

GLUTEN FREE MENU (LUNCH)

APPETIZERS

- Tortilla Soup* • Avocado Mousse, Charred Corn and Cilantro 9
- Sweet Potato and Tahini Spread* • Date Vinegar, Sesame Seeds and Raw Vegetables 12
- Brussels Sprouts* • Fried and tossed with a Yuzu Vinaigrette and Chili Pistachios 12
- Falafel* • Chickpea Fritters with Tahini Sauce and a Cucumber-Onion Salad 14
- Shrimp Cocktail* • Yuzu-Dashi Poached Shrimp with a Sake Cocktail Sauce 15
- Turkey Chili* • Kidney and Baked Beans, Bacon, Vegetables and Quinoa 15

SALADS

- House Salad* • Mixed Greens with Edamame, Avocado, Sunflower Seeds, Feta Cheese and Green Goddess Dressing 8/16
- Italian Chop Salad* • Mixed Greens with Chicken and Salami, Olives, Gouda, Artichokes, Tomato and Cucumber with a Red Wine Vinaigrette 18
- *Mari's Grilled Salmon Cobb Salad* • Tomatoes, Cucumbers, Bacon, Eggs, Scallions and Avocado with a Dijon Vinaigrette 24
- *Chimichurri Skirt Steak Salad* • Charred Radicchio and Purple Potatoes with a Mango Chutney Vinaigrette 26

MAINS

- Turkey Club* • Roasted Turkey Breast on Gluten Free Bread with Pepperoni, Lettuce, Tomato, Avocado and a Dijon Mayo 16
- Black Bean Veggie Burger* • Smashed Avocado, Grilled Onions and Pepperjack Cheese with Lettuce and Tomato on a Gluten Free Bun 17
- Chicken Pesto Sandwich* • Grilled Chicken with White Cheddar Cheese, Pesto Mayo, Red Bell Pepper and Greens on a Gluten Free Bun 18
- Falafel Bowl* • Baba Ganoush, Romaine and Parsley with a Tzatziki Sauce 18
- *Mari Burger* • Sirloin & Ribeye Patty with Grilled Onions, Bacon, Cheddar, 1000 Island, Lettuce and Tomato 19
- Gluten Free Penne* • Beef Bolognese or Chicken Carbonara or Vegetable Ragu 22

• – (*) Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you have any food allergies prior to placing your order. Items prepared in the fryer may be prepared with items that contain wheat and flour. –