



SOLON GLUTEN-FREE FRIENDLY MENU

6025 Kruse Drive, Solon, Ohio 44139

440.519.3600

Restaurant Lunch

Monday 11am - 3 pm

Tuesday - Saturday 11am - 4 pm

Sunday Brunch Buffet 10:30 am - 3 pm

Restaurant Dinner

Tuesday - Thursday 4 pm - 8 pm

Friday - Saturday 4 pm - 9 pm

SALADS

● AVOCADO SALAD

Chopped romaine lettuce (organically grown) with sliced whole avocado, tomato wedges, garbanzo beans (organic), and gluten-free mozzarella cheese (Andrew & Everett)... . \$9.99

COBB SALAD

Chopped romaine lettuce (organically grown) topped with nitrate free bacon, chicken breast, hard boiled egg, baby corn, and cheddar cheese (Andrew & Everett). \$10.99

SALMON SALAD*

Pan seared black pearl salmon fillet served on a bed of mixed field greens with shredded carrots, grape tomatoes, English cucumbers, and alfalfa sprouts. \$10.99

● PIZZA AND SALAD

Mixed field greens piled on a gluten-free brown rice pizza crust (Nature's Highlights) topped with gluten-free mozzarella cheese (Andrew & Everett).. \$12.99

● GENEROUS GARDEN GREENS

Mixed field greens (organically grown) topped with gluten-free mozzarella cheese (Andrew & Everett), grape tomatoes, English cucumbers, toasted sunflower seeds, and shredded carrots. \$8.99

▼ SPINACH SALAD

Fresh baby spinach (organically grown) with shaved red onion, sliced tomato, and salted cashews. \$7.99

▼ HOUSE GREENS

Mixed field greens (organically grown) with English cucumbers, shredded carrots, and grape tomatoes. \$3.49

STEAK SALAD*

Naturally raised grilled prime beef piled over mixed field greens with shaved red onion, roasted red pepper, and gluten-free mozzarella cheese (Andrew and Everett). \$9.99

GLUTEN-FREE SALAD DRESSINGS

ORGANICVILLE:

herbs de Provence, pomegranate, miso ginger, sesame tamari, olive oil & balsamic, Dijon tarragon, non-dairy ranch, sun dried tomato and garlic, orange cranberry

● VEGETARIAN SELECTIONS: VOID OF ANIMAL FOODS: MEAT, FISH, POULTRY AND GAME.

▼ VEGAN SELECTIONS: VOID OF ALL PRODUCTS OF ANIMAL ORIGIN, INCLUDING MILK, MILK PRODUCTS, EGGS & HONEY
SOY CHEESE AVAILABLE UPON REQUEST.

* These items, if requested to be raw or undercooked may increase your risk of foodborne illness. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*PLEASE NOTE:

We are not a gluten-free kitchen. These menu items are made with gluten-free products.

We cannot guarantee cross contamination but will take all appropriate measures to insure proper handling of all gluten friendly items prepared in our kitchen. We will promptly cook all gluten-free orders but some may take longer than others because we freshly prepare orders as we receive them. Depending on the severity of your illness, you may wish to talk to a chef personally. In this case our chef will be happy to talk to you.

SANDWICHES AND WRAPS

All sandwiches served with corn chips, pickle and your choice of condiments.

BISON BURGER *

1/3# American raised bison patty, grilled to order, with a gluten-free French sandwich roll (Gillian's), leaf lettuce (organic), sliced tomato, and pickle spear. \$8.99

Add cheddar cheese (Andrew and Everett) \$1.50

Add mozzarella cheese (Andrew and Everett) \$1.50

CLASSIC DOUBLE *

Naturally raised all beef patties served on a toasted gluten-free French sandwich roll (Gillian's) with shredded leaf lettuce, sliced tomato, red onion, gluten-free mozzarella & cheddar cheeses (Andrew and Everett). . . . \$9.99

TURKEY CLUB WRAP

Shaved deli turkey wrapped in a brown rice tortilla (Food for Life) with nitrate free bacon, leaf lettuce (organically grown), and sliced tomato. \$9.49

MEDITERRANEAN CHICKEN WRAP *

Naturally raised grilled chicken breast wrapped in a brown rice tortilla (Food for Life) with artichoke hearts, sliced tomato, black olives, and gluten-free herb de province dressing. \$8.99

AVOCADO CLUB WRAP

Fresh avocado wrapped in a brown rice tortilla (Food for Life) with alfalfa sprouts, sliced tomato, hickory baked tofu, and gluten-free mozzarella cheese (Andrew and Everett). \$9.99

ROAST BEEF AND CHEDDAR WRAP *

Shaved Australian raised prime beef wrapped in a brown rice tortilla (Food for Life) with leaf lettuce (organically grown), sliced vine ripe tomato, and gluten-free cheddar cheese (Andrew and Everett). \$9.99

ENTREES

Dinner pricing begins at 4:00 pm.

CHICKEN QUESADILLA *

Naturally raised chicken breast grilled on a stacked corn tortilla with refried black beans, steamed brown rice (organic), black olives, diced tomatoes, green onions, and gluten-free mozzarella & cheddar cheeses (Andrew and Everett). Served with a side of tomato salsa and sour cream. \$10.99/\$13.99

• Without chicken. \$8.99/\$10.99

BLACK BEAN BURRITO

Baked brown rice tortilla filled with black beans (organic), brown rice (organic), scallions, tomato salsa, and gluten-free cheddar cheese (Andrew and Everett). Served with a mixed field greens salad and your choice of dressing. \$9.99

Add chicken. \$3.49

PAN SEARED SALMON *

Pan seared Black Pearl salmon fillet, drizzled with olive vinaigrette (made with apple cider vinegar), and served over sautéed red skin potatoes, cherry tomatoes, wilted spinach (organically grown) and artichoke hearts. \$12.99/\$19.99

PEANUT THAI CHICKEN *

Grilled naturally raised chicken breast served over steamed short grain brown rice (organically grown) with wheat free peanut Thai sauce and steamed broccoli. \$9.99/\$15.99

TOFU LO MIEN

Stir fried tofu tossed in sesame Tahini sauce with rice fettuccini (De Boles), broccoli florets, scallions, and sesame seeds. \$9.99/\$13.99

VEGETABLE STIR FRY

A medley of fresh vegetables stir fried in wheat free house made teriyaki sauce, served over short grain brown rice (organically grown) \$8.99/\$12.99

Add chicken. \$3.49

Add shrimp. \$5.00

Add tofu & cashews. \$3.00

PISTACHIO CHICKEN *

Pistachio nut crusted naturally raised chicken breast, topped with apple cranberry chutney, served over maple whipped sweet potatoes and steamed broccoli. \$9.99/\$15.99

GRILLED RIBEYE * available after 4:00 pm

Pan seared seasoned beef Ribeye, smothered with onion and mushroom demi glace, served over smashed red skin potatoes and steamed vegetable. \$19.99