

GLUTEN FREE MENU

GUESTS MUST NOTIFY SERVICE STAFF OF ANY ALLERGIES. IF "CAN BE GF WITH MODIFICATIONS," ALERT STAFF TO ORDER GF VERSION.

GF STARTERS

OYSTERS ON THE HALF SHELL	MARKET
Red Wine Minuet, House Cocktail Sauce, Horseradish, Lemon, Tabasco, Saltines. <i>*GLUTEN FREE WITHOUT SALTINES.</i>	
SHRIMP COCKTAIL	MARKET
House-Made Cocktail Sauce, Lemon.	
CRAB COCKTAIL	22
Jumbo Lump Maryland Crab, Meyer Lemon, Iceberg Chiffonade, Avocado Mousse. <i>*GLUTEN FREE WITHOUT SALTINES.</i>	
HOUSE BACON	18
Thick Cut Pork Belly, Sweet Pepper Glaze, Maple Mustard Sauce.	
BANGKOK CALAMARI	18
Sweet Chili Glaze, Cilantro, Tomato, Cucumber, Basil, Iceberg Chiffonade.	
TUNA POKE*	24
Ginger Vinaigrette, Avocado Mousse, Wakame, Cucumber, Gaufrettes. <i>*CAN BE MADE GLUTEN FREE WITH MODIFICATIONS.</i>	
WOOD-OVEN ROASTED FETA	18
Arugula Pesto, Pickled Mushrooms, Warm Pita. <i>*CAN BE MADE GLUTEN FREE WITH MODIFICATIONS.</i>	
STEAK TARTARE*	24
Hand Cut Tenderloin, Caper Vinaigrette, Pickled Onion, Cornichons, Egg Mimosa, Grilled Sourdough. <i>*CAN BE MADE GLUTEN FREE WITH MODIFICATIONS.</i>	
MARYLAND CRAB CAKE	24
Jumbo Lump Crab Meat, Mango Slaw, Mango Habanero Vinaigrette.	
BEEF CARPACCIO*	19
Thin Sliced Tenderloin, Arugula, Parfry Potatoes, Truffle Oil, Shaved Parmesan.	

GF SALADS

MIXED FIELD GREEN	SMALL 9 / LARGE 14
Candied Walnuts, Julienne Pear, Pear Vinaigrette.	
CAESAR	SMALL 9 / LARGE 14
Romaine, Shaved Parmesan, Parmesan Croutons, Lemon-Garlic Dressing. <i>*CAN BE MADE GLUTEN FREE WITH MODIFICATIONS.</i>	
CLASSIC WEDGE	SMALL 10 / LARGE 15
Iceberg Wedge, Pickled Red Onion, Crumbled Bleu Cheese, Bleu Cheese Vinaigrette.	
SPINACH	SMALL 10 / LARGE 15
Bacon, Egg Mimosa, Shaved Red Onion, Warm Bacon Dressing.	
OLD SCHOOL GARLIC	SMALL 10 / LARGE 15
Baby Iceberg Wedges, Cucumbers, Tomato, Bacon, Creamy Garlic Dressing.	
TOMATO MOZZARELLA	16
Arugula, Tomato, House-Made Mozzarella, Balsamic Shallots, Balsamic Jus.	

ADD TO ANY SALAD:

CHICKEN 12

PETITE 6 OUNCE FILET 32

SALMON 26

**FOR YOUR CONVENIENCE, A 20% GRATUITY WILL BE AUTOMATICALLY APPLIED TO PARTIES OF 6 OR MORE.

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GF CHOPHOUSE FAVORITES

MAPLE MUSTARD SALMON*	34
White Bean and Spinach Sauté, Bacon, Lemon Caper Butter.	
DIVER SEA SCALLOPS*	48
Spanish Chorizo Potato Hash, Avocado Mousse, Mango Sauce.	
SAUTÉED CHICKEN AND CRAB	28
Roasted Fingerling Potatoes, Local Arugula, Orange Segments, Shaved Fennel, Toasted Pine Nuts, Citrus Vinaigrette, Pistachios.	
CHESTER'S BURGER*	24
Candied Bacon, Lettuce, Tomato, Cheddar, Bacon-Horseradish Aioli.	
<i>*CAN BE MADE GLUTEN FREE WITH MODIFICATIONS.</i>	
PETITE BISTRO FILET*	40
Port-Wine Reduction, Green Bean and Bacon Sauté, Bleu Cheese Butter.	
<i>*CAN BE MADE GLUTEN FREE WITH MODIFICATIONS.</i>	

OAK FIRE GRILL

WE PROUDLY SERVE THE FINEST
CREEKSTONE FARMS USDA PRIME BLACK ANGUS BEEF.

Gluten Free House Sauce Selection, Complimentary Upon Request.

Garlic Herb Pesto Lemon Béarnaise

USDA PRIME CENTER CUT FILET*	8 OZ	44
USDA PRIME CENTER CUT FILET*	10 OZ	50
USDA PRIME NEW YORK STRIP*	14 OZ	56
USDA PRIME BONELESS RIBEYE*	16 OZ	67
USDA PRIME BONE-IN COWBOY RIBEYE*	26 OZ	86

TEMPERATURE GUIDELINE:

RARE - COLD, RED CENTER.

MEDIUM RARE - COOL, RED CENTER.

MEDIUM - HOT, RED CENTER.

MEDIUM WELL - HOT, PINK CENTER.

WELL - HOT, BROWN CENTER.

GF SIDE DISHES

HOUSE FRIES	10	ROASTED CORN & WILD MUSHROOMS	10
SWEET POTATO MASH	10	GREEN BEAN & BACON SAUTÉ	10
RED BLISS MASH	10	BRUSSELS SPROUTS	10
WHITE BEAN & BACON SAUTÉ	10	LEMON ASPARAGUS	10
BABY YUKON POTATOES	10	TRUFFLE MUSHROOMS	10
JUMBO LOADED BAKED POTATO	10	ROASTED BROCCOLINI	10
LOADED HASHBROWN	12		

**CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH OR EGGS*

MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.