



GLUTEN-FREE OPTIONS

Our servers and chefs understand the importance of particular dietary requests, and are happy to accommodate you with these gluten-free options.

Beverages

All wine, ports and sherries

Soda *possible to contain less than .02%, but very unlikely*

Lemonade

Coffee

Tea

Espresso

Latte

Cappuccino

Crispin Original

Soups

Please note that all soups listed may not always be available

Tomato Basil *without croutons*

Chicken Fennel *without crostini*

Sausage and Potato

Chicken Black Bean

Sausage and Kale

Butternut Squash

Tuscan Pork and Pepper

Small Plates *and* Sides

Caramelized Brussels Sprouts

Warm Olives

Mashed Potatoes
or Wasabi Mashed Potatoes

Grilled Vegetables

Roasted Vegetables

Roasted Fingerling Sweet Potatoes

Roasted Cauliflower

Burrata *no crostini*

Salads

Ciao Baby

Seared Ahi Tuna *without dressing*

Grilled Organic Salmon

Raspberry Halibut

Caesar *without croutons*

Brasiliana

Classic Caprese

Mediterranean Crab

Entrees

Brick Roasted Chicken *without sauce*

Herb Grilled Salmon *without sauce*

Filet Mignon *with sauteed potatoes*

Pork Chops

Fish *check with chef on current specials. We can always prepare our fish simply grilled or seared with grilled vegetables or mashed potatoes as an option.*

Chicken and Wild Mushroom Risotto

NY Strip *with sauteed potatoes*

Desserts

Sorbetto *without cookie*

Gelato *without cookie*

Budino *without tuille*

Sea Salt Caramel Custard

Affogato

Dressings *and* Sauces

Balsamic Vinaigrette

Basil Aioli

Blue Cheese Dressing

Caesar Dressing

Caper-Jalapeno Vinaigrette

Cream Sauce / Alfredo

Cocktail Sauce

Dijon Mayo

Dijon Vinaigrette

Fresno Chili Aioli

Horseradish Sauce

Lemon-Garlic Aioli

Special Sauce

Sweet and Spicy Dressing

Thai Chili Beurre Blanc

Truffle Aioli

Wasabi Oil