



## Speaker's Corner Gluten-Free Menu

*Speaker's Corner Restaurant at the Crowne Plaza Hotel does not have a dedicated Gluten-Free Kitchen, but will take all the necessary steps to meet your gluten restricted diet. We take pride in using the freshest ingredients available, prepared by our professional chefs in a scratch kitchen. All menu items are produced to order, and may require additional preparation times.*

All Products Fried on this Menu are Cooked in Separate Oil Dedicated to Gluten Free Products to Avoid Cross Contamination

### Starters

Four Cheese Pizza \$9.95

*Ten and a Half Inch Gluten-Free Shell, with Rustic Seasoned Sauce, Mozzarella, Provolone, Monterey Jack, and Cheddar Cheeses*

Pizza du Jour \$11.95

Nachos \$7.95

*Crisp Corn Tortilla Chips smothered with Tomatoes, Olives, Fresh Jalapeno, Scallions, Monterey Jack and Cheddar Cheese  
~ With Chicken or Beef ~*

Chicken Tenders \$8.95

*Boneless Breast Meat, Crunchy, Seasoned and Fried  
served with Mustard Dipping Sauce  
(Served "Buffalo Style" by Request)*

Mussels \$7.95

*Fresh Prince Edward Island Mussels steamed in your choice of a Saffron Tomato Broth or White Wine Garlic Basil Butter*

Shrimp Cocktail \$9.95

*Six Chilled Shrimp served on a bed of Crushed Ice,  
accompanied by Cocktail Sauce and Horseradish*

### Salads

Gluten-Free Dressings

Ranch, Balsamic Vinaigrette, Rustic Italian, Honey Mustard, Low Cal Zinfandel Vinaigrette, Caesar

Tossed Baby Greens \$3.95

*Assorted Field Lettuce topped with Tomatoes, Cucumbers, Carrots, and Onions*

With Chicken \$9.95      With Shrimp \$10.95

Caesar Salad \$7.95

*Our Classic Crowne Caesar prepared without the Croutons*

With Chicken \$9.95      With Shrimp \$10.95

**Spinach and Salmon Salad \$10.95**

*Fresh Grilled Atlantic Salmon Fillet served atop Baby Spinach, tossed with Tomatoes, Almonds, Dried Figs, Mandarin Oranges, and Zinfandel Vinaigrette*

**Lobster Cobb Salad \$14.95**

*Fresh Chilled Maine Lobster Meat, Avocado, Hard-Boiled Egg, Crisp Bacon, Tomatoes, Cucumbers, Cheddar Cheese and Carrot Wafer presented atop Baby Lettuces and Paired with Your Choice of House-Made Dressing*

**Sandwiches**

**Speaker's Burger \$10.95**

*A Fresh Half Pound Burger built to your specifications, with a Gluten Free Bulky Roll  
(No Bun— \$8.95)*

**Grilled Chicken \$10.95**

*Honey Tarragon Marinated Boneless Breast paired with Roasted Red Peppers, Provolone Cheese, Basil Pesto Laced Mayonnaise on a Gluten Free Bulky Roll  
(No Bun— \$8.95)*

**Main Course**

The Following Main Courses Paired with an Iceberg Wedge Salad  
Balsamic Vinaigrette, Rustic Italian, Honey Mustard, Low Cal Zinfandel Vinaigrette, Caesar

**New York Sirloin \$22.95**

*Ten ounces of Bursting Flavors paired with Truffle Butter, Whipped Potatoes and Steamed Spinach*

**Carciofi**

*Pan-Seared Medallions, Artichoke Hearts, Asparagus Tips, and Fresh Herbs, finished in a White Wine Garlic Sauce, paired with Basmati Rice*

Chicken ~ \$16.95      Veal ~ \$18.95

**Chicken Alforno \$16.95**

*An Italian Favorite, Gluten-Free Breaded, Pan Fried, Covered with Marinara Sauce, Mozzarella, and Provolone Cheese, served with Brown Rice Penne and Steamed Broccoli "Crownes"*

**Atlantic Salmon \$19.95**

*Coriander Grilled, Paired with a Sweet Cucumber Fennel Dill Relish, Basmati Rice, Carrots, Summer Squash, Zucchini, and Napa Cabbage*

**Seafood Dijon \$21.95**

*Sautéed Shrimp, Scallops, Calamari, Mushrooms, Scallions and Sundried Tomatoes Tossed in a Dijon Mustard Laced Cream Sauce with Brown Rice Penne*

**Dessert**

*Chocolate Mousse and Seasonal Berry Martini  
Crème Brûlé*

*Caramelized Bananas With French Vanilla Ice Cream  
Flourless Chocolate Raspberry Cake*

A gratuity of 18% will be added for parties of 8 or more.

We appreciate your patronage and look forward to your return visit.

Your feedback is appreciated on our Comment Cards.

*Steaks and Hamburgers are cooked to order*

**NOTICE:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.