

# Madfish Grill

## Gluten-Free Menu

\*-items MAY be prepared garlic-free also, please specify if desired!

Start with a Red Bridge Gluten-free Beer!

### Starters

#### Escargot -order "no bread!"

Imported escargot served piping hot with garlic butter, mushrooms and melted Swiss cheese. 8.99

#### Pan Seared Tuna Tataki - order "no Ponzu or wasabi peas"

Lightly blackened sushi grade tuna served RARE with pickled ginger & a spicy wasabi drizzle. 9.99

#### Saucy Shrimp Scampi - order "no bread!"

Sautéed shrimp, garlic, tomato, olives & lemon in a rich chardonnay sauce with feta cheese, fresh basil and a balsamic reduction. 7.99

#### Chilled Mangospacho\*

Our sweet & spicy spin on gazpacho! Served chilled with sour cream. 4.99

#### House salad\*

Mixed greens, tomato, cucumber & carrots... your choice of blue cheese, creamy herb or honey-balsamic dressing. 3.29

#### Caesar Salad -order "no croutons"

Romaine, romano & caesar dressing. 4.29

#### Fresh Mozzarella, Grilled Asparagus & Tomato Salad\*

Ripe tomato, grilled asparagus and fresh mozzarella cheese served over field greens with house made balsamic vinaigrette. 6.99

### Entrée Salads

#### Acapulco Tuna Salad - order "no yucca"

Lightly blackened tuna served RARE over mixed greens with cucumber, pico de gallo & cilantro slaw with a chipotle ranch dressing. 12.99

#### Grilled Chicken Caesar -order "no croutons"

Char-grilled chicken breast served over crisp romaine with parmesan cheese and a traditional caesar dressing. 10.99

#### Sizzlin' Steak Spinach Salad\*

Chargrilled sirloin steak served sliced over baby spinach tossed with tomato, blue cheese crumbles, cucumber, apple and bacon in a warm vidalia onion vinaigrette. 12.99

### Incredibowls

#### Shrimp Martinique - order "substitute rice for pasta"

Sautéed shrimp in a tomato-cream sauce with fresh herbs, garlic & plum tomatoes, served over RICE with fresh grated romano cheese. 14.99

#### Jambalaya

Andouille sausage & chicken with spicy Creole sauce over jasmine rice. 14.99

## Entrees (choose two sides)

Lunch sized portions available on many items until 4PM

### Lobster Tail\*

This lobster tail is fit for a King or Queen! We broil it served with drawn butter, and your choice of two sides. 31.99

### Salmon 14.99\*

### Tilapia 14.99\*

### Tuna 19.99\*

### Mahi-Mahi 18.99\*

### Whitefish (Basa) 14.99\*

(We recommend this extremely mild fish broiled, blackened or Jamaican "jerked" but not chargrilled.)

You may add "Saucy Scampi" as a topping with your choice of fish - sautéed shrimp, garlic, tomato, olives & lemon in a rich chardonnay sauce with feta cheese, fresh basil and a balsamic reduction... add \$3

### Petite Filet Mignon\*

Simply char-grilled and served with grilled asparagus and loaded mashed potatoes. 6oz 17.99

### Steak House Filet Mignon\*

Served with your choice of two sides. 9oz 24.99

### Sirloin Rojelio\*

Topped with crisp bacon and a blue cheese Mornay sauce, served with your choice of two sides. 6oz 15.99

## Sides

### Sautéed Spinach\*

### Steamed Broccoli\*

### Chef's Vegetables\*

### Grilled Asparagus\*

### Cole Slaw

### Sweet Plantains\*

### Mashed Potatoes

### Jasmine Rice\*

## Dessert

### Bete Noir\*

Flour-less Chocolate Torte with chocolate and raspberry sauce. 4.99

This list of menu options has been prepared based on the most current ingredient information from our food suppliers and their stated absence of wheat/gluten within these items. Please be aware that during normal kitchen operations involving shared cooking and preparation areas that the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu entrée can be completely free of allergens.