



GLUTEN-FREE OPTIONS

Our servers and chefs understand the importance of particular dietary requests, and are happy to accommodate you with these gluten-free options.

Beverages

All wine, ports and sherries

Soda *possible to contain less than .02%, but very unlikely*

Lemonade

Coffee

Tea

Espresso

Latte

Cappuccino

Crispin Original

Soups

Please note that all soups listed may not always be available

Tomato Basil *without croutons*

Chicken Fennel *without crostini*

Split Pea

Chicken Black Bean

Spring Pea

Butternut Squash

Curry Lentil

Sausage Potato

Small Plates *and* Sides

Caramelized Brussels Sprouts

Warm Olives

**Mashed Potatoes
or Wasabi Mashed Potatoes**

Grilled Vegetables

Roasted Sweet Potatoes

Roasted Cauliflower

Scallops with Prosciutto

Matchstick Zucchini

Burrata *no crostini*

Salads

Ciao Baby

Organic Greens

Organic Salmon

Tuscan Kale

Caesar *without croutons*

Brasiliana

Basic Blue *without croutons*

Beet and Burrata Caprese

Entrees

Brick Roasted Chicken *without sauce*

Herb Grilled Salmon *without sauce*

Filet Mignon *with mashed potatoes*

Pork Chops

Fish *check with chef on current specials. We can always prepare our fish simply grilled or seared with grilled vegetables or mashed potatoes as an option.*

New York Strip *with mashed potatoes*

Chicken and Wild Mushroom Risotto

Desserts

Sorbetto *without cookie*

Gelato *without cookie*

Budino *without tuille*

Sea Salt Caramel Custard

Creme Brulee

Dressings *and* Sauces

Balsamic Vinaigrette

Basil Aioli

Blue Cheese Dressing

Caesar Dressing

Cream Sauce / Alfredo

Cocktail Sauce

Dijon Mayo

Lemon-Garlic Aioli

Special Sauce

Sweet and Spicy Dressing

Thai Chili Beurre Blanc

Truffle Aioli

Fresno Chili Aioli

Horseradish Aioli

Lemon Vinaigrette

Ranch Dressing