



Gluten-Free Menu

Thank you for choosing to dine with us. It is our pleasure to cook for you. Many items on our menu can be customized to accommodate your needs.

Appetizers

Edamame

Whole soybeans steamed and served hot (plain, without green tea salt)

Gulf Shrimp Cocktail

With fresh lemon and cocktail sauce (without French dressing)

Salads

Mixed Greens Salad

With grape tomatoes, toasted seeds and light balsamic dressing

Baby Spinach Salad

With seasonal fruit, crumbled blue cheese, toasted pine nuts and light balsamic dressing

Kalymnos Greek Salad

With feta cheese, cucumbers, tomatoes, red onions, kalamata olives and light Greek dressing

Entrées

All beef, lamb, chicken, fish, or seafood can be made to order using salt, pepper, and olive oil

Grilled Boneless Rainbow Trout

With parsley new potatoes, fresh roasted asparagus, sweet carrots and broiled lemon (without vegetable glaze)

Cedar Plank Atlantic Salmon

Mustard basted salmon with fresh roasted asparagus, sweet carrots and parsley roasted red potatoes

Oak-Roasted Pork Tenderloin

Honey mustard basted pork with soft corn polenta and fresh leaf spinach (without sauce, without cremini mushrooms)

Grilled Rack of New Zealand Lamb

Grilled lamb in garlic herb marinade, red bliss potatoes, asparagus and balsamic red onions (without sauce)

Sandwiches without bun (accompanied by fresh greens salad)

Turkey Burger

With grilled Portobello mushroom under melted Mozzarella cheese and sliced tomato (without Dijon mustard)

Blackened Fish

With tomato slice, tartar sauce and fresh lemon

Western Buffalo Burger

With guacamole, tangy roasted pepper salsa and chipotle sour cream

Desserts

Fresh Seasonal Fruit Mini

The restaurant is not an allergen-free environment. Seasons 52 makes every effort to provide complete and current content information; however, due to the handcrafted nature of our menu items and variations in vendor supplied ingredients, we cannot make a guarantee regarding the allergen content of any menu item. Guests with a special food sensitivity or dietary need should not rely solely on this information as the basis for deciding whether to consume a particular menu item and are individually responsible for ensuring that any such menu item meets their individual dietary requirements.