



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, honey-citrus vinaigrette
5.95 / add to entrée 3.95

SALADS

Wine Country

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

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

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

Flat Iron Steak *

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

Tenderloin of Beef *

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

FISH & SEAFOOD

Salmon with Roasted Corn Sauce

bacon-scallion whipped potatoes,
balsamic red onion marmalade 22.95

Mahi Mahi with Quinoa *

oven roasted, quinoa with garden vegetables, scallion,
watercress slaw, avocado-herb cream sauce 23.95

Seafood Kettle *

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