# Ghtentree dinner menu 

## SALADS

THE Lilan\& SALAD

Fresh lettuce tossed with green onions, prosciutto ham and a special blend of cheeses in our house made Milano dressing sm \$7 | lg \$13

## CAESAR SALAD*

House made Caesar dressing tossed with Romaine lettuce, asiago cheese and topped with anchovies sm \$7 |g \$13

## STRAWBERRY GRILLED CHICKEN SALAD

Fresh lettuce, strawberries, red onions, toasted almonds and walnuts, dried cranberries, and mozzarella tossed in our poppy seed dressing, topped with grilled chicken breast \$16

Add Grilled Chicken \$5 | 4 Grilled Shrimp \$8 | Salmon \$12

## PASTAS a la carte

## GF PASTA

Gluten free pasta in house made red sauce \$15

## GF PASTA ALFREDO

Gluten free pasta in house made butter cream sauce with fresh asiago cheese \$18

## GF PASTA CON BROCCOLI v

Gluten free pasta tossed in a creamy red sauce with mushrooms, broccoli, and a hint of red pepper and garlic \$17

## BAKED GF PASTA v

Gluten free pasta in house made red sauce baked with provel cheese \$17

## GF PASTA WITH SHRIMP

Five pan-seared shrimp served on a bed of gluten free pasta, tossed in olive oil with garlic, grape tomatoes, and basil \$21

Add Grilled Chicken \$5 | 4 Shrimp \$8 | Salmon \$12

## DESSERTS

TAHITIAN VANILLA ICE CREAM \$6
CRÈME BRÛLÉE \$7

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## GRILLED CHICKEN PARMIGIANO

Grilled chicken breast topped with house made red sauce and provel cheese $\$ 27{ }^{* * *}$ Add a side of pasta for $\$ 2.5$

## 12 oz. BLACK ANGUS STRIP STEAK

All-natural, center-cut Black Angus strip steak grilled to your preference $\$ 39$

## 8 OZ. FILET

All natural, center-cut beef tenderloin grilled to your preference \$41

CITRUS HONEY SALMON
Pan-seared salmon topped with a citrus honey glaze and served on a bed of sautéed spinach \$31

