

MCCORMICK & SCHMICK'S

SEAFOOD & STEAKS

GLUTEN SENSITIVE DINNER MENU

STARTERS

Jumbo Shrimp Cocktail

Chilled; Traditionally Served (160 cal)

Oysters on the Half Shell*

ask your server for our oyster selections (50 cal)

SALADS

10 Greens Chopped Salad*

Bacon / Blue Cheese Crumbles / Green Olives
Tomatoes / White Balsamic Vinaigrette
Add: Chicken / Shrimp / Salmon (440 cal)

Walnut Mixed Greens*

Candied Walnuts / Blue Cheese Crumbles / Balsamic
Vinaigrette (450 cal)

The Iceberg Wedge*

Bacon / Blue Cheese Crumbles
Diced Tomatoes (400 cal)

FRESH FISH

Please ask your server about our fresh fish daily selections which may be prepared simply grilled, broiled or sautéed; served with roasted seasonal vegetables

ENTRÉES

Beef Medallions Bordelaise*

Bordelaise Sauce / Roasted Mushroom / Spinach Saute
(630 cal)

Lobster Cobb Salad

Tarragon Ranch / Blue Cheese Crumbles
Bacon / Avocado (900 cal)

Dry Rubbed Black Angus Ribeye Steak - Bone In* (1760 cal)

Crab & Shrimp Stuffed Salmon*

Brie / Mashed Potatoes / Vegetables (870 cal)

Steak & Lobster

Tender Beef Medallions / Bordelaise Sauce
Steamed Lobster Tails (860 cal)

U.S.D.A. Choice New York Strip* (13 oz) (1130 cal)

Center Cut Filet Mignon*

(6oz) (700 cal) (8oz) (840 cal)

Dry Rubbed Black Angus Ribeye (13oz)* (1380 cal)

Center Cut Filet Mignon & Twin Maine Lobster Tails*

The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails (1210 cal)

SIDES & TOPPINGS

Pan Roasted Wild Mushrooms (590 cal)

Grilled Asparagus (110 cal)

Lobster Tail (250 cal)

Red Pepper White Cheddar (560 cal)

Truffle Butter* (390 cal)

*Consuming raw or undercooked meats, poultry, seafood, mollusk or eggs may increase the risk of foodborne illness.

We have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. While we use caution in preparing our gluten-sensitive menu items, our kitchen is not gluten-free. Since our dishes are prepared-to-order, during normal kitchen operations, we cannot guarantee that cross-contamination with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-sensitive menu item.