

## DINNER

### GLUTEN SENSITIVE MENU

#### APPETIZERS

<b>Shrimp Cocktail</b>	<b>13.5</b>
chilled, traditionally served	
<b>Oysters on the Half Shell*</b>	<b>12</b>
½ dozen	

#### SALADS

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

<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...	16
with salmon...	17.5
add to any entrée...	2.3

#### 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>
8	4

#### TODAY'S CATCH

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

<b>Snapper</b>	<b>31</b>	<b>Mahi Mahi</b>	<b>26.9</b>
<b>Salmon Fillet</b>	<b>23.9</b>	<b>Ahi Tuna</b>	<b>24</b>
<b>Redfish</b>	<b>26.9</b>		

#### SEAFOOD

<b>Jumbo Grilled Shrimp</b>	<b>20.5</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	

#### STEAKS & CHICKEN

<b>Top Sirloin Steak*</b>	<b>26.5</b>
char-grilled 9 oz.; served with a salt-crusted baked potato	
<b>Ribeye*</b>	<b>36.5</b>
char-grilled, maître d' butter, salt-crusted baked potato	
<b>Grilled Chicken Breast</b>	<b>19</b>
served with steamed seasonal vegetables & white rice	
<b>Filet Mignon*</b>	<b>33.5</b>
char-grilled, 8 oz., served with a 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.