

# Gluten Free Lunch Menu

## Starters

### Seared Rare Ahi Tuna

Pickled Cucumber, Wasabi and Ginger 14.75

### Trio of Hummus

Kalamata Olive, Sun Dried Tomato & Traditional Hummus. Served with Sliced Cucumbers 8.95

## Soups and Salads

### Mixed Field Greens

Served with Choice of Dressing 7.75

### Chopped Wedge Salad

Iceberg, Tomatoes, Bacon & Bleu Cheese 9.75

### Daily Grill Cobb Salad

Tossed with Diced Chicken, Lettuce, Tomato, Bleu Cheese, Bacon, Egg, Avocado and Scallions in our Creamy House Dressing 12.50

### Grilled Chicken Caesar Salad

Romaine Hearts and Parmesan Cheese Tossed in our Caesar Dressing 10.95

## Fresh Seafood

### Simply Grilled Salmon

Served with Grilled Asparagus 16.95

### Grilled Idaho Trout

Served with Herbed Brown Rice 14.75

### Blackened Tilapia

Topped with a Lemon Butter Caper Sauce. Served with Herbed Brown Rice 13.95

### Cedar Plank Salmon

With a Citrus BBQ Glaze, Served with Herbed Brown Rice and Vegetable 18.50

## DG Classics

All our Steaks are Simply Grilled and served with Red Skin Mashed Potatoes and Vegetable

### Filet Mignon

8 oz Certified Angus Beef 32.95

### Charbroiled Rib Eye Steak

16 oz Certified Angus Beef 32.50

### Grilled Herb Chicken Breasts

Skinless Chicken Breasts, Seasoned with Herbs, Served with Fresh Fruit and Tomatoes 15.75

### Pan Seared Chicken Piccata

Topped with a Lemon Butter Caper Sauce, with Mashed Potatoes and Vegetable 17.95

### Grilled Vegetable Plate

Served with Steamed Spinach, Broccoli, Asparagus and Brown Rice 12.50

## Sides and Sauces

To compliment any Entrée above

Red Skin Mashed Potatoes

Herbed Brown Rice

Grilled Vegetables

Grilled Asparagus

Glazed Carrots

Broccoli

Lemon Butter Sauce

Beurre Blanc Sauce

Salsa Fresca

Pomodoro Sauce

## Desserts

### Sorbet and Berries

Today's Selection of Sorbet, topped with Market Fresh Berries 5.95

### All Natural Vanilla Ice Cream

Choice of Raspberry Sauce, Hot Fudge or Caramel Sauce topping 5.95

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase your Risk of Foodborne Illness, Especially if you have Certain Medical Conditions



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