

DINNER

GLUTEN SENSITIVE MENU

APPETIZERS

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

SALADS

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

Iceberg Wedge Salad	8.5
with blue cheese dressing, bacon, tomatoes, & red onions	
Seafood Salad	20
shrimp, lump crab, crisp greens, Jerez Sherry vinaigrette	
Landry's Chopped Salad	15.5
your choice of blackened chicken or shrimp, artichoke hearts, pepperoncini, tomatoes, cucumbers, red onion; feta vinaigrette	

SIDES

Steamed Fresh Vegetables	4.3
Salt-Crusted Baked Potato	4.3
Steamed White Rice	2
Seasonal Fresh Fruit	3
Broccoli Crowns	4.3

DESSERTS

Crème Brûlée	Vanilla Ice Cream
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

Snapper	26	Sea Bass	39.5
Salmon Fillet	23.9	Ahi Tuna*	24.5
Redfish	24.5	Trout	18.5
Mahi Mahi	26.9		

SEAFOOD

Jumbo Grilled Shrimp	20.5
with steamed seasonal vegetables & white rice	
Lobster Tail	34.5
8 oz., baked & served with a salt-crusted baked potato	
Seared Scallops	32.9
white rice; steamed seasonal vegetables	
Snow Crab	39
1 1/2 lbs. of sweet crab legs, steamed & served with a salt-crusted baked potato	
Alaskan King Crab	58
1 1/2 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	19
served with steamed seasonal vegetables & white rice	
Filet Mignon*	33.5
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.