

## Gluten Free Options From Our Regular Menu

### Artichoke & Spinach Dip\*

rich blend of cheeses, toasted walnuts 9.99  
\*served with gluten free chips

### East Dennis Oysters on the Half Shell

fresh local oysters served on the half shell - harvested just up the road by the East Dennis Oyster Farm 11.99

### Shrimp Martini

ten crisp jumbo shrimp served ice cold with spicy cocktail sauce 11.99

### Tuna Martini\*

cuts of sashimi grade tuna with sesame seeds, ginger, spicy sriracha and wasabi cream sauces 13.99  
\*Our regular tuna martini without seaweed salad and soy marinade

## Salads

### Garden Greens

baby greens in a red wine vinaigrette 6.99 / 3.99

### Spinach Chevre Salad

baby spinach, crumbled chevre goat cheese, dried cranberries, pecans, balsamic vinaigrette 10.50

### Arugula, Pear & Cheese

fresh rocket greens with sliced ripe pear, Italian cheese and roasted pine nuts in a lemon vinaigrette 9.99

### Ginger Shrimp Salad\*

grilled shrimp over fresh greens with dried cranberries, caramelized nuts, mandarin oranges, and cranberry balsamic 10.99  
\*Modified by using unglazed grilled shrimp

Top your salad with: chicken \$6 shrimp \$7 grilled steak \$9

## The Main Event...

### Tenderloin a la Chevre

generous half pound cut, filet mignon served with a grilled portobello mushroom, dressed with chevre goat cheese 27.99

### Strip Sirloin D'Florence

grilled twelve ounce center cut strip sirloin with a fresh herb rub, served over steamed spinach 28.99

### Shrimp & Turf\*

filet mignon topped with large shrimp and tomatoes, sautéed in garlic butter 29.99  
\*Modified by eliminating flour on the shrimp

### Rack of Lamb

full seven bone french cut rack of roasted New Zealand spring lamb 24.99

### Glazed Salmon\*

atlantic filet topped with a tropical fruit salsa and served with risotto 18.99  
\*Our regular salmon unglazed

### Baked Scrod

fresh filet of scrod served with aromatic rice 18.99

### Grilled Swordfish

flame grilled and super fresh basted with lemon butter and served with rice 22.99

### Chicken Stir-Fry\*

sautéed seasonal fresh cut garden vegetables - a vegetable lover's paradise that varies slightly with the seasons 16.99  
\*Modified the sauce and omitted flour

### Roast Statler Chicken

seared and roasted Statler cut chicken breast served in a rich and flavorful port wine reduction with aromatic basmati rice 17.99

### Baked Dayboat Scallops

George's bank scallops baked to perfection 19.99

### Lobster and Sweet Pea Risotto

Fresh lobster meat served over sweet pea and parmesan risotto 23.99

### Duck Confit\*

Duck confit leg served atop baby spinach tossed in mustard dressing with pecans, and sliced pears 16.99  
\*Omitted the fried polenta, and bleu cheese

Available Starches: herbed rice, basmati rice, risotto  
Ask your server for current gluten free dessert options