



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 \$8.95

*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 \$4.95

*Assorted Field Lettuce topped with Tomatoes, Cucumbers, Carrots, and Onions
With Chicken \$9.95 With Shrimp \$12.95*

Caesar Salad \$8.95

*Our Classic Crowne Caesar prepared without the Croutons
With Chicken \$10.95 With Shrimp \$12.95*

Spinach and Salmon Salad \$11.95

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

Lobster Cobb Salad \$15.95

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

Gluten-Free Sides

Cape Cod Potato Chips, Coleslaw, Fresh Seasonal Fruit, Cucumber Salad

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.