

RIVER CITY GLUTEN FREE MENU

PLEASE NOTE

IN AN EFFORT TO ACCOMMODATE
OUR GLUTEN INTOLERANT GUESTS, AS WELL AS THOSE
WITH CELIAC DISEASE, WE HAVE PUT TOGETHER
THIS INTERACTIVE MENU.

WE HIGHLY RECOMMEND HAVING
A DISCUSSION WITH YOUR SERVER
WHEN ORDERING.

WE TRY OUR BEST TO AVOID CROSS CONTAMINATION, HOWEVER, IT SHOULD BE NOTED THAT WE DO NOT
HAVE A FRYER THAT IS SOLELY DEDICATED TO
GLUTEN FREE ITEMS.

APPETIZERS

MIXED BABY GREENS 10.
CUCUMBER, TOMATO, RED WINE VINAIGRETTE
ADD GORGONZOLA OR GOAT CHEESE 13.

GOAT CHEESE SALAD 14.
MIXED GREENS, ROASTED BEETS, WALNUTS,
RASPBERRY VINAIGRETTE

CAESAR SALAD 11.

ITALIAN SALAD 15.
ESCAROLE, ROASTED PEPPERS, OLIVES, CELERY,
ARTICHOKES, RED ONION, PECORINO,
RED WINE VINAIGRETTE

ADD TO ANY SALAD:
CHICKEN BREAST – 6 / SHRIMP – 8 / SALMON - 10

CHICKPEA BITES 13.
SMOKED PAPRIKA AIOLI

ROASTED ARTICHOKE HEARTS 14.
ARUGULA, PECORINO, TRUFFLE OIL

RISOTTO

SEAFOOD 32.
SHRIMP, CLAMS, CALAMARI, SALMON,
ROASTED PEPPERS, PEAS, SAFFRON, RISOTTO

CHICKEN BREAST, PEAS, PORCINI & PECORINO 26

SHRIMP AND ASPARAGUS 28.
SUN DRIED TOMATOES, MUSHROOMS, ROBIOLA

SIMPLY GRILLED

WITH OLIVE OIL, SALT & PEPPER

SCOTTISH SALMON 28
CHICKEN BREAST 24
FILET MIGNON 45
DAILY MIXED GRILLE 32.

GLUTEN FREE PASTA

WITH CHICKEN APPLE SAUSAGE 24
CAULIFLOWER, RAISINS, PINE NUTS, GARLIC, PARSLEY,
OLIVE OIL, PECORINO

ALLA VODKA 23.
PANCETTA, SHALLOTS, VODKA, TOMATO, CREAM

AMATRICIANA 23.
PANCETTA, ONIONS, PLUM TOMATOES, BASIL

WITH SHRIMP & CLAMS 26.
GARLIC, OLIVE OIL TOUCH OF MARINARA

PRIMAVERA 26.
ARTICHOKES, SPINACH, MUSHROOMS, RED ONION,
GARLIC, OLIVE OIL, PECORINO

WHITE CLAM SAUCE 24.
GARLIC, OLIVE OIL, PARSLEY

SHRIMP FRA DIAVOLO 26.

SEAFOOD

SHRIMP FRANCESE 28.
LEMON, WHITE WINE, BUTTER,
GARLIC SPINACH, JASMINE RICE

SALMON PICCATA 28.
LEMON, CAPERS, WHITE WINE, BUTTER,
STRING BEANS, ARTICHOKE & PECORINO RISOTTO

BEEF

PORCINI DUSTED FILET MIGNON 45.
TRUFFLE FRIES, SAUTÉED SPINACH,
NATURAL SAUCE

CHICKEN

LEMON CHICKEN 26.
BONE IN CHICKEN, FRESH HERBS,
LEMON & WHITE WINE SAUCE,
STRING BEANS, POTATOES & ONIONS

CHICKEN MARSALA 26.
MUSHROOM, MARSALA WINE SAUCE,
GRILLED ASPARAGUS, WHIPPED POTATOES

CHICKEN WITH ARTICHOKE HEARTS 26.
LEMON, WHITE WINE, BUTTER,
SAUTÉED SPINACH, JASMINE RICE

CHICKEN PICCATA 26.
LEMON, CAPERS, WHITE WINE, BUTTER,
SERVED OVER GF PASTA

ENTRÉE SALADS & SANDWICHES

PAN ROASTED SALMON SALAD 20.

MIXED GREENS, GRILLED ASPARAGUS, TOMATO,
ROBIOLA CHEESE, PISTACHIOS, MUSTARD VINAIGRETTE

TUSCAN CHICKEN SALAD 18.

CURED OLIVES, ROASTED PEPPERS, RED ONIONS,

RIVER CITY BURGER 17.

WHITE CHEDDAR, BACON, SHOE STRING FRIES,
GLUTEN FREE BREAD
LETTUCE, TOMATO, HOUSE MADE PICKLE

MOS BURGER 17.

MUSHROOM, ONION, SWISS, CHILI AIOLI,
GLUTEN FREE BREAD, THICK CUT FRIES,
HOUSE MADE PICKLE

BY THE GLASS WINES

SPARKLING WINE

NV Prosecco, \$11
Carletto, Veneto, Italy

WHITE WINE

2017 Pinot Grigio, \$9.5
Ca'Donini, Italy

2015 Greco Di Tufo \$12
Cantine Di Marzo, Campania, IT

2019 Sauvignon Blanc \$13.
Kim Crawford, Marlborough, NZ

2017 Chardonnay, \$12.
Noble Vines, Monterey, CA

2017 Chardonnay, \$12.
Mas La Chevaliere, Languedoc, FR

ROSE

2018 Syrah, Grenache \$12
Listel, Provence, FR

RED WINE

2018 Cabernet, \$13
Dark Horse, California

2017 Pinot Noir \$12
10 Span, Carneros, CA

2018 Malbec \$14
Ruca Malen. Mendoza AR

2019 Barbera Di Asti \$13
Bricco Garitta, Piedmont, Italy

2016 Barolo \$15
Cascina del Torcc, Lombardia, Italy

ACCOMPANIMENTS

PEAS & ONIONS 8.

ESCAROLE & BEANS 8.
GARLIC & OLIVE OIL

SAUTÉED SPINACH 8.

ROASTED CAULIFLOWER 10.

STRING BEANS 8.
GARLIC & OIL, OR MARINARA

THICK CUT OR SHOE STRING FRIES 7.

TRUFFLE FRIES 9.

WHIPPED POTATOES 8.

ROASTED POTATOES & ONION 7.