



AMERICAN BAR & GRILL

GLUTEN-FREE MENU

Many of our menu items are naturally prepared gluten-free. There are several more items that can be altered to be made gluten-free. Please consult a manager prior to ordering.

Raw Bar

Shrimp Cocktail 2.5
East Coast Oysters 3
Little Neck Clams 1.25

APPETIZER

Steamed Edamame sea salt 6.95
Roasted Beet & Goat Cheese Montrachet goat cheese, almonds, citrus black pepper vinaigrette 9.95
PEI Mussels choice of pomodoro, fra diavolo, or white wine garlic sauce 11.95

SOUP & SALAD

North Fork Green Salad cucumbers, cherry tomatoes, carrots, shallot mustard vinaigrette 7.95
Baby Iceberg Salad bacon, grape tomatoes, shaved red onion, bleu cheese crumbles 10.95
Chop-Chop Salad chickpeas, roasted peppers, olives, cucumbers, tomatoes, onions, feta, red wine vinaigrette 13.95
Green Apple Salad baby arugula, radicchio, dried cranberries, vanilla candied walnuts, bleu cheese crumbles, citrus vinaigrette 13.95
Caesar Salad parmigiano-reggiano 11.95

MAIN PLATE

Vodka crushed red pepper, vodka, tomato, cream, corn pasta 17.95
Bolognese three meat braise of pork, veal & beef, served over corn pasta 19.95
Scampi shrimp, roasted plum tomatoes, baby spinach, lemon roasted garlic broth served over corn pasta 20.95
Pan Seared Salmon shallot roasted cauliflower, golden sultana raisins, toasted almonds 24.95
Grilled Branzino Filet saffron risotto, asparagus, mixed mushrooms, leek vinaigrette 25.95
All Natural Chicken Paillard baby arugula, roasted tomato, grilled onions, shallot vinaigrette 18.95
Roasted All Natural Chicken whipped potatoes, pearl onions, peas & carrots 19.95

SIMPLY DONE

Served With One Complimentary Side

Grilled Branzino Filet 24.95 **Pan Seared Filet Mignon** 31.95
Pan Seared Salmon 22.95 **Grilled Prime NY Sirloin** 27.95

SIDES

Spinach 5.95
Roasted Potatoes 4.95 **Peas & Carrots** 5.95 **Asparagus** 6.95
Whipped Potatoes 4.95 **Roasted Cauliflower** 6.95 **Wild Mushrooms** 6.95

DESSERT

Crème brûlée 7.95