

DINNER

GLUTEN SENSITIVE MENU

APPETIZERS

Shrimp Cocktail 13.5
chilled, traditionally served

Oysters on the Half Shell* 12
½ dozen

SALADS

(Gluten Free Dressing Options: Caesar, Blue Cheese, Oil & Vinegar, & Balsamic Honey Mustard)

Iceberg Wedge Salad 8
with blue cheese dressing, bacon, tomatoes, & red onions

Caesar Salad 8
crisp romaine, shaved Parmesan Reggiano, anchovies & house made Caesar dressing
with chicken...13.5
with shrimp...15
with salmon...17.5
add to any entrée...2.3

SIDES

Steamed Fresh Vegetables 4.3

Salt-Crusted Baked Potato 4.3

Steamed White Rice 2

Seasonal Fresh Fruit 3

DESSERTS

Crème Brûlée
8

Vanilla Ice Cream
4

TODAY'S CATCH

Snapper	26.5	Mahi Mahi	24.9
Flounder	23.5	Tilapia	18.5
Salmon Fillet	23.9	Sea Bass	39.5
Redfish	24.9		

SEAFOOD

Jumbo Grilled Shrimp 19.9
with steamed seasonal vegetables & white rice

Lobster Tail 33.9
8 oz., baked & served with a salt-crusted baked potato

Seared Scallops 32.9
white rice; steamed seasonal vegetables

Alaskan King Crab 55
1 ½ lbs. of sweet crab legs, steamed and served with a salt-crusted baked potato

STEAKS & CHICKEN

Top Sirloin Steak* 26.5
center-cut sirloin, maître d' butter, salt-crusted baked potato

Ribeye* 36.5
char-grilled, maître d' butter, salt-crusted baked potato

Grilled Chicken Breast 18.5
served with steamed seasonal vegetables & white rice

Filet Mignon* 32.9
char-grilled, maître d' butter, salt-crusted baked potato

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.