



CORALVILLE, IOWA

## Gluten-Friendly Menu

### Appetizers

#### Charcuterie

Chef selected artisan cheeses, local elk summer sausage, hot coppa, giardiniera

**Gluten-Friendly: without crackers**

#### Hummus Trio

Truffle and white bean, black bean and cilantro, roasted red pepper and garbanzo; served with warm naan

**Gluten-Friendly: Without naan substitute vegetables or chips\***

#### Chips and Salsa

House made chipotle salsa with fried chips\*

Add Queso

#### Vulcan Shrimp

Fiery chili glazed shrimp with mango slaw

**Gluten-Friendly: Without tempura batter**

#### Curried Scallops

Grilled scallops, fried sweet potato, coconut curry cream with spinach and cilantro

**Gluten-Friendly: Sweet potato cooked without flour**

### Salads

#### Brussel Sprout Chopped

Sugar snap peas, corn, radish, hardboiled egg, chopped romaine, Italian dressing

#### Strawberry

Strawberries, feta cheese, blueberries, sliced almonds, and spring mix; tossed in blood orange vinaigrette

#### Roasted Beet

Mixed greens, beets, candied walnuts, Gorgonzola cheese, and our balsamic vinaigrette

#### Caesar

Romaine topped with tomatoes, croutons, and parmesan

**Gluten-Friendly: Without croutons**

#### Wedge

Crisp Bibb lettuce with smoked bacon, tomatoes, Gorgonzola, and blue cheese dressing

#### Greek

Mixed greens, mediterranean vegetables, Feta cheese, tomatoes, tzatziki sauce, and Greek vinaigrette

### Soup

#### Tomato Bisque

**Gluten-Friendly: Without croutons**

#### Soup D'Jour

**Gluten-Friendly: Requires confirmation from the Chef**

### Sandwiches

#### Vesta Burger

Topped with Gorgonzola, fried onion strings and Vesta steak sauce on toasted brioche bun

**Gluten-Friendly: Without onion strings and bun**

#### Wild Alaskan Salmon BLT

A roasted salmon fillet topped with crisp bacon, spinach, tomato, basil aioli; on French bread

**Gluten-Friendly: Without French bread**

#### Sweet Potato Burger

House crafted sweet potato burger topped with chipotle aioli, and fresh pineapple salsa on herb focaccia bread

**Gluten-Friendly: Without herb focaccia bread**

#### Italian Deli (Lunch Only)

Capicola, salami, bacon, soprosada, dill havarti, shaved red onion, and chipotle aioli on French bread

**Gluten-Friendly: Without French bread**

#### Truffle Egg Salad (Lunch Only)

Bacon, stone ground mustard, sprouts, on a croissant **Gluten-Friendly: Without croissant**

#### Elk Rueben (Lunch Only)

Locally raised elk pastrami, with sauerkraut, swiss cheese, and 1000 island dressing on rye bread

**Gluten-Friendly: Without rye bread**

#### Ribeye Steak (Lunch Only)

Horseradish aioli, asparagus, spinach, fresh mozzarella, on a toasted hoagie **Gluten-Friendly: Without toasted hoagie**

### Entrees (Available after 5pm)

#### Pistachio Herb Walleye

A fillet on our cauliflower puree, asparagus and our tomato vodka beurre blanc

**Gluten-Friendly: Without pistachio breading**

#### Grilled 10 oz NY Strip

Sugar snap peas, yukon mashed potatoes, steak sauce

#### Beef Tenderloin

Topped with gorgonzola cheese & horseradish demi glaze; asparagus, truffle mushroom risotto

**Gluten-Friendly: Without horseradish demi & mushroom risotto, substitute sugar snap peas or asparagus**

#### Prime Rib

12oz. Prime Rib served with a baked potato, asparagus, horseradish cream, and au jus (available on Friday and Saturday nights)

**Gluten-Friendly: Without au jus**

#### Sweet Potato Napoleon

Pecan sweet potato patty on black bean corn succotash with pineapple salsa

#### Greek Scallops

Mediterranean vegetable cous cous, wilted spinach, pan seared scallops, blood orange reduction, candied pistachios

**Gluten-Friendly: Without cous cous; substitute sugar snap peas or asparagus**

**\*We serve gluten-Friendly corn chips. However, they are fried in the same oil as other food items containing wheat.**