

BSG DINNER ALTERNATIVE MENU

The following menu was created for discerning guest that have gluten allergies. Chef and his team pride themselves on catering to each of our guest and creating menu options to make your dining experience a true enjoyment, with each guest having piece of mind and confidence in their dining choice.

Soups, Salads & Appetizers

Bacon Wrapped Grilled Quail / <i>Local Bi-Color Corn Relish, Apple Vinaigrette</i>	\$9
Seared Rare Yellow Fin Tuna / <i>Cucumber-Radish Salad, Wasabi Dressing</i>	\$12
Seared Day Boat Scallops / <i>Smoked Tomato Marmalade, Petite Herb Salad</i>	\$10
BSG House Salad / <i>Lee & Gordon Hydroponic Greens, Garden Vegetables, Herb Vinaigrette</i>	\$4
Grilled Romaine / <i>Asher Blue Dressing, Cabernet Onions, Capers, Crushed Eggs, Oven Dried Tomatoes</i>	\$7

Main's

Rib Eye Filet / <i>Sweet Cream Whipped Potatoes, Grilled Jumbo Asparagus, Cabernet Reduction</i>	\$28
Grilled Sirloin Steak / <i>Loaded Mashed Potatoes, Local Vegetables, BSG Steak Sauce</i>	\$25
Gluten Free Pasta / <i>Creamed Tomato Sauce, Parmesan Cheese, Link 41 Italian Sausage</i>	\$23
Neiman Ranch Pork Porterhouse / <i>Creole Crusted, Smoked Cream Corn Succotash</i>	\$20
Grilled Fish of The Day / <i>Boursin Ravioli/Wilted Spinach/Shiitake-Leek Broth</i>	Market
Pizza / <i>Cheese, Sausage, Onions, Peppers, Olives, Basil, Tomatoes</i>	\$12

Sandwich Board

All sandwiches are served with Gluten Free Rolls, Gluten Free Potato Chips or Fresh Fruit

Skilled Seared Crab Cake / <i>The Real Deal, just crab meat and seasoning</i>	\$11
BSG Burger / <i>Ground Chuck, Sharp Cheddar, Apple Wood Bacon, Garlic Aioli</i>	\$11
Shaved Steak Sandwich / <i>Caramelized Onions & Peppers, Provolone, Garlic Aioli</i>	\$10

Dessert

Chocolate Chunk Cheesecake / <i>Cookie Dough Crust, Strawberry Sauce</i>	\$8
Fresh Fruit Plate / <i>Seasonal Fresh Fruit and Berries</i>	\$6
Mousse Sampler / <i>Vanilla Berry, Chocolate, Espresso</i>	\$7
Fresh Baked Chocolate Chunk Cookies	\$2/each