

## GLUTEN FREE MENU

Chianti Grill proudly offers gluten free items on our menu! We recognize the need to accommodate all types of food allergies so everyone can enjoy the Chianti Grill experience.

### APPETIZERS AND SALADS

#### SPICY TENDER TIPS

½ lb. of tenderloin tips blackened in Cajun seasonings. Served with béarnaise or creamy horseradish sauce. 14.50

#### STUFFED MUSHROOMS

Filled with Italian sausage cooked with onions, mushrooms, and spices. Drizzled with parmesan cream sauce. 12.50

#### BACON-WRAPPED SCALLOPS

Three large scallops grilled with pecan wood smoked bacon and basted with a ginger garlic sauce. 16.95

#### SEARED-RARE AHI TUNA

Pan seared with our signature 12-pepper spice blend. Served chilled with organic greens and mango horseradish sauce. 13.95

#### ORANGE SALMON SALAD

Spinach and arugula tossed with blood orange vinaigrette, pine nuts, and dried cherries. Topped with crumbled chevre, fresh orange and citrus grilled salmon. 15.50

### STEAK & SEAFOOD

Served with House Salad.  
Substitute Balsamic-Gorgonzola Salad 1.69

#### BACON WRAPPED SCALLOPS

Four jumbo scallops grilled with smoked pecan bacon and basted with a creamy ginger garlic sauce.  
Served with choice of side. 27.95

#### “FILET MIGNON”

8 oz. Center cut tenderloin. Tender as a Mother’s love.  
Served with choice of side. 32.95

#### “BUTCHER’S SECRET” SIRLOIN

They like to keep these tasty cuts for themselves.  
16 oz. Served with choice of side. 28.95

#### BLACKENED RIBEYE

16 oz. ribeye pan seared with Cajun spices. Placed on a bed of caramelized onions and topped with melted gorgonzola. Served with choice of side. 35.95

#### RIBEYE

Fully marbled for exceptional flavor and juiciness.  
16 oz. Served with choice of side. 33.95

*Our steaks are aged a minimum of 28 days for maximum flavor and tenderness. For optimum juiciness and texture, we recommend no more than medium temperature on all our steaks.*

### ITALIAN ENTREES

Served with House Salad.  
Substitute Balsamic-Gorgonzola Salad 1.69

#### GF MOSTACCIOLI

Hearty Italian sausage, mushrooms, onion, garlic and spices tossed with GF penne, tomato sauce baked with mozzarella. Lunch \$12.95 Dinner \$16.95

#### GF PENNE TOSCANA

GF penne pasta, Italian sausage, portabellas and fresh basil tossed in a spicy vodka sauce.  
Lunch \$14.95 Dinner \$18.95

#### 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 \$14.95 Dinner \$18.95

#### GF PENNE CHICKEN ALFREDO & FRESH VEGETABLES

GF penne tossed parmesan cream sauce, garlic, chicken and a vegetable medley.  
Lunch \$14.50 Dinner \$18.50

#### GF LOBSTER & SHRIMP SPAGHETTI

Rich, sumptuous lobster and shrimp tossed with asparagus, fresh tomatoes and GF spaghetti in a brandy cream sauce. \$24.95

### BEVERAGES

#### CRISPIN

(Minneapolis, Minnesota) 5.0% abv. Naturally fermented using a premium apple juice blend, not from concentrate.  
A great Gluten Free alternative! \$6.75

#### BB PYRO G.F.

(St. Paul, Minnesota) 4.9% abv. Crisp, refreshing, sweet, tart, fruity and Gluten Free! \$7.95

*\*Although the Gluten Free menu items are made with Gluten Free products they are prepared in an environment where gluten is present. Please share any concerns with our helpful Managers*