



## GLUTEN FREE MENU

### STARTERS

#### Rotisserie Buffalo Wings

woodfired wings tossed in honey buffalo sauce,  
blue cheese dressing 10.95

#### Charcuterie Plate

salami, house made duck pastrami,  
applewood soppressata, mustard macerated fruit,  
house smoked mozzarella, candied  
pecans, black river gorgonzola, apricot  
chutney, roasted grapes 11.95

#### Bowl of Soup

ask if gluten free selections are offered today  
5.95 / add to entrée 3.95

#### Arugula & Pomegranate

fennel, aleppo red chile flake, lemon zest  
vinaigrette 5.95 / add to entrée 3.95

#### Mixed Greens

ricotta salata, honey-citrus vinaigrette  
5.95 / add to entrée 3.95

### SALADS

#### Toasted Quinoa Chicken Salad

a tower of quinoa, cucumber, red bell pepper, rotisserie  
chicken, corn, arugula, scallion, mint, basil, lime, over  
roma tomatoes in a curry vinaigrette 12.75

#### Roasted Beet with Orange

roasted red & golden beets, mixed greens, orange  
segments, lemon-honey dressing, toasted salt & pepper  
almonds 11.95 ...with rotisserie chicken 12.95

#### Wine Country

mixed greens, oven roasted grapes, rotisserie chicken,  
black river gorgonzola, honey-citrus vinaigrette 12.95

#### Cobb

mixed greens, romaine, rotisserie chicken, applewood  
bacon, tomato, egg, choice of vinaigrette dressing 12.95

### FIELD & FOWL

#### Fire Roasted Rotisserie Chicken

served with rustic vegetables, mashed potatoes 18.95

#### Tenderloin of Beef \*

8 oz grilled beef tenderloin, grilled asparagus,  
baked potato, sour cream, scallions 32.95

#### Teres Major with Smoked Tomato Marmalade

garlic mashed potatoes, rustic vegetables,  
porter creek steak sauce 21.95

#### Peppered New York Strip \*

14 oz usda choice, roasted acorn squash,  
watercress & radish with gorgonzola 30.95

### FISH & SEAFOOD

#### Salmon with Roasted Corn Sauce

bacon-scallion whipped potatoes,  
balsamic red onion marmalade 21.95

#### Seafood Kettle \*

oven baked in a ginger cream sauce with chef selected seafood,  
roasted baby red potatoes, crisp vegetables, cilantro 21.95

#### Steelhead Trout with Piquillo Butter \*

oven roasted with sunchoke, brussels sprouts,  
prosciutto, micro greens 22.95

#### Pan Seared Scallops \*

grilled asparagus, pancetta-purple potato hash,  
tangerine butter sauce 24.95

### DESSERT

#### Ice Cream

a scoop of vanilla-bean ice cream

This menu is intended to guide you in making well-informed decisions. Though we are not a gluten-free kitchen, we have created this menu with the utmost caution, eliminating as many hidden sources of gluten as possible, such as dairy products and preservatives. However, because it is impossible to guarantee that all ingredients used in the menu are completely free from gluten or to eliminate all sources of gluten within a customary restaurant kitchen setting, Porter Creek Hardwood Grill cannot be held responsible for any unintentional exposure to gluten. If you have any questions, please ask to speak to our Chef.