

GLUTEN-FREE

S A L A D S

CHOP SALAD {v}

Iceberg and romaine, aged cheddar, plum tomatoes, cucumbers, grilled corn and garlic buttermilk ranch. 5.5

CLASSIC CAESAR

Crisp romaine and parmigiano-reggiano. 7

CHICKEN CAESAR SALAD

Grilled chicken, crisp romaine and parmigiano-reggiano. 11

MEDITERRANEAN AHI TUNA SALAD *

Seared Ahi tuna, arugula and feta with olive tapenade vinaigrette. 14

LOBSTER AND AVOCADO SALAD

Lobster salad, avocado, tomatoes, cucumbers, mixed greens and romaine with champagne vinaigrette. 17

D E S S E R T

WARM BELGIAN CHOCOLATE TORTE

Vanilla bean ice cream, salted caramel and seasonal berries. 7

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ENTRÉES

SESAME-ENCRUSTED SALMON*

Served with shallot confit, brown butter sauce, basmati rice and seasonal vegetable. 20

PAN-SEARED SEA SCALLOPS

In lemon-thyme butter sauce; served with basmati rice and seasonal vegetable. 18 / 24

MAPLE BALSAMIC PORK CHOP

A 12oz bone-in rib chop, basil redskin mashed and seasonal vegetable. 18

HICKORY-GRILLED CHICKEN

Marinated chicken breast served with basmati rice and seasonal vegetable. 10

FILET MIGNON*

Center-cut choice filet, basil redskin mashed and seasonal vegetable. 22

RIBEYE*

A 12oz hand-cut ribeye, baked potato and seasonal vegetable. 22

MAYTAG SIRLOIN*

A hand-cut sirloin, Maytag blue cheese, basil redskin mashed and seasonal vegetable. 12oz 18 / 6oz 13

HICKORY GRILLED CANADIAN SALMON*

In lemon-thyme butter sauce; served with basmati rice and seasonal vegetable. 20

Add to any of the above: CHOP SALAD 4 / CAESAR SALAD 4

 Five Points Signature Dish
{v} Vegetarian-friendly



* Note: Some menu items may contain raw or undercooked product. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.