



GLUTEN FREE MENU

APPETIZERS

SCALLOPS

BUTTERNUT SQUASH EMULSION,
DUCK CONFIT,
SAGE WALNUT PESTO 17

KING CRAB

BUTTER POACHED
DUTCH HARBOR
ALASKAN KING CRAB 29

FOIE

PORK BELLY CONFIT,
BLACK LENTIL RAGOUT,
TRUFFLE PATE, CHERRY JUS 22

SALADS

CAESAR

ROMAINE LETTUCE,
PARMESAN GARLIC DRESSING 9

SPINACH

CRIMINI MUSHROOMS,
BACON, SUN DRIED TOMATO,
BALSAMIC VINAIGRETTE 10

WEDGE

ICEBERG, RED ONION,
SMOKED BACON,
ROASTED TOMATOES,
CABERNET BUTTERMILK
DRESSING 9

BABY BEET

MIXED GREENS,
HUMBOLDT FOG
GOAT CHEESE, CANDIED
MARCONA ALMONDS,
AGED BALSAMIC 11

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ENTREES

SALMON

ROASTED FINGERLING POTATOES, LOBSTER,
HARICOT VERT, FOREST MUSHROOMS,
TOMATO FONDUE, LEMON VIN BLANC 30

AHI TUNA*

PAN SEARED, FOIE GRAS, CHILI SPINACH,
SCALLION POTATO PUREE, PORT WINE REDUCTION 35

SEA SCALLOPS

PARMESAN RISOTTO, ROASTED PORK,
HEARTS OF PALM, BROWN BUTTER CREAM 31

CHICKEN

PARK FARMS AMISH CHICKEN, GLAZED ROOT CROP, WILD
MUSHROOMS, SMOKED BACON, NATURAL JUICES 24

VEAL MIGNON

VEAL TENDERLOIN, BRAISED VEAL CHEEK,
ASIAGO POTATOES, SHIITAKE MUSHROOM SAUCE 31

PORK CHOP

DOUBLE BONE PORK CHOP, BRUSSELS SPROUTS,
SMOKED BACON, PISTACHIOS, CIDER PAN SAUCE 27

FILET MIGNON

HORSERADISH WHIPPED POTATOES, MARINATED
PORTOBELLO, SEARED SPINACH, SHERRY JUS
8 oz 36 / 10 oz 41

BEEF SHORT RIB

GLAZED CARROTS, CELERY ROOT PUREE,
NATURAL REDUCTION 24

PRIME STEAK

14 OZ NEW YORK STRIP, CREAMED LEEKS, ROASTED GARLIC,
CARROTS, ASPARAGUS, TOMATO BUTTER 44

KRISTEN LUFF GENERAL MANAGER

JAY COTRELL EXECUTIVE CHEF

FOR PRIVATE PARTIES & SPECIAL EVENTS

CALL KRISTEN 614.629.0000

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

SUSHI*

SPICY TUNA

AHI TUNA, SESAME, SPICY MAYO 9

ROCK-N-ROLL

TUNA, SALMON, EEL,
CREAM CHEESE 12

SPICY SCALLOP

REAL CALIFORNIA ROLL,
SPICY SCALLOPS 13

POKE

HAWAIIAN AHI TUNA, SUGAR SNAP
PEAS, PINEAPPLE, RED ONION,
CILANTRO, TARO ROOT CHIPS 17

SIDES

LOBSTER MASHED POTATOES

MAINE LOBSTER,
YUKON GOLD POTATOES 14

GREEN ASPARAGUS

HOLLANDAISE 10

SUGAR

ROOT BEER FLOAT

ROOT BEER GRANITA,
VANILLA BEAN ICE CREAM,
CHOCOLATE SYRUP 9

LEMON BRÛLÉE

BLUEBERRY COMPOTE 9

SORBET

HOUSE SPUN
POMEGRANATE SORBET,
ORANGE SHERBET,
DARK CHOCOLATE
ICE CREAM 9