



GLUTEN FREE

LUNCH MENU

SMALL PLATES

spinach and artichoke dip

goat cheese + baked papadom
14.⁹⁵

maria's guacamole

plum tomato + red onion
jalapeno + baked papadom
15.⁹⁵

chiang mai curried noodles*

rice noodles + tenderloin + coconut milk
14.⁹⁵

MAIN PLATES

grilled angus cheeseburger*

one all-beef patty + gorgonzola aioli
vintage cheddar + kettle chips
19.⁹⁵

california grilled chicken sandwich

swiss cheese + avocado + bacon-onion jam
jalapeño-cilantro aioli
19.⁹⁵

atlantic salmon*

roasted red pepper & local tomato coulis
herbed yukon gold potatoes
22.⁹⁵

shrimp and four cheese ravioli

aglio e olio + seared shrimp + sweet peas
parmesan
21.⁹⁵

chicken pad thai

rice noodles + snap peas + lime chili sauce
roasted peanuts
19.⁹⁵

SALADS

salad additions

salmon* +11.⁹⁵ **shrimp** +11.⁹⁵ **chicken** +9.⁹⁵

TK caesar

white anchovies + romaine hearts
12.⁹⁵

roasted root vegetable salad

carrots + golden beets + sweet potato + baby
spinach + spiced pumpkin seeds
lemon tahini vinaigrette
13.⁹⁵

roasted gala apple salad

baby kale + pecans + cabécou goat cheese
smoked bacon + maple cider vinaigrette
13.⁹⁵

grilled shrimp and avocado

arugula + citrus vinaigrette + asparagus
toasted almonds
22.⁹⁵

roasted turkey cobb

applewood bacon + hard-cooked egg + avocado
blue cheese crumbles + oven dried tomatoes
grilled spring onions
20⁹⁵