

# 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>	12
<i>San Francisco Bay Shrimp Cocktail</i>	9.5
<i>Cuisse de Grenouilles (frog legs) Provençale or Bordelaise (Three pieces)</i> <i>(request without flour or with rice flour)</i>	9.5
<i>Prawns sauté Provençale or Bordelaise (Three pieces)</i> <i>(request without flour or with rice flour)</i>	13.5

### Potage du jour

<i>Soupe du jour</i> <i>Tomato Bisque</i>	6
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### Salades

<i>Hearts of Romaine</i> <i>With blue cheese dressing and red onions</i>	10
<i>"Jackie Salad"</i> <i>Butter lettuce, South American hearts of palm, bay shrimp tossed with house vinaigrette</i>	11
<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 croutons)</i>	20

### On the Side

<i>Cream of Spinach</i>	6
<i>Sautéed Cremini Mushrooms with shallots &amp; thyme</i>	6

### Desserts

<i>Mousse au Chocolate</i>	10
<i>Crème Caramel Beau Rivage Baked Custard with Caramel Sauce</i>	8
<i>Crème Brûlée with Madagascar Vanilla Beans</i>	9
<i>Wild Blackberry Cabernet Sorbet</i>	9

*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.  
Tomato Bisque soup is available for \$5.*

### Poultry

- Poulet Marco Polo* Boneless breast of chicken sautéed with brandy, onion, mushrooms & cream 26  
*(request without brandy, and with no flour or with rice flour)*
- Broiled Chicken, Maitre d'hotel* Half a roasted chicken in a light herbed garlic sauce 26

### Veal

- Ris de Veau Financiere* Sweet Breads sautéed mushrooms, onions, olives in Madera wine, cream sauce 27  
*(request with no flour or with rice flour)*
- Escalope de Veau Dijonnaise* Grenadine of Veal with mustard sauce 28  
*(request with no flour or with rice flour)*

### Beef

- Chateaubriand Bouquetiere* for two 20 oz. 80  
*Roast Tenderloin of Beef, accompanied by an array of fresh vegetables, sauce béarnaise*
- Double New York Steak Béarnaise* for two 20 oz. 60  
*Double New York Steak, accompanied by an array of fresh vegetables, sauce béarnaise*
- New York Steak with Béarnaise Sauce, 10 oz.* 34  
*May also substitute with Tarragon Sauce or Tarragon Butter*
- Grenadin de filet de Boeuf Bordelaise* Grenadine of beef, red wine, shallots, bone marrow 32
- Tournedos de Boeuf a L'estragon* Beef Tenderloin with tarragon, red wine, shallots sauce, 6 oz. 34  
*May also substitute with Béarnaise Sauce For larger appetites 10 oz.* 40

### Seafood

- Cuisse de Grenouilles Bordelaise or Provençale* (Frog Legs) 27  
*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* 30  
*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 30  
*(request with no flour or with rice flour)*

### La Gare Spécialité

- Fresh Baked Halibut (in season)* Market Price  
*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)*