



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 Brussel Sprouts

Warm Olives

**Mashed Potatoes
or Wasabi Mashed Potatoes**

Grilled Vegetables

Roasted Vegetables

Roasted Cauliflower

Crispy Tuscan Kale

Burrata *no crostini*

Scallops

Sauteed Spinach

Salads

Ciao Baby

Seared Ahi Tuna *without dressing*

Grilled Organic Salmon

Tuscan Kale

Caesar *without croutons*

Brasiliana

Chopped Salad *without crispy prosciutto*

Entrees

Herb Grilled Salmon *without sauce*

Filet Mignon *with sauteed potatoes*

Pork Chops *without house-cut fries*

16oz New York Strip *without house-cut fries*

Risotto

Brasied Lamb Shank

Gluten Free Pasta *sprouted brown rice fettuccine by Dumpling & Strand \$3.00 additional charge*

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

Cream Sauce / Alfredo

Cocktail Sauce

Dijon Mayo

Lemon-Garlic Aioli

Lemon Vinaigrette

Orange Honey Vinaigrette

Special Sauce

Sweet and Spicy Dressing

Thai Chili Beurre Blanc

Truffle Aioli

Twelve Year Aged Balsamic

Fresno Chili Aioli

Wasabi Oil

Horseradish Sauce