

28 South

DIETARY RESTRICTIONS MENU

GLUTEN FREE

Most any entree can be made gluten free. We use corn starch as thickener in most of our sauces and soups. Please let your server know of any allergies you have so they can inform the chef.

GLUTEN FREE SANDWICH ROLL 3

GLUTEN FREE PIZZA DOUGH 7

CHICKEN AND MUSHROOM CASSOULET

Airline chicken breast, braised 15 bean blend, panchetta, exotic mushroom, port wine reduction & arugula salad. 17

MAHI MAHI

Blackened, mango salsa, serrano chili lime sauce. Served with rice and vegetable melange. 18

SCALLOPS

Pan seared, lemon thyme agave. Served over rice. 25

SALMON

Pan seared, dijon sage butter. Served with brussel sprouts & maple sweet potatoes. 21

PETITE FILET

Grilled to your desire, tarragon infused veal reduction. Served with rice & green beans. 26

SURF & TURF

Grilled filet and shrimp served with rice & green beans. 31

VEGETARIAN / VEGAN

THE NAKED PIZZA

Sliced tomato, sun-dried tomato, garlic, basil oil, fresh herbs, mozzarella & Parmesan cheese. 10

THE MEDITERRANEAN PIZZA

Spinach, tomatoes, olives, red onion, feta & mozzarella. Finished with balsamic drizzle. 12

VEGAN TOFU SCRAMBLE

Firm tofu marinated in saffron infused Chardonnay sauteed with red onion, spinach, tomato strips, & mushrooms. Served over saffron rice. 13

VEGGIE BURGER

Vegan burger with tomato and a zesty garlic aioli. served with chips. 9

OUR PEANUT & TREE NUT PEEPS

Please note that we use all forms of nuts in our facility. Peanuts, pecans, walnut, cashew & pistachios are often found in the kitchen. If you have an allergy please alert your server so the chef can custom make your meal.