

Gluten-Friendly Menu

Appetizers

Charcuterie — 13

Chef selected artisan cheeses, local elk summer sausage, hot coppa, giardiniera **Gluten-Friendly: without crackers**

Hummus Trio — 9

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 — 7

House made chipotle salsa with fried chips*

Add Queso — 3

Vulcan Shrimp — 12

Fiery chili glazed shrimp with mango slaw **Gluten-Friendly: Without tempura batter**

Curried Scallops — 12

Grilled scallops, fried sweet potato, coconut curry cream with spinach and cilantro **Gluten-Friendly: Sweet potato cooked without flour**

Ahi Tuna Crisps — 12

Fried wontons, blackened ahi tuna, wasabi cream, teriyaki glaze, red peppers, scallions **Gluten-Friendly: Without fried wontons**

Sandwiches

Vesta Burger — 12

Topped with Gorgonzola, fried onion strings and Vesta steak sauce on toasted brioche bun **Gluten-Friendly: Without onion strings and bun**

Salmon BLT — 12

A roasted North American salmon fillet topped with crisp bacon, spinach, tomato, and basil aioli on French bread **Gluten-Friendly: Without French bread**

Portobello — 10

Balsamic marinated Portobello sliced with herb goat cheese, caramelized onions, roasted red peppers, pesto, on a toasted brioche bun **Gluten-Friendly: Without brioche bun**

Italian Deli (Lunch Only) — 11

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) — 9

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

Elk Rueben (Lunch Only) — 10

Locally raised elk pastrami, with sauerkraut, swiss cheese, and 1000 island dressing on rye bread **Gluten-Friendly: Without rye bread**

Ribeye Steak (Lunch Only) — 10

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

Soup

Black Bean & Cumin — 4

Soup D'Jour — 4

Gluten-Friendly: Requires confirmation from the Chef

Salads

Kale and Brussel Sprout — 7

Chopped kale, shaved Brussel sprouts, red onion, edamame, cherry tomatoes, sunflower seeds, grapes, and Champagne sesame vinaigrette

Berry — 7

Mixed greens, strawberries, blueberries, feta cheese, sliced almonds; and blood orange vinaigrette

Roasted Beet — 7

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

Caesar — 7

Romaine topped with tomatoes, croutons, and parmesan **Gluten-Friendly: Without croutons**

Wedge — 7

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

Greek — 7

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

Entrees (Available after 5pm)

Pistachio Herb Walleye — 25

A fillet on our cauliflower puree, asparagus and our tomato vodka beurre blanc **Gluten-Friendly: Without pistachio breading**

North American Salmon — 25

Mushroom crusted, white bean puree, wilted kale, bacon; served under broken chianti vinaigrette

Ancho Rub Pork Loin — 24

Pork tenderloin served with loaded potato latke, sugar snap peas, mango chutney **Gluten-Friendly: Without latke, sub smashed potatoes**

Grilled 10 oz NY Strip — 26

Sugar snap peas, yukon mashed potatoes, steak sauce

Beef Tenderloin — 32

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 — 25

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**

Portobello Mushroom — 20

Ratatouille vegetables, curry couscous, herb panko breading, herb goat cheese, sundried tomato vinaigrette **Gluten-Friendly: Without panko; substitute vegetables for couscous**

Greek Scallops — 26

Mediterranean vegetable couscous, wilted spinach, pan seared scallops, blood orange reduction, candied pistachios **Gluten-Friendly: Without couscous; 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.**