



## **Gluten Free Menu**

### **Soup: \$5 Cup/\$7 Bowl**

**Butternut Squash Pear  
Chicken Enchilada  
Chicken and Egg Noodle  
Chicken and Rice  
Turkey Meatball**

### **Chili:\$5 Cup/\$7 Bowl**

**Chicken, Beef, or Turkey**

### **Small Bites:\$5-\$7**

**Edamame  
Sushi  
Shrimp Cocktail  
Thai Shrimp Rolls Wrapped in Rice Paper  
Baked Crab Rolls in Soy Paper  
Butter Lettuce Cheeseburger Sliders (Beef, Chicken, or Turkey)  
Gluten Free Mahi Mahi, Corned Beef, or Turkey Reuben  
Kale and Spinach Cheese Truffles  
Artichoke Dip  
Spinach Dip  
Spinach and Artichoke Dip  
Mushroom and Onion Dip  
Tuna Salad, Egg Salad, or Chicken Salad  
Babaganoush & Hummus**

**Salads: \$6/Half \$10 Full (For \$4 Add Chicken, Flank Steak, Salmon, or Shrimp)**

**Winter Salad: Caramelized Pears, Blue Cheese, Candied Walnuts, and Roasted Corn Kernels. Served with Orange Champagne Vinaigrette**

**Baby Greens Accompanied with Dried Cranberries, Dried Cherries, Pistachios, Brie, Hearts of Palm, and Roasted Corn. Served with Lemon Tarragon Dressing**

**Roasted Beets, Goat Cheese, and Pine Nut Salad Accompanied with Heirloom Tomatoes and Golden Corn Kernels. Served with Fig-Infused Balsamic Vinaigrette**

**Caprese Salad: Buffalo Mozzarella, Basil and Heirloom Tomatoes. Served with Balsamic Vinaigrette**

**Classic Caesar Salad Served with Homemade Parmesan**

**BLT Salad: Applewood Smoked Bacon, Avocado, Hard Boiled Eggs, Heirloom Tomatoes, & Cucumber, Served with Balsamic Vinaigrette**

**Asian Salad: Clementine's, Shredded Carrots, Edamame, Avocado, Roasted Corn, Slivered Almonds and Crispy Noodles. Served with Asian Vinaigrette**

**Mediterranean Salad: Roasted Peppers, Cherry Tomatoes, Chickpeas, Kalamata Olives, and Feta Cheese. Served with Red Wine Vinaigrette**

**Antipasto Salad: Italian Cured Meats, Artichoke Hearts, Assorted Olives, Buffalo Mozzarella and Roasted Peppers. Served with White Balsamic Vinaigrette**

**Main Course: \$7**

**Chicken & Veggie Melt: Roasted Broccoli, Sautéed Mushrooms, and Onion over Sautéed Brown Rice and Covered with Melted Munster Cheese. Accompanied with Creamy Soy Sauce**

**Chicken, Shrimp, Salmon, Mahi Mahi, Tilapia, Eggplant or Tofu: Gluten Free Panko, Truffle Butter, Sesame, Coconut, Pistachio Crusted, Mandarin Orange, Apricot Glazed, Chimichurri, Marinara, Pesto, Marsala, Parmesan, Picatta, or Madeira**

**Oven Roasted Chicken: Six Spice/ Thai/ Lemon Rosemary/ Garlic/Banana Tandoori Vanilla Curry/Lemon Tarragon/ Cacciatore**

**Kung Pao: Chicken, Steak, & Shrimp Accompanied with Peanuts, Maui Onion, & Tri Colored Peppers**

**Corn Tortilla Tacos or Brown Rice Enchiladas: Shredded Chicken, Slow Cooked Beef, or Mahi Mahi accompanied with, Shredded Cabbage, Sour Cream, Guacamole and Tropical Fruit Salsa**

**Meatballs or Meatloaf: Chicken, Turkey, Beef, or Pork**

**Slow Cooked Chicken or Beef Stew**

**Pipian Chicken: Pumpkin Seed Pesto Slow Cooked Boneless Chicken**

**Pot Roast with Roasted Root Vegetables**

**Asian Glazed Flat Iron or Flank Steak**

**Braised Brisket of Beef or Short Ribs with Roasted Root Vegetables**

**Cumin Glazed Pork Loin Medallions**

**Assorted Sausages w Grilled Onions and Peppers**

**Sides: \$5**

**Baked Potato Skins**

**Stuffed Baked Potato**

**Roasted Fingerling Potatoes**

**Mashed Potatoes**

**Maple Mashed Sweet Potatoes  
Soufflé**

**Wild Mushroom Risotto**

**Brown Rice w. Sautéed Onions**

**Quinoa w. Edamame & Plump Raisins**

**Havana Black Beans & Rice**

**Quinoa Mac & Cheese**

**Veggies: \$5**

**Roasted Root Veggies**

**Assorted Roasted Seasonal Veggies**

**Roasted Brussels Sprouts**

**Roasted Asparagus**

**Butternut Squash: Roasted or**

**Crispy Roasted String Beans**

**Roasted Eggplant and Zucchini**

**Crispy Roasted Kale**

**Edamame Succotash**

**Corn On The Cobb**



**Andrea's Classics Salad Dressings: \$5/8oz \$10/16oz**

**Orange Champagne Vinaigrette, Balsamic Vinaigrette, Fig Infused Vinaigrette, Beet Infused Buttermilk Ranch, Lemon Tarragon, Russian, Blue Cheese, Louisiana Blue Cheese, & Classic Caesar**

**Andrea's Classics Sauces: \$5/8oz \$10/\$16**

**Creamy Soy, Sirache Creamy Soy, Creamy Ponzu, Banana Tandoori, Coconut Curry, Louisiana Hot Sauce, & Pesto**

**Andrea's Classics Chutneys: \$5/ 8oz \$10/16 oz**

**CranApple Raisin**

**CranApple Cherry**

**Apple Fig Raisin**

**Apricot Raisin**