

LUNCH

GLUTEN SENSITIVE MENU

APPETIZERS

Shrimp Cocktail	13.5
chilled, traditionally served	
Oysters on the Half Shell*	10.5
½ dozen	

SALADS

(Gluten Free Dressing Options: Caesar, Blue Cheese, Oil & Vinegar, & Balsamic Honey Mustard)

Iceberg Wedge Salad	8
with blue cheese dressing, bacon, tomatoes, & red onions	
Caesar Salad	8
crisp romaine, shaved Parmesan Reggiano, anchovies & house made Caesar dressing with chicken...13.5	
with shrimp...15	
with salmon...17.5	
add to any entrée...2.3	

Seafood Salad	20
shrimp, lump crab, crisp greens, Jerez Sherry vinaigrette	

SIDES

Salt-Crusted Baked Potato	4.3
Steamed White Rice	2
Seasonal Fresh Fruit	3
Steamed Seasonal Vegetables	4.3

DESSERTS

Crème Brûlée	Vanilla Ice Cream
7.3	4

TODAY'S CATCH

Prepared simply grilled, baked or pan-seared
Add bronzed or blackening preparations for \$1
Served with white rice & steamed seasonal vegetables

Snapper	20.5	Mahi Mahi	19.5
Atlantic Salmon	21.5	Tilapia	12
Redfish	20.5	Sea Bass	35

SEAFOOD

Jumbo Grilled Shrimp	13.5
with steamed seasonal vegetables & white rice	
Lobster Tail	33.9
8 oz., baked & served with a salt-crusted baked potato	
Snow Crab	35
1 1/2 lbs. of sweet crab legs, steamed & served with a salt-crusted baked potato	
Seared Scallops	31.9
white rice; steamed seasonal vegetables	

STEAKS & CHICKEN

Top Sirloin Steak*	24.5
center-cut sirloin, maitre d' butter, salt-crusted baked potato	
Ribeye*	32
char-grilled, maitre d' butter, salt-crusted baked potato	
Filet Mignon*	32.9
char-grilled, maitre d' butter, salt-crusted baked potato	
Grilled Chicken Breast	14
served with steamed seasonal vegetables & white rice	

All entrées served with Landry's Famous Salad Bowl.
Substitute a Caesar Salad for \$2 or an Iceberg Wedge Salad for \$3.5 per person.

These items are offered as a guideline for people who require a gluten-restricted diet. However, they are based upon information provided by our suppliers, which may change. Therefore, if you or any person in your party has gluten sensitivities, notify a manager before ordering, as our kitchen is not gluten-free.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Caution: These items may be raw or cooked to order. There is a risk associated with consuming meats, poultry, seafood, shellfish or eggs served raw or undercooked. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician. Landry's Seafood is wholly owned by Landry's Inc.