



## GLUTEN FREE MENU

### STARTERS

#### Rotisserie Buffalo Wings

woodfired wings tossed in honey buffalo sauce,  
blue cheese dressing 11.95

#### Bowl of Soup

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

#### Mixed Greens

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

### SALADS

#### Wine Country

mixed greens, oven roasted grapes, rotisserie chicken, candied  
pecans, black river gorgonzola, honey-citrus vinaigrette 13.95

#### Roasted Beet with Orange

roasted red & golden beets, mixed greens, orange  
segments, lemon-honey dressing, toasted salt & pepper  
almonds 12.95 ...with rotisserie chicken 13.95

#### 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 13.50

#### Cobb

mixed greens, romaine, rotisserie chicken, applewood  
bacon, tomato, egg, choice of blue cheese or  
vinaigrette dressing 13.95

### 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

#### Flat Iron Steak \*

8 oz usda choice, porter creek steak sauce, broccolini,  
brown butter hash browns 24.95

### FISH & SEAFOOD

#### Salmon with Roasted Corn Sauce

bacon-scallion whipped potatoes,  
balsamic red onion marmalade 22.95

#### Seafood Kettle \*

oven baked in a ginger cream sauce with  
chef selected seafood, roasted baby red potatoes,  
crisp vegetables, cilantro 23.95

#### Mahi Mahi \*

pan roasted, red potato parmesan gratin with  
brussels sprouts, bacon, lemon butter sauce 23.95

#### Snapper with Mango Butter Sauce \*

pan roasted pink snapper with jasmine rice,  
spinach, corn-piquillo relish 22.95

### 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.