

Gluten Free Dinner

SMALL PLATES & SALADS

CORN CHOWDER WITH Bacon 6/8

OYSTERS ON THE HALF SHELL* Mignonette, Sriracha Cocktail Sauce AQ

MAINE LOBSTER Sweet Potato Polenta, Lobster Butter 17

SPANISH CRAB & ARTICHOKE DIP, Gluten Free Toasts 12

AHI TUNA POKE Seaweed Salad, Avocado, Mango 13

HOUSE SALAD Champagne Vinaigrette, Asiago, Sunflower Seeds, Tomato 9

CAESAR SALAD Romaine, Romano 9

BABY ICEBERG WEDGE SALAD Smoky Gorgonzola Dressing, Bacon, Tomato, Red Onions 10

SEAFOOD SALAD* Shrimp, Lump Crab, Seared Peppered Tuna, Avocado, Mango, Tomatoes, Madras Curry Oil, Black Salt 20

MANHATTAN PÂTÉ

Vermouth Pickled Onions, Cherry Dijon 13

Gluten Free Toast \$2

MEDIUM PLATES

GULF SHRIMP & GRITS

Spinach, Tomatoes, Madeira, Virginia Ham, Country Grits 23

HERBIVOROUS

Portabella Mushrooms with Smoked Ratatouille, Marinara, Feta, Baby Carrots, Asparagus 19
-Great with Scallops, Shrimp, or Salmon 10

SEAFOOD SALAD* Shrimp, Lump Crab, Seared Tuna, Avocado, Mango, Tomatoes, Madras Curry Oil, Black Salt 20

CRAB CAKES

Warm Fingerling Potato & Green Bean Salad, Benton's Bacon, Lemon-Leek Aioli 30

MAIN COURSES

AYRSHIRE FARMS ORGANIC CHICKEN

Port & Currant Reduction, Scalloped Potatoes, Sautéed Spinach with Pine Nuts and Currants 27

GRILLED BEEF TIPS* & SEARED SCALLOPS

Whipped Potatoes, Roasted Baby Carrots, Red Wine and Horseradish-Béarnaise Sauces 32

THE PORK PLATE

Grilled Pork Loin*, Stuffed Piquillo Pepper, Pork Belly, Collard Greens, Pickled Onions, Sweet Potato Polenta, Marsala 26

GAME PLATE Our Favorite Exotic Meats AQ

GRILLED CREOLE SPICED BRONZINI

Lump Crab, Almond Butter, Whipped Potatoes, Asparagus, Crisped Capers 20/28

ROASTED LAMB CHOPS

New Potatoes, French Beans, Shitake Mushrooms, Rosemary Bordelaise 30/40

GRILLED HUDSON VALLEY DUCK BREAST*

Potato Hash Brown, Braised Kale, Cherries, Hickory Glaze 25

GRILLED HARRIS RANCH FILET MIGNON*

Whipped Potatoes, Truffle Bordelaise, French Beans and Corn 40

SIDES \$6

WHIPPED POTATOES / SCALLOPED POTATOES / TRUFFLED COUNTRY GRITS / SWEET POTATO POLENTA

FRENCH BEANS, CORN & VIDALIAS / BACON BRUSSELS SPROUTS / BROCCOLI, ROSEMARY / MADEIRA MUSHROOMS / ASPARAGUS

DESSERTS BY SOUTH STREET WWW.TUSKIES.COM JULY 2016

*CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH OR POULTRY MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.