Gluten-Sensitive Menu

Breakfast Entrées and Sides

Apple pancakes | scrambled eggs add cheese | hard-boiled eggs

Rice pudding with chia seeds, coconut, toasted almonds and cranberries

Sweet potato hash *with apples, onions and pecans*

Cereal: Cheerios® | Rice Chex® | Honey Nut Cheerios®

Hash brown potatoes | turkey sausage | Udi's® toast

Yoplait® Light yogurt | cottage cheese

Lunch and Dinner Entrées

Burrito in a bowl sofritas, corn, black beans, pico de gallo, salsa verde, guacamole

Kale salad with edamame, carrots, radishes and Asian roasted tofu

Chicken breast | wild-caught salmon filet lemon wedges available

Sandwiches on Udi's® bread or bun: chicken salad | tuna salad | grilled chicken |

American cheese | provolone cheese | Swiss cheese

Freshly Prepared Salads, Fresh Fruits and Vegetables

Entrée or side salads: mixed greens | spinach | create your own salad

Salad dressing: ranch | Caesar | French | oil and red wine vinegar

Steamed vegetables: seasonal vegetable | broccoli | carrots | corn | peas

Potatoes and grains: brown rice | Lays® chips regular or baked | Udi's® bread

Whole fresh fruit: banana | navel orange | Gala apple | pear

Prepared fruit: mixed fresh fruit | applesauce | peaches

Soups

Poblano black bean | tomato basil | chicken broth | beef broth | vegetable broth

Desserts, Smoothies and Beverages

Seasonal Smoothies

Beverages: Folgers® coffee | tea | juices | Silk® soy milk | Coke® products

Orange sherbet | chocolate or vanilla ice cream | chocolate or vanilla pudding

While we offer a variety of naturally gluten-sensitive options, we are not a gluten-free environment. Our professionally trained chefs prepare and cook to order in common areas. Items may come into contact with other foods. Prepackaged, certified gluten-free meals are available for our most sensitive patients.

