



OUR GLUTEN FREE LUNCH MENU

SMALL
PLATES,
STARTERS
AND
SALADS

CORN CHOWDER Smoked Bacon, Potatoes 6/8

HOT SPANISH CRAB & ARTICHOKE DIP
Gluten Free Toasts 10 / extra GF toasts 2

LOBSTER MEDALLIONS 16
Lobster Butter, Sweet Potato Polenta

HOUSE SALAD 6
Local and Artisan Greens, Asiago, Sunflower
Seeds, Tomato, Champagne Vinaigrette

CAESAR SALAD 6
Romaine, Romano

MIXED BEET SALAD 9
Arugula, Goat Cheese Dressing,
Pistachios, Onions

BABY WEDGE SALAD 9
Baby Iceberg, Smoked Gorgonzola Dressing,
Bacon, Tomato, Red Onions

GRILLED CHICKEN SALAD 13
Mixed Greens, Asian Pears, Grapes, Walnuts,
Celery, Blue Cheese, Tomatoes,
Champagne Vinaigrette

SEAFOOD* 17
Shrimp, Lump Crab, Seared Tuna, Baby Greens,
Avocado, Mango, Tomatoes, Curry Oil, Black Salt

Add to any Salad: Chicken 6
Shrimp or Salmon 10

SANDWICHES

ALL SERVED ON A
GLUTEN FREE BUN

MUSHROOM REUBEN 14
Spinach, Swiss Cheese,
Sauerkraut, Russian Dressing, Green Salad

THE BARN YARD "AU JUS" 15
Smoked Beef Brisket & Pork, Caramelized Onions,
Aged Provolone, Pepper Spread, Lettuce, Tomato,

BLACKENED CHICKEN BLT & C 14
Havarti, Avocado, Chipotle Ranch Cream,

HOUSE MADE PASTRAMI REUBEN 16
Swiss Cheese, Sauerkraut, Russian Dressing

GRILLED ALL ANGUS 8 OZ BURGER* 16
Pat LaFrieda Beef, NYC
Smoked Cheddar, Lettuce, Tomato, Onions, Pickles
~ Add Smoked Bacon 1.50 Sub Blue Cheese 1.00

EGGS BENEDICT, TUSKIES STYLE* 16
Benton's Bacon, Grilled Bread, Hollandaise,
Poached Free Range Eggs, Roma Tomatoes

STEAMED MAINE MUSSELS 13
White Wine, Paprika Butter, Capers,
Olives, Tomatoes

HERBIVOROUS 15
Caramelized Lemon Lentils, Roasted Portabellas,
Spring Vegetables, Feta Cheese, Marinara
~Great with Scallops or Shrimp 10

SEARED SCALLOPS & GRILLED BEEF TIPS*
Whipped Potatoes, French Beans and Corn
Red Wine and Hollandaise Sauces 25

JUMBO LUMP CRAB CAKES 19
Warm Fingerling Potato & Green Bean Salad,
Benton's Bacon, Lemon-Leek Aioli

SHRIMP & GRITS 16
Spinach, Tomatoes, Country Ham,
Madeira, Truffled Grits

GRILLED RAINBOW TROUT 14/20
Whipped Potatoes, Asparagus, Almond Butter

GRILLED ANGUS FILET MIGNON 27
Whipped Potatoes, French Beans & Mushrooms,
Truffle Sauce add Shrimp or Scallops 10

SQUARE PLATE SPECIAL \$7.95
Monday- Vegetarian
Tuesday – Beef
Wednesday – Chicken
Thursday – Chef's Choice
Friday – Seafood

ENTREES

* Consuming raw or under-cooked foods increases the risk of food-borne illness

Desserts by South Street Under

July 2016

Feeling a little Brunchie on Saturdays? Check out our Mini ala carte Brunch selections.

Gluten Free Dinner

SMALL PLATES & SALADS

CORN CHOWDER Bacon, Potato Hay 6 / 8

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

STEAMED MAINE MUSSELS
White Wine, Smoked Paprika Butter, Olives, Capers, Tomatoes 15

MAINE LOBSTER Sweet Potato Polenta, Lobster Butter 16

BUBBLY CRAB & ARTICHOKE DIP GLUTen Free Toasts 12 / Extra GF toasts 2

BRAISED LAMB RISOTTO Wild Mushrooms, Madeira, Stilton 12

BEETS & GOAT CHEESE SALAD Greens, Pistachios, Onions, Goat Cheese Dressing 8

HOUSE MIXED GREEN SALAD Champagne Vinaigrette, Asiago, Sunflower Seeds, Tomato 8

CAESAR SALAD Romaine, Romano 8

BABY ICEBERG WEDGE SALAD Smoky Gorgonzola Dressing, Bacon, Tomato, Red Onions 9

SEAFOOD SALAD* Shrimp, Lump Crab, Seared Tuna, Avocado, Mango, Tomatoes, Madras Curry Oil, Black Salt 19

MEDIUM PLATES

GULF SHRIMP & GRITS Spinach, Tomatoes, Madeira, Virginia Ham, Country Grits 21

HERBIVOROUS Caramelized Lemon Lentils, Roasted Portabellas, Spring Vegetables, Marinara, Feta 19
~Great with Scallops, Shrimp or Salmon 10

GRILLED HUDSON VALLEY DUCK BREAST* Whipped Potatoes, Roasted Parsnips & Carrots, Cherries, Hickory Glaze 25

CRAB CAKES Warm Fingerling Potato & Green Bean Salad, Benton's Bacon, Lemon-Leek Aioli 25

MAIN COURSES

AYRSHIRE FARMS ORGANIC CHICKEN
Morel Sauce, Scalloped Potatoes, Sautéed Spinach with Pine Nuts and Currants 26

GRILLED BEEF TIPS* & SEARED SCALLOPS
Whipped Potatoes, Roasted Baby Carrots, Red Wine and Horseradish-Béarnaise Sauces 26

HARRIS RANCH FILET MIGNON *
Cauliflower-Potato Gratin, Madeira Truffle Sauce French Beans with Corn & Sweet Onions 38

THE PORK PLATE
Grilled Pork Loin*, Stuffed Piquillo Pepper, Pork Belly, Collard Greens, Pickled Onions, Sweet Potato Polenta, Marsala 25

GAME PLATE Our Favorite Exotic Meats AQ

GRILLED CREOLE SPICED RAINBOW TROUT
Lump Crab, Almond Butter, Whipped Potatoes, Asparagus, Crisped Capers 19 / 26

PAN ROASTED ROCKFISH
Saffron Cream, Celery Root Puree, Asparagus-Fennel Salad 20 / 30

BRAISED SPRING LAMB SHANK
Whipped Potatoes, Wild Mushrooms, Dates and Hazelnuts 32

GRILLED HARRIS RANCH FILET MIGNON*
Whipped Potatoes, Truffle Bordelaise, French Beans and Corn 39

SIDES

WHIPPED POTATOES 4 / SCALLOPED POTATOES 4 / TRUFFLED COUNTRY GRITS 4 / SWEET POTATO POLENTA 4 / FRENCH BEANS, CORN & VIDALIAS 6
BACON BRUSSELS SPROUTS 7 / BROCCOLI, ROSEMARY 5 / MADEIRA MUSHROOMS 8 / ASPARAGUS 7

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

DESSERTS BY SOUTH STREET WWW.TUSKIES.COM JANUARY 2017

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