

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>	8.95
<i>San Francisco Bay Shrimp Cocktail</i>	7.75
<i>Cuisse de Grenouilles (frog legs) Provençale or Bordelaise (Three pieces)</i> <i>(request without flour or with rice flour)</i>	7.50
<i>Prawns sauté Provençale or Bordelaise (Three pieces)</i> <i>(request without flour or with rice flour)</i>	10.50

Potage du jour

<i>Soupe du jour</i> <i>Tomato Bisque</i>	5.00
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Salades

<i>Hearts of Romaine</i> <i>With blue cheese dressing and red onions</i>	7.50
<i>"Jackie Salad"</i> <i>Butter lettuce, South American hearts of palm, bay shrimp tossed with house vinaigrette</i>	7.50
<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 croutons)</i>	16.00

On the Side

<i>Cream of Spinach</i>	6.00
<i>Sautéed Mushrooms with shallots & thyme</i>	6.00

Desserts

<i>Mousse au Chocolate</i>	8.00
<i>Crème Caramel Beau Rivage Baked Custard with Caramel Sauce</i>	8.00
<i>Crème Brûlée with Madagascar Vanilla Beans</i>	8.00
<i>Wild Blackberry Cabernet Sorbet</i>	8.00
<i>Wild Raspberry Sorbet</i>	8.00

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 24.95
(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 24.95

Veal

- Ris de Veau Financiere* Sweet Breads sautéed mushrooms, onions, olives in Madera wine, cream sauce 24.95
(request with no flour or with rice flour)
- Escalope de Veau Dijonnaise* Grenadine of Veal with mustard sauce 25.95
(request with no flour or with rice flour)

Beef

- Chateaubriand Bouquetiere* for two 20 oz. 70.00
Roast Tenderloin of Beef, accompanied by an array of fresh vegetables, sauce béarnaise
- Double New York Steak Béarnaise* for two 20 oz. 52.00
Double New York Steak, accompanied by an array of fresh vegetables, sauce béarnaise
- New York Steak with Béarnaise Sauce, 10 oz.* 32.00
May also substitute with Tarragon Sauce or Tarragon Butter
- Grenadin de filet de Boeuf Bordelaise* Grenadine of beef, red wine, shallots, bone marrow 29.95
- Tournedos de Boeuf a L'estragon* Beef Tenderloin with tarragon, red wine, shallots sauce, 6 oz. 29.95
May also substitute with Béarnaise Sauce For larger appetites 10 oz. 36.00

Seafood

- Cuisse de Grenouilles Bordelaise or Provençale* (Frog Legs) 25.95
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* 27.95
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 27.95
(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)