



*Rediscover a Barrington Tradition*

## RESTAURANT WEEK 2018 ~ GLUTEN FREE MENU \$23

Choose One From Each Course

### STARTERS

---

#### **Chessie's Baked French Oni on Soup**

Topped with provolone cheese

#### **Chef Paco's Chips & Guacamole**

### ENTRÉES

---

#### **California Cobb**

Mixed greens, chicken, mushrooms, avocado, chopped egg, bacon bits, tomatoes and crumbled bleu cheese, with choice of dressing on the side

#### **Tropical Ahi Tuna**

Fresh romaine and spring greens with medium-rare ahi tuna, mango, avocado, tomatoes and onion topped with cilantro-ginger vinaigrette

#### **Strawberry Salmon**

Salmon lightly grilled, served on baby spinach with strawberries, slivered almonds, red onions and poppy seed dressing

#### **Chicken Santa Fe Salad**

Grilled chicken breast over romaine & iceberg with tomatoes, avocado, onions and tortilla strips, tossed with BBQ ranch dressing

#### **Steak Salad**

Grilled sirloin sliced thin, served on a bed of baby spinach with red onions, crumbled bleu cheese and bacon with a Dijon Vinaigrette

### DESSERTS

---

#### **Chocolate Mousse Tower**

#### **Crème Brûlée**

#### **Ice Cream Sundae**