

# *La Gare French Restaurant*

## *Gluten-Free Friendly Menu\**

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

### *Hors D'oeuvre*

<i>Escargots de Bourgogne</i>	15
<i>San Francisco Bay Shrimp Cocktail</i>	12
<i>Cuisse de Grenouilles (frog legs) Provençale or Bordelaise (Three pieces)</i> (request without flour or with rice flour)	14
<i>Prawns sauté Provençale or Bordelaise (Three pieces)</i> (request without flour or with rice flour)	18
<i>Potage du jour</i>	
<i>Soupe du jour - Tomato Bisque</i>	6

### *Salades*

<i>Hearts of Romaine</i> With blue cheese dressing and red onions	14
<i>"Jackie Salad"</i> Butter lettuce, South American hearts of palm, bay shrimp tossed with house vinaigrette	16
<i>Caesar Salade (for two)</i> Tablesides with fresh garlic and homemade croutons, romaine lettuce (request without croutons or with gluten-free croutons)	25

### *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.

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* 32  
(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* 30

### ***Veal***

*Ris de Veau Financiere Sweet Breads sautéed mushrooms, onions, olives in Madera wine, cream sauce* 32  
(request with no flour or with rice flour)

*Escalope de Veau Dijonnaise Grenadine of Veal with mustard sauce* 32  
(request with no flour or with rice flour)

### ***Beef***

*Chateaubriand Bouquetiere for two 20 oz.* 96  
Roast Tenderloin of Beef, accompanied by an array of fresh vegetables, sauce béarnaise

*Double New York Steak Béarnaise for two 20 oz.* 76  
Double New York Steak, accompanied by an array of fresh vegetables, sauce béarnaise

*New York Steak with Béarnaise Sauce, 10 oz.* 38  
May also substitute with Tarragon Sauce or Tarragon Butter

*Grenadin de filet de Boeuf Bordelaise Grenadine of beef, red wine, shallots, bone marrow* 38

*Tournedos de Boeuf a L'estragon Beef Tenderloin with tarragon, red wine, shallots sauce, 6 oz.* 38  
*May also substitute with Béarnaise Sauce* For larger appetites 10 oz. 48

### ***Seafood***

*Cuisse de Grenouilles Bordelaise or Provençale (Frog Legs)* 34  
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* 36  
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* 34  
(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 or King 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)