



**New Orleans. Closer than you think.**



**Gluten Free  
Dinner Menu**

## Appetizers

### Bruschetta

Served on a grilled Silly Yak gluten free baguette.

**Tenderloin** - Black Angus tenderloin with gorgonzola spread, and chimichurri - \$15

**Brie** - Toasted brie with caramelized pears brandy fig compote and honey balsamic - \$13

**Tomato**- tomatoes, herbed Montrachet, and sweet basil pesto - \$12

### **Barbecue Prawns**

Madagascar prawns sautéed in butter, garlic, herbs and spices - \$12

### **Fresh Shucked Oysters†**

Choose from a variety of shucked-to-order oysters on the half shell  
\$12/Half Dozen - \$20/Dozen



### **Crudités**

Fresh vegetables, Soy bread, olive tapenade, Feta, and Hummus - \$10

### **Gluten Free Bread Basket**

A Basket of Gluten Free Silly Yak Bread served with jalapeno honey butter - \$5

### **Cornmeal Crusted Calamari**

Fresh calamari, dusted in cornmeal, and deep fried. Served with Fire Lily sauce, fresh lemon and lime. - \$9

### **Tenderloin “Carpaccio”†**

Tenderloin “Carpaccio” with arugula salad, shaved red onion and capers with truffle vinaigrette - \$12



### **Cheese Board**

Selection of four artisanal Wisconsin cheeses with Silly yak gluten free crostini, a selection of Mustard Museum mustards, fresh fruit, and toasted pecans - \$14

## Salads/Soups



### **Honey Crisp Apple Salad**

Eplegaarden honey crisp apples with Montrachet cheese, red onion, candied pecans, and apricot vinaigrette - \$8



### **Truffled Endive Salad**

Belgian endive, field greens, walnuts and Stilton cheese with a truffle vinaigrette - \$10



### **Liliana’s House Salad**

Mixed greens, radish, carrots, tomatoes with Creole vinaigrette - \$6

### **Caesar Salad†**

Romaine, Parmigiano Reggiano, with Caesar dressing - \$6



### **Roasted Tomato Soup**

Served with crème fraîche, chives and herb oil

*Cup* - \$5 *Bowl* - \$8

### **Soup of The Day**

Seasonal soup selection

*Cup* - \$6 *Bowl* - \$9

## Cajun Fare

### **Jambalaya**

Andouille, Tasso ham, lardon, and blackened shrimp with a spicy tomato sauce and rice - \$16

### **Sea Scallops**

Seared sea scallops with chive wasabi mash, red pepper coulis, and ginger slaw - \$19

### **Andouille Crusted Tilapia**

Farm raised tilapia topped with a crisp andouille crust, served with sweet potato mash, roasted vegetables - \$17

### **Blackened Catfish**

Blackened catfish on a bed of spicy dirty rice, sautéed vegetables, and drizzled with Creole Meuniere- \$16

### **Black Angus Filet†**

Black Angus filet mignon, bacon cheddar mash, and asparagus with leek and red wine pan sauce - \$28

### **Cuban Flank Steak†**

Spiced Flank steak with black beans and rice with chimichurri and spicy jicama slaw - \$19

### **Shrimp and Prawn Risotto**

Jumbo shrimp, Madagascar prawn, Nueske’s Bacon, shallot, caramelized onion risotto with balsamic glazed sugar snap peas and drizzled with red pepper coulis - \$19

We do our best to create a safe gluten free environment; however we do not have a separate gluten free kitchen, so there is always a possibility of some gluten finding its way into your dish. We will do everything possible to ensure that it does not.



All gluten free breads are provided by Silly Yak bakery baked locally here in Madison. You can buy their products yourself from their website at :

<http://www.freshglutenfree.net/>

Thank you for choosing Liliana’s and we hope you enjoy our food!

PLEASE TELL YOUR WAITER YOU HAVE A GLUTEN ALLERGY/INTOLERANCE WHEN ORDERING. MANY OF THESE SAME MENU ITEMS ARE ON OUR REGULAR MENU WITH GLUTEN.