

## Gluten Free Menu

### Starters

- Crispy Thai Syle Calamari\*\*  
Cornstarch~Scallions~Cilantro~Peanuts~Sweet Red Chile  
\$11
- P.E.I Mussels  
White Wine Garlic or Fra Diavolo  
\$11
- Old Fashioned Sliders\*  
Twin Angus Burgers~American Cheese~Grilled Onions~  
Tomatoes~Secret Sauce~Served Over Romaine Lettuce  
\$13
- Tuna and Crab Tataki\*  
Crushed Avocado ~ Hashed Crab ~ Seared Rare Tuna ~  
Lemon Served on The Side  
\$14
- Black Angus Beef & Gorgonzola Fondue\*  
Seasonal Vegetables ~ Filet Tips ~ Ribeye ~  
Warm Cheese Fondue  
Two \$20 ~ For Four \$38 ~ For Six \$56
- chilled shrimp cocktail  
Tiger Prawns ~ Black Pepper Cocktail ~ Horseradish Cream  
\$14
- oysters on the half shell  
Cocktail Sauce~Horseradish Cream  
6 for \$10 or 12 for \$18

### Soups & Salads

- Crock of Onion Soup  
Sweet Onions~Broiled Cheeses  
\$7
- Iceberg Wedge  
Crisp Bacon ~ Campari Tomatoes ~ Chopped Egg ~  
Goat Cheese ~ Buttermilk Vinaigrette  
\$11
- Caesar Spears  
Romaine Lettuce~Aged Parmesan Cheese ~  
Creamy Caesar Dressing  
\$10
- B&B's Chopped "Greek" Salad\*\*  
Greens ~ Toasted Almonds ~ Tomatoes ~ Olives ~ Feta ~  
Red Onion ~ Cucumber ~ Roasted Pepper ~  
Sherry Vinaigrette  
\$12
- Shaved Apple Salad  
Mesclun Greens ~ Tomatoes ~ Toasted Almonds  
Champagne Vinaigrette  
\$12
- Artichoke & Arugula Salad  
Cornstarch~Shaved Fennel~Mediterranean Olives~  
Tomato Confit~Olive Vinaigrette  
\$12

### A La Carte

30 Day Dry Aged Beef

20oz BONELESS NY STRIP.....	\$34	Compound Butter Choice of Garlic or Herb
18oz BONE IN NY STRIP.....	\$42	
26oz BONE IN RIBEYE .....	\$48	
40oz PORTERHOUSE FOR "2".....	\$76	

### Land & Sea

- ATLANTIC SALMON\*  
Shrimp Eggwash Topping~Crushed Fingerling Potatoes~  
Wilted Baby Spinach~Truffle Butter Sauce  
\$26
- PAN ROASTED CHILEAN SEA BASS  
Wilted Spinach~Tomato Broth  
\$30
- SAUTEED SHRIMP AND SEA SCALLOPS  
Sweet Corn and Vegetable Risotto~Sautéed Spinach  
\$29
- SESAME CRUSTED RARE YELLOWFIN TUNA\*  
Julienne Vegetables~Sautéed Spinach~Japanese Chili Paste  
\$28
- CHEF'S RISOTTO  
Market Vegetables~Truffle Essence~Parmesan Sprinkle  
\$20

- GRILLED MARINATED TWIN PORK CHOPS\*  
Glazed Carrots~Grilled Apples~  
Roasted Shallot DemiGlaze  
\$26
- SKIRT STEAK  
Whipped Potatoes~Julienne Vegetables~Bourbon BBQ  
sauce  
\$24
- CORNFLAKE CRUSTED FRENCHED CHICKEN  
Whole Grain Mustard Risotto~Shaved Fennel~Roasted  
Peppers~Arugula~Natural Jus  
\$23
- PAN ROASTED 10 OZ. FILET MIGNON\*  
Whipped Potato~Grilled Asparagus~Bordeaux Sauce  
\$36

### Sides

- \$7  
Sautéed Spinach ~ Roasted Asparagus ~ Sautéed Julienne Vegetables
- \$8  
Loaded Baked Potato ~ Whipped Potatoes