DRIFT

GLUTEN-FREE APPETIZERS

SEAFOOD COCKTAIL 17
Grand Sized Shrimp and Fresh Mussels. Served over Shaved Ice with our House Cocktail Sauce.

SPINACH STUFFED MUSHROOMS 14
Mushroom Caps stuffed with a blend of Garlic and Herb Cheese and Spinach. Drizzled with a Balsamic Glaze.

REGATTA BOMBS 15
Fresh Jalapeño Halves stuffed with a Roasted Garlic and Poblano Cream Cheese Mixture. Wrapped in Smoked Bacon and Drizzled with a Chipotle-Lime Aioli.

GLUTEN-FREE MAINS

CREOLE REDFISH 27
Pan Seared Redfish Blackened with Cajun Seasoning, served on Confetti Rice. Topped with Chipotle Lime Aioli and Pico De Gallo. Garnished with Fresh Green Onions.

FOUR CHEESE VODKA PASTA 24
Sliced Grilled Chicken, Smoked Gouda, Gruyere, Parmesan, and Mozzarella Cheeses melted into a Rich Vodka and Tomato Infused Cream Sauce on Gluten-Free Penne Pasta. Garnished with Grated Parmesan and Fresh Parsley.

CHICKEN ALFREDO 24
Sliced Grilled Chicken, Sautéed Mushrooms, and Red Onions. Served with Gluten-Free Penne Pasta in a Creamy Parmesan Sauce. Garnished with Grated Parmesan and Fresh Parsley.

SMOKED CAJUN PASTA 27
Smoked Sausage, Shrimp, Roasted Corn, Sundried Tomatoes, and Bell Peppers. Served with Gluten-Free Penne Pasta in a Cajun Alfredo Sauce. Garnished with Fresh Green Onions.

GLUTEN-FREE SPECIALTIES

All Specialties Topped with Fresh Parsley. Additional Toppers Include:
Oscar Style 15, Shrimp Skewers 12, and Bearnaise Sauce 6.

CARTER RIBEYE* 52
16 oz. Marbled Beef Ribeye. Served with a Loaded Baked Potato and Fresh Vegetables.

FILET* 55
Hand Cut 8 oz. Filet. Served with a Loaded Baked Potato and Fresh Vegetables.

BASEBALL SIRLOIN* 27
Hand Cut 6 oz. Baseball Sirloin. Served with a Loaded Baked Potato and Fresh Vegetables.

PORK RIBEYE 27
Center Cut 8 oz. Marbled Pork Ribeye. Served with a Loaded Baked Potato and Fresh Vegetables.

GLUTEN-FREE BRUNCH

Served Saturday and Sunday from 10 a.m.-2 p.m.

TRADITIONAL BREAKFAST* 15
3 Eggs any style and your choice of Bacon or Sausage.

GRAND OMELET 17
Classic Omelet with Crisp Bacon and Sharp Cheddar Cheese. Topped with Avocado and Pico de Gallo.

STEAK AND EGGS* 27
6 oz. Baseball Sirloin served with 2 Eggs any style.

BRUNCH BURGER* 18
Half Pound Burger topped with Bacon, Cheddar Cheese, an Over Easy Egg, and Avocado Mash. Served on a Gluten-Free Bun.

WHILE WE TAKE EVERY PRECAUTION TO PREPARE GLUTEN-FREE ITEMS SAFELY, PLEASE BE ADVISED THAT OUR KITCHEN DOES HANDLE GLUTEN-CONTAINING PRODUCTS. AS A RESULT, CROSS-CONTACT MAY OCCUR. GUESTS WITH SEVERE GLUTEN ALLERGIES OR CELIAC DISEASE SHOULD EXERCISE THEIR BEST JUDGMENT WHEN ORDERING

*HAMBURGERS, STEAKS, AND SEAFOOD ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

DRIFT

GLUTEN-FREE SALADS

Add Chicken 8, Shrimp 10, Steak* 12, or Salmon 12 to any Salad.

CLASSIC SALAD 13
Mixed Greens, Shredded Cheese, Sliced Tomatoes, English Cucumbers, and Sliced Red Onions. Served with House Made Ranch.

SPINACH SALAD 15
Fresh Baby Spinach, Chopped Bacon, Heirloom Cherry Tomatoes, Boiled Eggs, and Sliced Red Onions. Served with a Balsamic Vinaigrette.

WEDGE SALAD 16
Iceberg Wedge, Chopped Bacon, Sliced Tomatoes, and Blue Cheese Crumbles. Served with Blue Cheese Dressing.

CAESAR SALAD 13
Chopped Romaine Tossed in a Caesar Dressing. Topped with Shaved Parmesan .

STRAWBERRY GOAT CHEESE SALAD 18
Mixed Greens, Fresh Strawberries, Candied Pecans, and English Cucumbers. Topped with Goat Cheese Crumbles. Served with a Raspberry Vinaigrette.

GREEK SALAD 15
Chopped Romaine, Diced Tomatoes, Sliced Red Onion, Olives, Pepperoncini Peppers, and Capers. Tossed in a Greek Vinaigrette.

GLUTEN-FREE SANDWICHES

All Sandwiches Served with Your Choice of Side.

CHICKEN CLUB 18
Grilled Chicken Breast topped with Pepper-Jack Cheese, Bacon, Avocado, Lettuce, Tomato, and Poblano Aioli. Served on a Gluten-Free Bun.

CHICKEN CAPRESE 18
Grilled Chicken Breast Topped with Fresh Mozzarella Cheese, Tomatoes, Balsamic Drizzle, and Pesto Aioli. Served on a Gluten-Free Bun.

GLUTEN-FREE BURGERS

All Burgers Served with Your Choice of Side.

ORIGINAL BURGER* 16
Half-Pound Burger topped with your choice of Cheese (American, Cheddar, Pepper-Jack, or Swiss), Lettuce, Tomato, and Onion. Served on a Toasted Gluten-Free Bun.

OKIE BURGER* 18
Half-Pound Burger topped with Cheddar Cheese, Bacon, Sautéed Onions, Mushrooms, and Head Country™ Barbecue Sauce. Served on a Toasted Gluten-Free Bun.

REGATTA BURGER* 18
Half-Pound Burger topped with Pepper-Jack and Garlic and Herb Cheeses, Jalapeños, Sautéed Onions, Bell Peppers, and Chipotle-Lime Aioli. Served on a Toasted Gluten-Free Bun.

GRAND PATTY MELT* 17
Half-Pound Burger topped with White Cheddar Cheese, Sautéed Onions, and Thousand Island Dressing. Served on a Toasted Gluten-Free Bun.

GLUTEN-FREE SIDES

GARDEN SALAD	6	LOADED BAKED POTATO	6
CAESAR SALAD	6	LOADED BAKED POTATO SALAD	5
FRESH VEGETABLES	5	RISOTTO	6

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