

Gluten Free Menu at Filet

Starters & Casual Bites

***Ahi Tuna Appetizer** seared rare, wild greens, roasted red peppers

Bacon Seafood Dip spinach, artichoke, onion, jalapeño, tomato, mushroom, tortilla chips

***Bunless Angus Steak Burger** grilled to order, lettuce, tomato, onion, pickle, served with your choice of side

Add bacon, cheese, grilled onions additional cost

Salads

Gluten Free Dressing Choices: oil and vinegar, apple balsamic vinaigrette, honey lime vinaigrette.

+ Add chicken, shrimp, filet, or salmon at additional cost.

***Filet Salad** hand cut beef tenderloin, wild greens, romaine, Granny Smith apples, dried apple slices, walnuts, honey goat cheese, apple balsamic vinaigrette

***Ahi Tuna Salad** seared rare, wild greens, romaine, roasted red peppers, sliced almonds, edamame, honey lime vinaigrette

Grilled Pecan Chicken romaine, raisins, peaches, candied pecans, celery, bleu cheese

Signature Caesar romaine, parmesan

House Wedge iceberg, tomatoes, bleu cheese, bacon

Spinach Salad strawberries, red onion, golden raisins, warm bacon vinaigrette

Entrées

All entrées served with a salad or one side item.

Rack of Lamb fig, mint & black olive tapenade, rosemary-brie mashed potatoes

Seared Rainbow Trout roasted fingerling potatoes, romesco, fried spinach

Pork Tenderloin sweet potato hash, sausage-sage cream sauce

Bruschetta Chicken roma tomatoes, parmesan cheese, balsamic reduction, zucchini noodles

***Filet Tips** hand cut tenderloin, sautéed mushrooms, red wine reduction, served over rosemary brie mashed potatoes or

Captain Jack Style with fresh vegetables

Portabella Chicken marinated grilled portabella mushrooms, caramelized onions, mozzarella

Dry Rack of Ribs half /full

***Grilled Sea Scallops** white wine, garlic, spinach, balsamic reduction

***Grilled Seafood Platter** shrimp, scallops, flounder

***Grilled Salmon** white bean, onion, artichoke

Steaks

All steaks served with a salad and one side item. + Add 5 shrimp or 5 scallops to any entrée at additional cost.

Filet hand-cut Black Angus beef tenderloin filet mignon 6oz /8oz

Stuffed Filet Boursin cheese, artichoke, red & yellow peppers, balsamic reduction 6oz /8oz

New York Strip 13oz hand-cut Black Angus striploin steak, maison butter

Rib Eye 14oz hand cut, Black Angus, boneless, maison butter

Porterhouse 22oz premium Black Angus, maison butter

Lunch-Only Items

Lunch Served until 4:30 p.m. Items below served without bread or bun.

Pesto Chicken fresh pesto, roma tomatoes, mozzarella

Reuben corn beef, kraut, thousand island, Swiss cheese

Monte Cristo black forest ham, Swiss cheese, spicy mustard, powdered sugar, raspberry glaze

***Rib Eye Steak** Boursin mayo, pepper jack, mushrooms, sautéed onions

Short Rib Boursin mayo, sautéed mushrooms, onions, jalapenos, pepper jack

Grilled Fish or Shrimp Tacos corn & black bean salsa, cilantro, avocado crema, served on corn tortillas

Sides

Cajun Rice

Sweet Potato Chips[^]

Rosemary Brie Mashed Potatoes

Vegetable De Jour

Asparagus

Wild Mushroom Risotto[°]

Loaded Sweet or Baked Potato[°]

[^] Lunch Only [°] Dinner Only

Desserts

Crème Brulee French custard, bruleed sugar

Vegetarian Menu at Filet

House Specialties

Vegetarian Gyro portabella mushrooms, vegetables, Asian slaw, Tzatziki sauce

Veggie Pasta chef's choice veggies tossed in pasta and served with your choice of marinara or white sauce

Starters

House-Made Onion Rings Filet special dipping sauce

Fried Cheese chipotle ranch, apricot almond honey

Artichoke Hearts fried, garlic bread crumbs, horseradish sour cream

Irish Pub Nachos house-made potato chips, white cheddar, grilled onions

Soup du Jour prepared daily, *may not be vegetarian*

Salads

Please request your preference in dressing.

Filet Base Salad no meat, wild greens, romaine, Granny Smith apples, dried apple slices, walnuts, honey goat cheese, apple balsamic vinaigrette

Ahi Tuna Base Salad no meat, wild greens, romaine, roasted red peppers, sliced almonds, edamame, fried noodles, honey lime vinaigrette

Pecan Chicken Base Salad no meat, romaine, raisins, peaches, candied pecans, celery, bleu cheese

Signature Caesar romaine, parmesan

House Wedge iceberg, tomatoes, bleu cheese

Spinach Salad strawberries, red onion, granola, golden raisins

Sides

Small Side Sampling your choice of 3 of the below sides plated on one dish

Large Side Sampling your choice of 4 of the below sides plated on one dish

DINNER:

Baked Sweet Potato

Rosemary Brie Mashed Potatoes

Vegetable Du Jour

Loaded Baked Potato

French Fries

Asparagus

LUNCH:

Sweet Potato Chips

Rosemary Brie Mashed Potatoes

French Fries

Vegetable Du Jour

Desserts

Crème Brulee French custard, bruleed sugar

Chocolate "OH" warm chocolate cobbler, vanilla ice cream

Key Lime Pie authentic key lime, gingersnap & black pepper crust

NY Style Cheesecake ask your server for the flavor of the week

Creamy Coconut Layer Cake Mounds candy bar, coconut custard, butter cream

Peach Cobbler candied pecans, caramel, vanilla ice cream

Sea Salt Caramel Gelato chocolate chunks, white chocolate pretzel

Dinner Only: Two baskets of complimentary bread and sundried tomato tapenade per table.

*WARNING: CONSUMPTION OF RAW OR UNDERCOOKED FOODS COOKED TO ORDER, SUCH AS MEAT, POULTRY, FISH, SHELLFISH OR EGGS WHICH MAY CONTAIN HARMFUL BACTERIA MAY CAUSE SERIOUS ILLNESS.

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STEAK & SEAFOOD

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