

## LUNCH

### GLUTEN SENSITIVE MENU

#### APPETIZERS

<b>Shrimp Cocktail</b>	<b>13.5</b>
chilled, traditionally served	
<b>Oysters on the Half Shell*</b>	<b>10.9</b>
½ dozen	

#### SALADS

<b>Iceberg Wedge Salad</b>	<b>8.5</b>
with blue cheese dressing, bacon, tomatoes, & red onions	
<b>Caesar Salad</b>	<b>8.5</b>
crisp romaine, shaved Parmesan Reggiano, anchovies & house made Caesar dressing	
with chicken...13.9	
with shrimp...15.5	
with salmon...17.5	
add to any entrée...2.3	

<b>Seafood Salad</b>	<b>20</b>
shrimp, lump crab, crisp greens, Jerez Sherry vinaigrette	

<b>Landry's Chopped Salad</b>	<b>15.5</b>
your choice of blackened chicken or shrimp, artichoke hearts, pepperoncini, tomatoes, cucumbers, red onion; feta vinaigrette	

#### SIDES

<b>Steamed Fresh Vegetables</b>	<b>4.3</b>
<b>Salt-Crusted Baked Potato</b>	<b>4.3</b>
<b>Steamed White Rice</b>	<b>2</b>
<b>Seasonal Fresh Fruit</b>	<b>3</b>

#### DESSERTS

<b>Crème Brûlée</b>	<b>Vanilla Ice Cream</b>
7.3	4

#### TODAY'S CATCH

Prepared simply grilled, baked or pan-seared  
Add bronzed or blackening preparations for \$1  
Served with white rice & steamed seasonal vegetables

<b>Snapper</b>	<b>26</b>	<b>Mahi Mahi</b>	<b>23</b>
<b>Atlantic Salmon</b>	<b>22</b>	<b>Sea Bass</b>	<b>37.5</b>
<b>Redfish</b>	<b>23</b>	<b>Ahi Tuna*</b>	<b>22.5</b>

#### SEAFOOD

<b>Jumbo Grilled Shrimp</b>	<b>14.5</b>
with steamed seasonal vegetables & white rice	
<b>Lobster Tail</b>	<b>34.5</b>
8 oz., baked & served with a salt-crusted baked potato	
<b>Alaskan King Crab</b>	<b>58</b>
1 ½ lbs. of sweet crab legs, steamed and served with a salt-crusted baked potato	
<b>Snow Crab</b>	<b>39</b>
1 1/2 lbs. of sweet crab legs, steamed & served with a salt-crusted baked potato	

#### STEAKS & CHICKEN

<b>Top Sirloin Steak*</b>	<b>24.5</b>
center-cut sirloin, maitre d' butter, salt-crusted baked potato	
<b>Ribeye*</b>	<b>33.5</b>
char-grilled, maitre d' butter, salt-crusted baked potato	
<b>Filet Mignon*</b>	<b>33.5</b>
char-grilled, maitre d' butter, salt-crusted baked potato	
<b>Grilled Chicken Breast</b>	<b>14.3</b>
served with steamed seasonal vegetables & white rice	

All entrées served with Landry's Famous Salad Bowl.  
Substitute a Caesar Salad for \$2 or an Iceberg Wedge Salad for \$3.5 per person.

These items are offered as a guideline for people who require a gluten-restricted diet. However, they are based upon information provided by our suppliers, which may change. Therefore, if you or any person in your party has gluten sensitivities, notify a manager before ordering, as our kitchen is not gluten-free.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. \*Caution: These items may be raw or cooked to order. There is a risk associated with consuming meats, poultry, seafood, shellfish or eggs served raw or undercooked. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician. Landry's Seafood is a wholly owned subsidiary of Landry's Inc.