



CORALVILLE, IOWA

Gluten-Free Menu

Appetizers

Curried Scallops

Pan seared scallops, fried sweet potatoes, and coconut curry cream with spinach and cilantro
Gluten-Free: Sweet potato cooked without flour

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 Dip

Spicy buffalo roasted chicken and cream cheese; served warm with celery and fresh chips*

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

Kale

Cucumber, tomatoes, edamame beans, and pineapple; served with rice wine vinaigrette

Pear

Mixed greens, goat cheese, sliced almonds, and pears; tossed in champagne 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

Strawberry Avocado

Mixed greens with strawberries, avocados, feta, croutons; tossed in balsamic vinaigrette **Gluten-Free: Without croutons**

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)

Seared Scallops and Succotash

Seared scallops served on black bean corn succotash with pineapple salsa

Pistachio Herb Perch

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

Beef Tenderloin

Tenderloin topped with gorgonzola cheese and horseradish demi glaze; served with asparagus and truffle risotto

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)

Sweet Potato Napoleon

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

Catfish Jambalaya

Andouille sausage, blackened catfish, creole sauce, rice, creamy coleslaw

Duck Duo

Mushroom marsala orzo, green beans, confit duck leg, and roasted duck breast; topped with chili glaze **Gluten-Free: Without orzo; substitute green beans or asparagus**

Stuffed Chicken

With spinach, provolone, and giardiniera; served aside asparagus atop creamy corn prosciutto orzo and roasted red pepper coulis **Gluten-Free: Without orzo; 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.**