- Garlic Mashed Potatoes 6.
- Maple Chipotle Sweet Potato 7.
- Yukon Potatoes 6.
- Sautéed Spinach 6.
- Spicy Broccoli Rabe 6.

ADD-ONS

- Jumbo Grilled Shrimp 9./16.
- Lobster Tail 21.
- Sauce Bordelaise 2.5
- Bleu Cheese Compound Butter 2.

APPETIZERS

- Garlicky Shrimp** GREEN OLIVES, ROSEMARY, ROASTED TOMATO 16.
- Spicy Tuna Tartare*** CUCUMBER, WASABI AIOLI, LEMON VINAIGRETTE 17.
- Warm Crab and Vermont Cheddar Dip** 16.
- Bake Westfield Farms Goat Cheese** GRILLED TOMATO SALSA, LIME, CILANTRO, CHILIES 14.

RAW BAR

- Iced Jumbo Shrimp** 18.
- Chilled Crab Salad** AVOCADO, CELERY, GRAINY MUSTARD 19.
- Local Oysters*** 3. EACH

SALADS

- Roasted Beet, Arugula and Apple Salad** FENNEL, WALNUTS, ROUND TABLE FARM CHEESE, GRAINY MUSTARD 14.
- Cobb Salad** CHICKEN, BACON, BLEU CHEESE, TOMATO, HARD COOKED EGG 18.
- Scarlet Salad** FIELD GREENS, CRANBERRIES 6./9.
- Classic Caesar Salad** 6./9.

ADD CHICKEN 7. SHRIMP 9./16. SALMON* 14.

STEAKS

- Filet Mignon*** **Bone-In Rib Eye* 20 oz. * 48.**
- 6 oz. 34. 10 oz. 46. **New York Sirloin 12 oz. * 38.**

ENTREES

- Chicken Avocado Sandwich** VERMONT CHEDDAR, SUN-DRIED TOMATO AIOLI, UDI'S GF BUN, CHOICE OF ONE SIDE 16.
- Black Angus Burger*** UDI'S GF BUN, CHOICE OF CHEESE & ONE SIDE 16. ADD BACON, MUSHROOMS OR CARAMELIZED ONIONS — 1.5 EACH
- Hanger Steak*** GARLIC MASHED POTATOES, ARUGULA SALAD, BONE MARROW BUTTER 27.
- Crispy Potato-Crusted Haddock** SWEET CORN AND BACON CHOWDER 26.
- Seared \$10K Tuna*** BLISTERED GREEN BEANS, WASABI AIOLI 29.
- Pan Roasted Salmon*** ASPARAGUS, MAPLE CHIPOTLE SWEET POTATO, POBLANO LIME VINAIGRETTE 26.
- Roast Statler Chicken Breast** ROSEMARY POTATOES, SPICY BROCCOLI RABE, CITRUS PAN JUICES 26.