

Gluten Free Breakfast Menu

Selections may vary by location

All our Egg dishes are served with choice of Sliced Fruit or Marinated Tomatoes

Fresh Seasonal Fruit Plate

A plate of Vine and Tree Ripened Fruit, Melons and Fresh Berries.
Served with Cottage Cheese or Plain Yogurt

Three Eggs, Any Style

with Smoked Bacon

Spanish Scramble

Three Eggs scrambled with Red and Green Bell Peppers, Onion, Black Olives,
Tomato. Served with Sliced Avocado, Queso Fresco and Grilled Jalapeño

Joe's Scramble

Three Eggs scrambled with Fresh Ground Beef,
Spinach, Onions and Mushrooms

Cobb Omelette

Our House Specialty with Chicken Breast, Green Onions,
Avocado, Tomatoes, Bacon and Bleu Cheese

Denver Omelette

Diced Ham, Red and Green Bell Peppers,
Onions and Cheddar Cheese

Egg White Omelette

Mushrooms, Tomatoes and Scallions. Served with an
Avocado-Tomato Salsa and marinated sliced Tomatoes

Three Egg Cheese Omelette

choice of Cheddar, Swiss, Jack or Bleu Cheese

New York Steak and Eggs

10 oz Angus Beef Aged 28 days, Served with Three Eggs any style

Side Orders

Plain Yogurt & Berries

Seasonal Fruit

Cottage Cheese



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Starters

Shrimp Cocktail

Gulf Shrimp with Cocktail Sauce

Seared Rare Ahi Tuna

Pickled Cucumber, Wasabi and Ginger

Trio of Hummus

Kalamata Olive, Sun Dried Tomato & Traditional Hummus. Served with Sliced Cucumbers

Soups and Salads

Manhattan Clam Chowder

Eastern Chopped Clams with Vegetables in a rich Tomato Broth
Small or Large

Gazpacho

Tomatoes, Cucumbers, Onions and Oregano.
Chilled, served with Avocado and Chives
Small or Large

Mixed Green Salad

Served with choice of Dressing

The Grill Chopped Salad

Iceberg, Tomatoes, Bacon & Bleu Cheese

Daily Grill Cobb Salad

Tossed with Diced Chicken, Lettuce, Tomato, Bleu Cheese, Bacon, Egg, Avocado and Scallions in our Creamy House Dressing

Grilled Lime Chicken Salad

Mixed Greens with Chopped Vegetables, Asparagus, Avocado, Cherry Tomatoes and Corn.
Tossed in our Citrus Vinaigrette

Charbroiled Chicken Caesar Salad

Romaine Hearts and Parmesan Cheese, tossed in our Caesar Dressing
with Charbroiled Salmon

Fresh Seafood

Charbroiled Salmon

With Steamed Red Potatoes and Vegetable
Served with Salsa Fresca

Charbroiled Trout

Fresh Idaho Trout simply grilled served with Steamed Red Potatoes and Broccoli

Blackened Tilapia

Topped with a Lemon Butter Caper Sauce. Served with Spinach Mashed Potatoes

Cedar Plank Salmon

With a Citrus BBQ Glaze, Served with Steamed Red Potatoes and Vegetable

DG Classics

All our Steaks are simply grilled and served with Red Skin Mashed Potatoes and Vegetable

Filet Mignon

10 oz Certified Angus Beef

Grilled Herb Chicken Breasts

Served with Fresh Fruit and Tomatoes

New York Pepper Steak

12 oz Angus Beef with Cracked Black Pepper, Chopped Bacon and Onion

Pan Seared Chicken Piccata

Topped with a Lemon Butter Caper Sauce. with Mashed Potatoes and Vegetable

Double Cut Pork Chop

Served with Red Skin Mashed Potatoes, Sautéed Zucchini, Onions and Apples

Grilled Vegetable Plate

Served with Steamed Spinach, Broccoli, Asparagus and Jasmine Rice

Sides and Sauces

to compliment any Entree above

Red Skin Mashed Potatoes	Steamed Red Potatoes	Baked Potato	Jasmine Rice
Spinach - Steamed or Sautéed	Grilled Asparagus	Carrots	Broccoli
Lemon Butter Sauce	Beurre Blanc Sauce	Salsa Fresca	Pomodoro Sauce

Desserts

Sorbet and Berries

Today's Selection of Sorbet, topped with Market Fresh Berries

All Natural Vanilla Ice Cream

Choice of Raspberry Sauce, Hot Fudge or Caramel Sauce topping



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