

La Gare French Restaurant

Gluten-Free Friendly Menu*

(Please tell your server you are ordering a gluten-free meal)

Hors D'oeuvre

<i>Escargots de Bourgogne</i>	\$8.50
<i>San Francisco Bay Shrimp Cocktail</i>	6.75
<i>Cuisse de Grenouilles (frog legs) Provençale or Bordelaise (Three pieces)</i> <i>(request without flour or with rice flour)</i>	6.95
<i>Prawns sauté Provençale or Bordelaise (Three pieces)</i> <i>(request without flour or with rice flour)</i>	8.95

Potage du jour

<i>Soupe du jour</i> <i>(Two gluten-free options: creamy corn or tomato bisque)</i>	5.00
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Salades

<i>Hearts of Romaine avec Vinaigrette</i>	6.50
<i>South American Hearts of Palm</i>	6.50
<i>Tossed Green Salad with Shrimp</i>	6.50
<i>Caesar Salade (for two)</i> <i>Tablesides with fresh garlic and homemade croutons, romaine lettuce</i> <i>(request without croutons or with gluten-free millet croutons)</i>	13.75

Desserts

<i>Mousse au Chocolate</i>	7.50
<i>Crème Caramel Beau Rivage Baked Custard with Caramel Sauce</i>	7.50
<i>Crème Brûlée with Madagascar Vanilla Beans</i>	7.50
<i>Wild Blackberry Cabernet Sorbet</i>	6.50
<i>Wild Raspberry Sorbet</i>	6.50

Minimum food order per person \$12

** We offer gluten-free menu items for our guests with gluten intolerance, or who prefer a gluten-free diet. If you have celiac disease, please note this food has been prepared in a kitchen that uses wheat and other gluten products. Guests are encouraged to consider the information provided in light of individual needs and requirements.*

Les Entrées

*Includes: Salade Verte and fresh vegetables with the entrée.
Gluten-free soup (creamy corn or tomato bisque) is available for \$5.*

Poultry

*Poulet Marco Polo Boneless breast of chicken sautéed with brandy, onion, mushrooms & cream \$22.25
(request without brandy, and with no flour or with rice flour)*

Broiled Chicken, Maître d'hotel Half a roasted chicken in a light herbed garlic sauce 22.25

Veal

*Ris de Veau Financiere Sweet Breads sautéed mushrooms, onions, olives in Madera wine, cream sauce 21.50
(request with no flour or with rice flour)*

*Medaillons de Veau Dijonnaise Grenadine of Veal with mustard sauce, 2 X 3 OZ. 24.75
(request with no flour or with rice flour)*

Beef

*New York Steak with Béarnaise Sauce, 10 oz. 26.95
May also substitute with Tarragon Sauce or Tarragon Butter*

Grenadin de filet de Boeuf Bordelaise Grenadine of beef, red wine, shallots, bone marrow, 2 X 3 OZ. 24.95

*Tournedos de Boeuf a L'estragon Beef Tenderloin with tarragon, red wine, shallots sauce, 6 oz. 26.95
May also substitute with Béarnaise Sauce For larger appetites 10 oz. 33.00*

*Chateaubriand Bouquetiere for two 20 oz. 53.00
Roast Tenderloin of Beef, accompanied by an array of fresh vegetables, sauce béarnaise*

*Double New York Steak Béarnaise for two 20 oz. 46.00
Double New York Steak, accompanied by an array of fresh vegetables, sauce béarnaise*

Seafood

*Cuisse de Grenouilles Bordelaise or Provençale (Frog Legs) 22.75
Sautéed with garlic, shallots, parsley and white wine butter sauce. Provençale is with tomato added
(request with no flour or with rice flour)*

*Prawns sautéed Bordelaise or Prawns Provençale 24.50
Sautéed with garlic, shallots, parsley and white wine butter sauce. Provençale is with tomato added
(request with no flour or with rice flour)*

*Filet of Sole Almondine, Buerre noisette Filet of Sole with lemon, butter and almonds 23.50
(request with no flour or with rice flour)*

La Gare Spécialité

*Fresh Baked Halibut (in season) 25.95
A filet served in a buerre blanc sauce with rock shrimp
(request with no flour or with rice flour)*

*Wild Coho Salmon (in season) Market Price
A filet steamed in garlic, shallots, parsley and white wine butter sauce
(request with no flour or with rice flour)*