

## GLUTEN FREE DINNER MENU

### STARTERS

Sweet Potato Corn Chowder 7                      Truffle Parmesan Fries 10  
P.E.I. Mussels "Fra Diavolo" **NO GRILLED BREAD** 15

### SUSHI

#### Be Sure to Request No Sweet Soy Reduction Sauce

California Roll 12    Coconut Shrimp Roll 13    Vegetable Roll 10    Green Dragon Roll 15  
Thai Tuna Roll 12    Spicy Tuna Roll 11    Salmon Mango Roll 11    Rainbow Roll 15

### RAW BAR

Beau Soleil Oysters 3.00 each    Kumamoto Oysters 3.50 each    Colossal Crabmeat Cocktail 18  
Shrimp Cocktail 15                      Raw Bar Sampler 48

### FROM THE GRILL

Topped with Fire & Oak's Signature Sea Salt Herb Butter  
10oz Hanger Steak 28    10oz Filet Mignon 39    16oz Rib Eye 38  
14oz PRIME N.Y. Strip Steak 44    24oz Bone-In "Cowboy" Steak 46

Atlantic Halibut 32                      Scottish Salmon 28                      Tuna Mignon 31                      Atlantic Swordfish 31  
Served With Choice of Signature Side

### SIGNATURE SIDES

French Fries 5    Coleslaw 4    Loaded Baked Potato 6    Seasonal Vegetable 6  
Coconut Black Rice 5    Sautéed Spinach 6    Gingered Snow Peas 5    Sautéed Asparagus 6

### SALADS

**B.L.T. SALAD** - bacon, tomato, onion, bibb lettuce, blue cheese dressing 12

**MARKET SALAD** - bacon, egg, onion, tomato, cucumber, radish, choice of dressing **NO Croutons** 10

**ROASTED BEETS & MONTRACHET** - candied pecans, mache, beet reduction, truffle vinaigrette 12

**BABY KALE CAESAR** - grana padano & classic caesar dressing **NO Croutons** 10

(Add.....Grilled Shrimp +8    Grilled Chicken +6    Grilled Scottish Salmon +10    Blackened Filet Mignon +10)

*CHOOSE: CAESAR, GINGER CITRUS, BLUE CHEESE, BALSAMIC, HOUSE OR RANCH DRESSING*

### ENTREES

**ROTISSERIE ORGANIC HALF CHICKEN** 25

*chive whipped potatoes, sautéed haricots verts & herb au jus*

**ROASTED PRIME RIB** 42

aged prime rib, roasted on the bone served with a loaded baked potato