

GLUTEN FREE MENU

TASTES

HUMMUS

freshly prepared w/ fire roasted bell peppers, lemon, feta, GF pita bread 11
* add fresh raw vegetables 13

CRAB DIP

fire roasted lump crab, meyer lemon, 3 cheeses, avocado, asparagus, served hot 15

FLATBREAD

deconstructed flatbread; choice of each protein (OR ALL THREE), akaushi flat iron steak, natural chicken, shrimp; yogurt dill sauce, slow roasted tomato spread, feta cheese, marinated cucumbers, warm caramelized onions, served w/ seasoned GF pita bread, fresh from the oven 12 / 19

FIRE CHARRED ARTICHOKE

grilled split artichoke, roasted garlic, herbs, wine, spicy lemon aioli 12

THE BOARD

ever-changing; a delectable medley of meats, cheeses, fruits, and gf breads. Ask your server for details on today's board AQ

LIL' GOAT

slow roasted tomatoes, goat cheese, raspberry jalapeno jam, hand-torn basil, gf pita 13

SANDWICHES

ALL SANDWICHES ARE SERVED ON GLUTEN-FREE PITA BREAD. SERVED W/ SWEET POTATO FRIES, SIDE CAESAR, OR FIG SALAD

CHICKEN

grilled chicken, prosciutto, mozzarella, garlic, italian dressing, tomato, mayo, mixed greens 13

RIBEYE

griddle seared ribeye, aged cheddar, arugula aioli, caramelized onions 16

AKAUSHI BURGER

1/2 lb of fresh akaushi beef, aged cheddar, avocado, onion, tomatoes, house sauce 15

TURKEY BURGER

lean turkey, manchego cheese, pickles, onions, roasted 3 shroom blend, tomatoes, romaine, house ketchup, mayo 12



THE KITCHEN IS THE HEART OF THE HOME AND THE ENGINE OF TRUFIRE... WITH FOOD AND DRINK THE BEST OF CONVERSATIONS ARE HAD, CELEBRATIONS ERUPT, ALLIANCES ARE STRUCK & LAUGHTER CAN BE HEARD FOR MILES.

Life Happens in the Kitchen®

SIGNATURE SALADS

ADD CHICKEN 4 SHRIMP 6
AKAUSHI FLAT IRON STEAK 6
SOCKEYE SALMON OR AHI TUNA 7

SEARED AHI TUNA

avocado mango chutney, mixed greens, cucumbers, carrots, red onions, mango ginger vinaigrette 18

SPINACH & QUINOA

organic spinach, cucumbers, red onions, tomatoes, carrots, cranberries, feta, balsamic honey vinaigrette 9 / 15

MEDITERRANEAN SHRIMP

chiffonade spinach, shrimp, quinoa, feta, cucumbers, tomatoes, red onion, mustard dill vinaigrette 10 / 16

CAESAR

house prepared caesar dressing tossed w/ crisp romaine, parmesan 7 / 12

NAKED AVOCADO

diced avocado, heirloom tomatoes, feta, apple wood bacon, red onion, lemon, olive oil, GF pita 10 / 16

TEXAS PECAN & FIG

organic greens, peppered sweet texas pecans, bleu cheese, pears, house black mission fig dressing 9 / 15

POM CHICKEN & ARUGULA

grilled chicken, organic baby arugula, spicy cucumbers, toasted pine nuts, bleu cheese, house-made pomegranate dressing, GF flatbread 15.95

BLT

applewood smoked bacon, heirloom tomatoes, w/ garlic baguette croutons, house made bleu cheese dressing, fresh cracked black pepper, & topped with fresh bleu cheese, served in a cored crisp head of iceberg lettuce 13

SPECIALTY

PAN ROASTED SOCKEYE SALMON

mustard dill glaze, heirloom tomatoes, quinoa salad w/ feta, cucumbers, pecans, cranberries, yogurt dill sauce 22

TOMAHAWK CHOP

100% natural, antibiotic-free tomahawk pork chop, brined & seared, served w/ roasted potatoes & seasonal veggies 27.95

SPICY GARLIC NOODLES

shrimp & chicken, prosciutto, roasted 3 shroom blend, romano, arugula, sweet vermouth butter sauce 19

PASTA

ADD CHICKEN OR SAUSAGE 4
SHRIMP 6
SOCKEYE SALMON 7

TRUMAC

roasted garlic butternut cream sauce, aged white cheddar, goat cheese, apple wood bacon, fresh rice noodles w/ parmesan cheese crust, mist of white truffle oil 18

THE BOLOGNESE

ground akaushi beef & sausage, san marzano tomatoes, onions, carrots, celery, wild 3 shroom blend, sriracha cream, fresh herbs, romano & parmesan cheeses, tossed over rice noodles 18

BUCATINI CARBONARA

rice noodles, egg, romano & parmesan cheese blend, bacon, & fresh cracked black pepper 16.95

DESSERTS

CHOCOLATE CAKE

moist flour-less chocolate cake, caramel, vanilla ice cream 8