

GATSBY'S

AT THE GRAND RESORT

GLUTEN FREE MENU

APPETIZERS

CHARCUTERIE BOARD	50
chef's selection of domestic and imported meats and cheeses, jams and preserves, smoked almonds, everything pecans, spicy candied pecans and boursin stuffed pepperazzi - serves up to four people - great for sharing SERVED WITH GLUTEN FREE CRACKERS	
PISTACHIO CRUSTED SCALLOPS	42
three pan-seared scallops with a pistachio crust over a bed of arugula lemon pesto	
SHRIMP SCAMPI	21
seven pieces of shrimp sautéed in lemon garlic white wine sauce	
GORGONZOLA FILET TIPS	20
filet tips, gorgonzola cheese crumbles, asparagus tips and gorgonzola cream sauce	
FRIED CALAMARI	18
served with house-made tomato sauce or sweet thai chili -perfectly serves two MAKE IT "SHARABLE" 36	
AVALON'S HOT PEPPERS IN OIL	15
Hot peppers in oil are a must-have experience! Serves up to four people. SERVED WITH GLUTEN FREE BREAD OR CRACKERS	

SIGNATURE SALADS

CAPRESE SALAD 18

baby heirloom tomatoes, ciliegine mozzarella, fresh basil, house seasoning, lemon oil and balsamic glaze

THE GATSBY 18

kale and spinach blend, crispy bacon, mushrooms, red onion, candied pecans, parmesan and apple cider vinaigrette

THE HEPBURN 17

signature salad you can't get anywhere else!

iceberg and arcadian lettuce blend, fresh strawberries, mandarin oranges, candied pecans, gorgonzola and house-made golden balsamic vinaigrette

•ENHANCE YOUR SALAD•

salmon fillet 20 • petite salmon 14 • steak 14 • shrimp 9.5 • portabella 7
grilled or blackened chicken 5.75

SOUPS AND CHILI

CLASSIC CHILI
cup 6.5 or bowl 9.5

SOUP DU JOUR
cup 3.5 or Bowl 5

GATSBY'S ENTREÈS

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT
UPGRADE YOUR GARDEN SALAD TO THE HEPBURN \$4

PURE BRED LAMB CHOPS	70
The Elysian Fields Lamb Chops are simply the best in the entire country... Try for yourself, you won't regret it!	
DIJON MUSHROOM CHICKEN	36
twin seared chicken breasts with a Dijon mushroom cream sauce	

ALL FRIED ITEMS ARE COOKED WITH SOYBEAN OIL. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PRIME STEAKS

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT

20 OZ DRY AGED RIBEYE 80

bone-in, 21-day dry-aged, rich and flavorful, topped with garlic compound butter

14 OZ STRIP STEAK 65

16 OZ RIBEYE 65

8 OZ FILET 65

6 OZ FILET 55

SURF AND TURF ADDITIONS

lobster tail 47 | butter poached lobster meat 24

five piece shrimp scampi 13

scallop per piece 12 | blackened scallop per piece 12

PRIME STEAK ADDITIONS

sauteed bell peppers 4 | sauteed mushrooms or onions 3.25

crumbled bleu 2.75 | gorgonzola cream sauce 3

SEAFOOD ENTREES

SERVED WITH A GARDEN SALAD AND ACCOMPANIMENT • UPGRADE YOUR GARDEN SALAD TO THE HEPBURN \$4

CITRUS POACHED SEABASS..... 64

finished with lemon anise simple syrup and lemon herb butter

LOBSTER TAIL..... 61

butter poached lobster tail

RASPBERRY GROUPEL..... 45

seared grouper topped with fresh raspberry sauce

WESTER ROSS SALMON ENTREES

MANGO HABANERO..... 43

pan seared or grilled finished with house-made mango habanero BBQ, topped with fresno pepper rings and scallions

CITRUS COMPOUND BUTTER..... 42

pan seared or grilled

ADD A CEDAR PLANK TO ANY SALMON ENTREE 3.5

SIGNATURE BOWL

SERVED WITH A GARDEN SALAD • UPGRADE YOUR GARDEN SALAD TO A HEPBURN \$4

SQUASH BOWL (V) 32

spaghetti squash, lentils, red and green bell peppers, fire-roasted tomatoes and corn, black beans and red onion topped with avocado, vegan mozzarella and chipotle cashew butter

ENHANCE YOUR DISH • STEAK 14 | SHRIMP 9.5

GRILLED OR BLACKENED CHICKEN 5.75

PORTABELLA 7

ENTREE ACCOMPANIMENTS

baked potato 4 • sweet potato 4.5

sour cream & chive red skin mash 4

roasted asparagus 5 • broccoli 4.5

wild rice 4.75

ADD \$5 FOR SPLIT ENTREES

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