

[ GLUTEN FREE MENU ]

## BAR SNACKS

<b>HANDMADE GUACAMOLE</b>	12.50
Housemade Tortilla Chips	
<b>HUMMUS</b>	15.00
Vegetables and Mixed Olives	

## SOUP

<b>CHICKEN SOUP</b>	7.00
Quinoa or Brown Rice	

## BAR PLATES

<b>SMOKED CHICKEN WINGS</b>	13.00
NO BBQ SAUCE. Buffalo Seasoning or Maple Spice	
<b>GRILLED CHICKEN TENDERS</b>	14.75
NO BBQ SAUCE. Miller's Farm Chicken, Honey Mustard	
<b>GOLD COAST FILET SLIDERS</b>	20.50
NO BUN. Filet Medallions & Maitre D' Butter	
<b>SEA OF CORTEZ SHRIMP COCKTAIL</b>	
Wild Caught Shrimp, Bombay Cocktail Sauce 1/4 lb \$8.00   1/2 lb \$16.00   3/4 lb \$24.00	
<b>BABY BACK RIBS</b>	HALF 26.00 / FULL 36.00
NO BBQ SAUCE. House Dry Rub	

## SALADS

<b>KALE AND AVOCADO NO CROUTONS</b>	14.50
Grana Padano, Cherry Tomatoes, & Broken Caesar Vinaigrette	
<b>CALIFORNIA VEGETABLE</b>	15.50
Asparagus, Hearts of Palm, Zucchini, Carrots, Radish, Cucumber, Avocado, Tomatoes, Romaine & Meyer Lemon	
<b>BUFFALO CHICKEN GRILLED CHICKEN</b>	17.50
Red Onions, Roasted Corn, Celery, Carrots, Point Reyes Bleu, Spicy Pecans & Ranch	
<b>CHOPPED KALE AND QUINOA</b>	13.50
Goat Cheese, Praline Hazelnut, Orange & Lemon Mustard Vinaigrette	
<b>COBB</b>	16.50
Grilled Chicken, Avocado, Bacon, Cucumber, Tomato, Egg & Bleu Cheese Dressing	
<b>SIMPLE</b>	7.00
Iceberg, Romaine, Red Cabbage, Carrots, Cucumber, Cherry Tomato & Red Wine Vinaigrette	

## GIBSONS STEAKS

<b>FILET MIGNON 7OZ</b>	55.00
<b>NEW YORK STRIP 13OZ</b>	67.00
<b>GGA RIBEYE 14OZ</b>	62.00
<b>STEAK FRITES</b>	19.50
Gibsons Grassfed Australian Strip, Maitre D' Butter & Hand Cut Fries	

## LOCAL FAVORITES

<b>CEDAR PLANKED SALMON</b>	26.50
Faroe Island Cedar Planked Salmon. Shaved Raw Vegetable Salad & Meyer Lemon Vinaigrette	

## BURGERS & SANDWICHES

<b>CLASSIC BURGER GF BUN</b>	19.00
10oz Prime Patty, Lettuce, Tomato, Onion & Lux Pickles	
<b>LUX ROYALE GF BUN</b>	17.50
Two 4 oz Patties, American Cheese, Caramelized Onions, Ketchup, Mustard & LUX Pickles	
<b>TURKEY BURGER GF BUN</b>	16.00
Avocado, White Cheddar, Lettuce, Tomato & Onion	
<b>REUBEN SANDWICH GF BUN</b>	19.50
House Corned Beef, Sauerkraut, Swiss Cheese & 1000 Island Dressing	

## SIDES

<b>ROASTED BRUSSELS SPROUTS</b>	14.00
Bacon & Parmesan Cheese	
<b>SAUTÉED BROCCOLI</b>	10.00
Olive Oil, Garlic, Salt & Pepper	
<b>TRUFFLE FRIES</b>	11.50
Truffle Oil & Parmesan Cheese	
<b>BAKED SWEET POTATO</b>	9.00
Maple Bourbon Butter & Brown Sugar	
<b>MASHED POTATOES</b>	8.00
<b>HOUSE POTATO CHIPS</b>	4.00
<b>CREAMY COLESLAW</b>	4.50

CONSUMING RAW OR UNDERCOOKED ANIMAL PRODUCTS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE MEDICAL CONDITIONS.  
MENU ITEMS MAY CONTAIN OR COME IN CONTACT WITH ALLERGENS, INCLUDING, BUT NOT LIMITED TO, MILK, EGGS, FISH, TREE NUTS, WHEAT,  
PEANUTS AND SOYBEANS. PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY.