



## VEGETARIAN & GLUTEN FREE MENU

### VEGETARIAN

#### Appetizers

**Vegetable Maki Sushi Roll** *Avocado, Asparagus, Cucumber & Kaiware Sprouts* 9.50

**Pineapple Cream Cheese Wontons** *Sweet and Sour Sauce* 8.95

#### Entree

**Roasted Tomato & Artichoke Pasta** *Penne Pasta, Kalamata Olives & Goat Cheese* 18.95

**Mongolian Tofu Stir Fry** *Fresh Vegetable & Crispy Tofu with a Spicy Hoisin Sauce* 18.95

**Hibachi Grilled Tofu** *Served with Baby Bok Choy, Rice & a Citrus Ponzu Sauce* 18.95

### GLUTEN FREE

#### Appetizers & Salads

**Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 14.95\*

**Seared Smoked Salmon** *Shaved Spring Vegetables, Fried Capers, Meyer Lemon* 11.95

**Pea Salad & Crispy Pork** *Snow, Sugar & English Peas, Mixed Greens, Sesame Vinaigrette* 9.95

**Mixed Baby Green Salad** *Beet Puree, Hot House Cucumbers, Creamy Herb Dressing* 8.95

#### From The Sea

**Roy's Original Hawaiian Blackened Island Ahi** *Spicy Soy Mustard Butter Sauce* 31.95\*

**Hawaiian Style Misoyaki Butterfish** *Sizzling Soy Vinaigrette* 33.95\*

#### From The Land

**Fire Grilled Filet Mignon** *Sesame Tamari Demi Glace, Wasabi Mash Potatoes* 33.95\*

**Tender Braised Beef Short Ribs** *Natural Braising Reduction, Creamy Mashed Potatoes* 27.95

**Asian Pesto Grilled Chicken Breast** *Rice, Snow Peas, Mushrooms, Ginger Chicken Jus* 23.95\*

#### Dessert

**Roy's Melting Hot Chocolate Soufflé**

*Flourless Chocolate Cake with a Molten Hot Center served à la Mode* 10.50