

GLUTEN FREE DINNER

CORN CHOWDER 6 / 8

OYSTERS ON THE HALF SHELL*
Mignonette, Cocktail Sauce AQ

BBQ BACON WRAPPED SHRIMP
Corn Salsa, Grilled Onion, Chipotle Cream 16

CAESAR SALAD Romaine, Romano 9

HOT CRAB AND BACON DIP
Green Onion, Gluten Free Toast Points 14

SEARED BEEF FONDUE*
Blue Cheese Cream, Gluten Free Toast
Points, Truffle Salt 15

MAINE LOBSTER
Sweet Potato Polenta Savory Lobster Butter 18

STEAMED MAINE MUSSELS
White Wine, Smoked Paprika Butter,
Olives, Capers, Tomatoes 16

BLACKENED FISH TACOS
Pan Seared Tilapia, Shredded Cabbage, Jalapeno,
Pico de Gallo, Grilled Pineapple Salsa 16

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

BABY WEDGE SALAD
Smokey Gorgonzola Dressing,
Bacon, Tomato 11

ROASTED BEET & GOAT CHEESE-
Cucumber, Baby Arugula, Red Onions, Mandarin
Ornages, Spiced Walnuts, Champagne Vinaigrette 12

CREEKSTONE FARM PRIME FILET MIGNON*
Scalloped Potatoes, Bacon Braised Brussel
Sprouts, & Gorgonzola Bordelaise 48

JUMBO LUMP CRAB CAKES
Warm Fingerling Potatoes & Green Bean Salad,
with Lemon Leek Aioli 42

Grilled Pork Ribeye*
Benton's Bacon, Cherry Glaze, Sweet Potato Polenta
with Fennel and Apples 29

SEAFOOD SALAD*
Shrimp, Lump Crab, Seared Tuna,
Avocado, Mango, Tomatoes,
Madras Curry Oil, Black Salt 22

PAN SEARED HALIBUT
Southwestern Quinoa Salad, Sweet Corn,
Bell Peppers, Black Beans, Cilantro,
Scallions, Chili Lime Vinaigrette 35

GRILLED BEEF & SEARED SCALLOPS *
Whipped Potatoes, Roasted Baby Carrots
& French Beans, Red Wine &
Horseradish Béarnaise Sauces 35

TUSKIE'S GAME PLATE
OUR FAVORITE EXOTIC MEATS |AQ

GRILLED RACK OF LAMB -
Cauliflower Potato Gratin, Sauteed French Beans
with Wild Mushrooms, Rosemary Demi-Glace 44

GULF SHRIMP & GRITS
Spinach, Tomatoes, Madeira,
Virginia Ham, Country Grits 24

SEAFOOD BRODETTO
Selected Fish, Mussels & Shrimp, Parmesan
Polenta, Saffron Tomato Broth 26

ROASTED ORGANIC CHICKEN
Roasted Fingerling Potatoes, Baby Carrots,
Cipollini Onions, Red Wine Sauce 28

GRILLED RAINBOW TROUT
Lump Crab, Almond Butter, Creole Seasoning
Whipped Potatoes, Asparagus, Capers 21 / 28

SUMMER TOMATO & SPINACH RISOTTO
Grilled Vegetables, Fresh Basil,
Kale Pesto, & Smoked Romano 20

- With Scallops, Shrimp or Salmon add 12

*At Tuscarora Mill we pride ourselves in crafting delicious food for each and every one of our guests.
Please let your server know of any allergies or dietary restrictions. The chef will create something special you are sure to enjoy!*

*At Tuscarora Mill we pride ourselves in crafting delicious food for each and every one of our guests.
Please let your server know of any allergies or dietary restrictions. The chef will create something special you are sure to enjoy!*