

GLUTEN-FREE MENU

Appetizer

Edamame whole soybeans steamed and served hot (**plain, without green tea salt**)

Salads

Organic Mixed Greens with toasted pumpkin seeds, grape tomatoes, cucumbers and white balsamic vinaigrette

Organic Baby Spinach with sliced Bosc pears, toasted pine nuts and crumbled gorgonzola cheese

Kalymnos Greek Salad with feta cheese, cucumbers, tomatoes, sliced red onions and kalamata olives

Entrées

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

Grilled Boneless Rainbow Trout with new potatoes, roasted vegetables and broiled lemon (**without vegetable glaze**)

Cedar Plank Atlantic Salmon with whole-roasted sweet carrots, fresh asparagus and red bliss potatoes

Wood-Roasted Pork Tenderloin soft corn polenta, fresh leaf spinach and cremini mushrooms (**without Dijon sauce**)

Roasted Rack of New Zealand Lamb with mint pesto, new potatoes, haricots vert and balsamic red onions (**without Dijon sauce**) – **when available**

Sandwiches without bun (accompanied by organic mixed greens salad)

Grilled Portobello Turkey Burger under melted mozzarella cheese with sliced tomatoes (**without Dijon mustard**)

Blackened Fish Tacos with guacamole, chipotle cream and pico de gallo on (**without tortillas**)

***Oak-Fired Western Buffalo Burger** with guacamole, spicy chili sour cream and roasted pepper salsa

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.