



GLUTEN SENSITIVE LUNCH MENU

Please let us know the level of your gluten sensitivity and a manager will consult with you to ensure your exceptional dining experience.

STARTERS

DEVILED EGGS WITH SPICED PECANS & SUGAR CURED BACON....13

CRISPY POINT JUDITH CALAMARI...roast tomato & garlic butter sauces.....17

SALADS

FIELD GREENS...red grape tomatoes, sun dried cranberries, dates, pine nuts, champagne vinaigrette & spiced pecans blue or Laura Chenel goat cheese, add \$1.....9

CAESAR...hearts of romaine, baby greens & Reggiano parmesan.....10

CHOPPED SALAD...mixed greens, fresh corn off the cob, tomato, scallions, Tillamook white cheddar & buttermilk herb dressing11

GOAT CHEESE & SPICED PECANS...field greens, sun dried cranberries, pine nuts, dates, tomatoes & champagne vinaigrette12

MANGO CHICKEN & SPICED PECANS...mixed greens, grapes, mint, toasted almonds & sun dried cranberries w. ginger vinaigrette.....20

ROAST CHICKEN...field greens, fresh corn, grape tomatoes, sun dried cranberries, dates, pine nuts, Laura Chenel goat cheese & champagne vinaigrette.....20

SESAME CRUSTED TUNA SALAD*...drizzled with cilantro ginger sauce & served over field greens tossed with champagne vinaigrette, tomatoes, sun dried cranberries, dates & pine nuts...28

LOBSTER CLUB SALAD...lobster salad from a fresh Maine lobster....with field greens, red grape tomatoes, avocado, fresh corn off the cob, smoked bacon, a deviled egg & champagne vinaigrette.....market

SANDWICHES...Gluten free bread available, add \$1.50

CHEDDAR CHEESEBURGER*...CAB®, Tillamook, ketchup, pickles, Dijon mayo & fries...19

HICKORY BBQ BURGER*...CAB®, Tillamook cheddar, Havarti, hickory bbq sauce & fries...19

BACON CHEESEBURGER*...Certified Angus Beef®, pecanwood smoked bacon, American cheese, wicked sauce & fries...20

SIDES

GRILLED BROCCOLINI...7 | **SWEET POTATO FRIES**...7 | **FRESH ASPARAGUS**...7

ROASTED CREMINI MUSHROOMS...6 | **GREAT AMERICAN FRIES**...6 | **MASHED POTATOES**...6

CRISPY BRUSSELS SPROUTS W. BACON & SPICED PECANS...7



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These menu options are based on the most current ingredient information from our suppliers. During normal operations involving shared cooking and preparation areas the possibility exists for food items containing gluten to come into contact with other food products. We are unable to guarantee that any menu items can be completely gluten free.

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FROM THE PAN

PENNE PRIMAVERA...broccolini, mushrooms, asparagus, tomatoes, baby greens, basil, garlic, olive oil & Reggiano parmesan...add chicken...\$4, add shrimp...\$4, add both...\$7.....20

LOUISIANA PASTA...chicken with crispy andouille sausage and gluten free penne pasta in a spicy Creole sauce....add shrimp...\$423

FROM THE GRILL

FRESH GRILLED FISH...the best available, hand cut daily...with asparagus & mashed potatoes....market

GRILLED CHICKEN...with thin green beans, cremini mushrooms & brown butter on gluten free penne....22

BBQ BABY BACK RIBS...with Great American fries & cole slaw...32

HANGER STEAK*...hickory grilled, marinated Certified Angus Beef® hanger steak with mashed potatoes...30

SIMPLY GRILLED FILET MIGNON*...cremini mushrooms & mashed potatoes...8 oz...49, 6 oz...42

5 STAR® RESERVE RIB EYE*...mashed potatoes & roasted cremini mushrooms...48

CARLYLE KIDS UNDER 12 ...served with fountain soda, milk, juice or lemonade

PENNE PASTA...with red sauce...6

CHEESEBURGER...choice of fries, applesauce or carrots.....7

TENDERLOIN STEAK...mushrooms & choice of fries, applesauce or carrots...while it lasts12

SWEETS

WARM FLOURLESS CHOCOLATE WAFFLE...vanilla ice cream.....10

* May contain raw or undercooked ingredients.

Written information is available upon request regarding these items.

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