



CORALVILLE, IOWA

Gluten-Free Menu

Appetizers

Charcuterie

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

Hummus Trio

Truffle and white bean, black bean and cilantro, roasted red pepper and garbanzo; served with warm naan **Gluten-Free: Without naan, substitute vegetables or chips***

Chips and Salsa

House made chipotle salsa with fried chips*

Add Queso

Buffalo Chicken Skewers

Tempura fried chicken skewers tossed in buffalo sauce; served with celery sticks and choice of ranch or blue cheese **Gluten-Free: Grilled instead with no tempura batter**

Vulcan Shrimp

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

Mussels

Chorizo, mussels, tomato saffron broth; served with toasted bread **Gluten-Free: Without toasted bread**

Salads

Brussel Sprout

Shaved Brussel sprouts mixed with cucumbers, cherry tomatoes, red onions, fresh mozzarella, spring mix, and our chili vinaigrette

Peach

Fresh peaches, feta cheese, blueberries, sliced almonds, and spring mix; tossed in honey mustard vinaigrette

Roasted Beet

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

Caesar

Romaine topped with tomatoes, croutons, and parmesan **Gluten-Free: 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

Shrimp Taco Salad

Tempura fried shrimp, black bean & corn pico, romaine lettuce; served with Vulcan chili vinaigrette topped with fried tortilla strings **Gluten-Free: Without Tempura and tortilla strings**

Soup

Tomato Bisque **Gluten-Free: Without croutons**

Soup D'Jour **Gluten-Free: Requires confirmation from the Chef**

Sandwiches

Vesta Burger

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

Wild Alaskan Salmon BLT

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

Sweet Potato Burger

House crafted sweet potato burger topped with chipotle aioli, and fresh pineapple salsa on herb focaccia bread **Gluten-Free: Without herb focaccia bread**

Italian Deli (Lunch Only)

Capicola, salami, bacon, soprosada, dill havarti, shaved red onion, and chipotle aioli on French bread **Gluten-Free: Without French bread**

Entrees (Available after 5pm)

Curried Scallops

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

Pistachio Herb Walleye

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

Grilled 10 oz NY Strip

Served with fresh green beans, Yukon smashed potatoes, and steak sauce

Prime Rib

12oz. Prime Rib served with a baked potato, asparagus, horseradish cream, and au jus (available on Friday and Saturday nights) **Gluten-Free: Without au jus**

Sweet Potato Napoleon

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

Ancho Pork Tenderloin

Brussel sprout bacon succotash, ancho rub pork loin, grilled peaches, with orange honey mustard sauce

Black Bean Tilapia

Black bean fritter flash fried with green beans, corn Pico de Gallo, cilantro lime vinaigrette **Gluten-Free: Without fritter; substitute green beans or asparagus**

Chicken Bruschetta

Grilled chicken breasts, tomato bruschetta, banana pepper couscous, spinach, and a balsamic glaze **Gluten-Free: Without couscous; substitute green beans or asparagus**

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