

DAIRY FREE MENU

Cross contamination may occur. We ask that you please communicate any allergies or dietary needs to your server. Taste cannot guarantee that any menu item will be prepared completely free of the allergy in question due to suppliers ingredients that are subject to change.

SALADS

house **GS** **V**
mixed greens, cucumber red onion, & tomatoes 5
(poppy seed, balsamic)

pear & bleu cheese **GS** **V**
mixed greens, fresh pear, crumbled bleu cheese,
sunflower seeds & cracked black pepper
w/ balsamic vinaigrette *omit cheese 7

goat cheese & beet **GS** **V**
mixed greens, creamy goat cheese, roasted
beets & onions w/ balsamic
vinaigrette *omit cheese 7

SUSHI

served with eel sauce, pickled ginger, wasabi & soy

spicy tuna **GS*** 10

smoked salmon & cream cheese **GS*** 10
*omit cheese

california roll **GS*** 9

cilantro tuna **GS*** 10
tuna, sweet chili glaze, cilantro,

phoenix roll **GS*** 12
tuna, cucumber, rice & smoked salmon rolled
on the outside with spicy mayo

crunchy veggie **V** 9
tempura onions, carrots and kale,
onion crunch, sesame mayo

SANDWICHES

Gluten free bun available - add \$2

angus burger
1/2 lb angus burger on a butter bun *omit bun 14
(add \$1 each-mushrooms/onions. add \$3- bacon)
(Beyond vegan burger available \$2)

portabella
balsamic marinated portabella mushrooms, red
peppers & onions with goat cheese and tomato aioli
on ciabatta *omit cheese 14

HOT PLATES

crispy artichokes **V**
Flash-fried pickled artichoke hearts lightly
dusted & fried with a roasted tomato aioli 8

sweet & spicy shrimp
lightly dusted, flash-fried shrimp topped with a
creamy, sweet & spicy sauce 13

filet bites **GS**
garlic and peppercorn crusted beef tenderloin
seared medium rare with a bourbon glaze 19
available in entrée size (10oz) served with 2 sides 49

blackened chicken **GS**
tender chicken breast seared with cajun
spices, atop a fennel cream sauce *omit sauce 9

salmon **GS**
4 oz seared salmon filet topped
with a cucumber lime cream on a bed
of jalapeño-cilantro rice *omit sauce 14

korean chicken bbq **GS***
boneless chicken thigh glazed with a traditional
korean bulgogi sauce with flavors of
soy and sesame over rice 11

sweet-n-smoky ribs
tender baby back ribs, slow cooked & smothered
with homemade sweet-n-smoky bbq,
served with creamy slaw 15
available in entrée size (full rack)
served with 2 sides 39

potato pancakes **V**
potato pancakes with apple chutney,
sour cream & chive oil *omit sour cream 9

jerk shrimp **GS**
grilled jerk shrimp with coconut rice and chive oil 13

SIDES

french fries 4 **GS** **V**
cole slaw 4 **GS** **V**
jalapeno-cilantro rice 4 **GS** **V**
coconut rice with chive oil 4 **GS** **V**
oven roasted broccoli 4 **GS** **V**

GS Gluten Sensitive
GS* Gluten Sensitive with modifications
V Vegetarian