GLUTEN FREE
MENU

GREEK S 10 | L 14
Crisp Romaine lettuce topped with tomato, cucumber, sweet bell peppers, red onion, kalamata olives and feta cheese. Served with homemade Greek dressing.

PORTOBELLO SALMON SALAD 20
Baby spinach, grilled portobello mushroom, cherry tomatoes, goat cheese and roasted walnuts with balsamic dressing. Topped with roasted garlic salmon.

ROASTED BEET ROOT SALAD 16
Baby spinach, warm beet root avocado, cherry tomatoes, red onion, roasted walnuts and goat cheese with balsamic dressing.

CHICKEN & SHRIMP PAD THAI 20
Rice noodles with chicken, black tiger shrimp, green onion,bell peppers, bean sprouts and fried egg. Tossed in a tangy pad Thai sauce and topped with crushed peanuts.

VEGETABLE PAD THAI 16
Rice noodles with mushroom, green onion, bell peppers, broccoli, carrots, bean sprouts and fried egg. Tossed in a tangy pad Thai sauce and topped with crushed peanuts.

JUST GRILLED STEAK 30
Grilled 10oz Angus steak,mashed potatoes and seasonal vegetables.

SANTA FE FILLET 30
Pan seared 6oz beef tenderloin, mashed potatoes and seasonal vegetables.

ANGRY SALMON 24
Served with rice pilaf with black tiger shrimp, bell peppers, artichoke hearts and baby spinach in a rose sauce. Topped with baked roasted garlic Atlantic salmon.

CHICKEN SOUVLAKI 20
A double skewer of marinated chicken on a bed of pilaf rice. Served with roasted Greek potatoes, Greek salad and tzatziki.

JAMBALAYA 20
Black tiger shrimp, grilled chicken breast, spicy sausage, jalapeños, onion and bell peppers in a Creole sauce. Served on basmati rice.

MUSSEL LOVERS 16
Fresh PEI mussels with bell peppers onions and smoked bacon. Steamed with your choice of white wine gorgonzola cream sauce or spicy tomato sauce.

ATLANTIC SALMON & SHRIMP 24
Baked Atlantic salmon topped with grilled shrimp. Served with vegetable rice pilaf and steamed vegetables.

FRESH PENNE ALFREDO 15
Penne tossed in creamy Alfredo sauce. **Add: Grilled chicken breast 6 Tiger shrimp 7**