



# Gluten Free Appetizers and Salads

## Orange Salmon Salad

Spinach and arugala with blood orange vinaigrette and served with honey chevre, fresh oranges and citrus-glazed salmon \$12.99

## Crab Claws

Delicious Crab Claws served with a side of butter. Tasty and easy to eat! \$12.99

## Bacon-Wrapped Scallops

Three large scallops grilled with smoked bacon basted with a creamy ginger garlic sauce. \$11.99

## Seared-Rare Sushi Grade Ahi Tuna

Pan seared with our signature 12-pepper spice blend. Served chilled with organic greens and mango horseradish sauce. \$9.99

## Spicy Tender Tips

½ lb. of tenderloin blackened in Cajun seasonings. Served with béarnaise or creamy horseradish sauce. \$10.99

## Stuffed Mushroom Caps

Filled with Italian sausage cooked with onions, mushrooms, and spices. Drizzled with parmesan cream sauce. \$7.99

# Gluten Free Steak & Seafood

Served with House Salad. All our steaks are aged a minimum of 28 days for maximum flavor and tenderness.

## Bacon Wrapped Scallops

Jumbo scallops grilled with smoked bacon and basted with a creamy ginger garlic sauce. Served with choice of side. \$22.99

## “Butcher’s Secret” Sirloin

They like to keep these tasty cuts for themselves. 16 oz. Served with choice of side. \$20.99

## Ribeye

Fully marbled for exceptional flavor and juiciness. 16 oz. Served with choice of side. \$25.99

## “Filet Mignon”

8 oz. Center cut tenderloin. Tender as a Mother’s love. Served with choice of side. \$23.99

## Blackened Ribeye

16 oz. ribeye pan seared with Cajun spices Topped with a dollop of blue cheese butter and caramelized onions. Served with choice of side. \$28.99

## Center-Cut Sirloin

A classic 12 oz. cut from the heart of the sirloin. Served with choice of side. \$18.99

# Gluten Free Italian Entrées

Served with House Salad.

We proudly use Tinkyada Rice Pastas

## GF Spicy Chicken Penne

GF penne with basil pesto and parmesan cream sauce topped with sun-dried tomatoes, roasted red peppers, and Cajun-spiced chicken breast. Lunch \$10.99 Dinner \$14.99

## GF Lobster & Shrimp Spaghetti

Rich, sumptuous lobster and shrimp tossed with asparagus and GF spaghetti in a brandy cream sauce. \$19.99

## GF Chicken Spaghetti al Fresco

GF spaghetti tossed with fresh tomatoes, fresh basil, garlic and olive oil topped with a marinated grilled chicken breast. Lunch \$11.99 Dinner \$14.99

## GF Penne Chicken Alfredo & Fresh Vegetables

GF penne tossed parmesan cream sauce, garlic, chicken and a vegetable medley. Lunch \$11.99 Dinner \$14.99

## GF Spaghetti “Straw and Hay”

GF spaghetti tossed with parmesan cream sauce, smoked ham, peas and sautéed mushrooms. Lunch \$11.50 Dinner \$14.99

## GF Spaghetti al Fresco with Sautéed Shrimp

GF spaghetti with tender sautéed shrimp, basil, marinated tomatoes, garlic and olive oil. Lunch \$12.99 Dinner \$14.99

## GF Mostaccioli

Hearty Italian sausage, mushrooms, onion, garlic and spices tossed with GF penne, tomato sauce baked with mozzarella. Lunch \$8.99 Dinner \$13.99

## GF Penne Toscana

GF penne pasta, Italian sausage, portabellas, oven-roasted Roma tomatoes and fresh basil tossed in a spicy vodka sauce. \$14.99

# Gluten Free Beverages

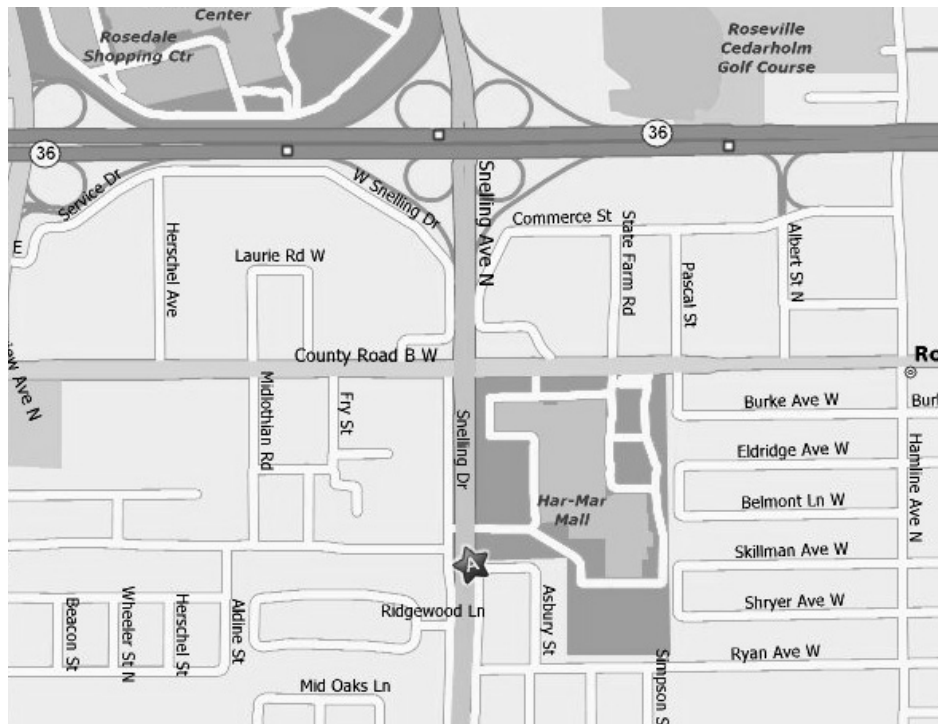
Redbridge Beer

Prairie Organic Vodka

We strive to provide a safe, Gluten free dining experience. Some of our menu items are prepared where wheat gluten is present. Please share any concerns with our helpful Managers. Rev 5.19.11



Burnsville Chianti Grill is located two blocks east of highway 35E at County Road 42 and Plymouth Avenue. 14296 Plymouth Avenue, Burnsville, MN 55337 (952) 892-7555



Roseville Chianti Grill is located 1/2 mile South of Highway 36 on Snelling Avenue in the Southwest corner of the Har Mar Mall Parking lot. 2050 North Snelling Avenue, Roseville, MN 55113 (651) 644-2808