



GLUTEN-FREE LUNCH OPTIONS CAREFULLY CRAFTED FOR YOU

SOUPS & SIDE SALADS

Side Salads Available With the Purchase of Any Entree

CHARLEY'S CHOWDER CUP \$4 BOWL \$5

*Tomato-Based Fish Chowder Made Famous at
the Original Charley's Crab on Pine Lake*

TANGY ITALIAN COLE SLAW \$2

With Crumbled May Tag Bleu Cheese

WILSHIRE OR CLASSIC CAESAR SALAD \$3

MARTHA'S VINEYARD SALAD \$3

*Red Leaf Lettuce, Purple Onion, Toasted Pine Nuts,
Crumbled Bleu Cheese & Raspberry Maple Vinaigrette*

306 CHOPPED SALAD \$4

*With Grape Tomatoes, Bleu Cheese, Bacon,
Chopped Egg & Creamy Honey Tarragon Dressing*

ENTRÉE SALADS

CLASSIC CAESAR SALAD \$8

Crisp Romaine & Parmesan Cheese

WILSHIRE HOUSE SALAD \$8

*Mixed Greens, Crumbled Bleu Cheese,
Granny Smith Apple Slices, Toasted Walnuts
& Apple Maple Vinaigrette*

Protein Additions

*Add Grilled or Blackened Chicken \$4,
Grilled Shrimp 5, Or Atlantic Salmon* \$6*

RASPBERRY CHICKEN SALAD \$13

*Garden Greens, Bleu Cheese, Candied Walnuts,
Dried Cherries, Purple Onion & Raspberry Maple Vinaigrette*

SALMON APRICOT SALAD* \$16

*Grilled Salmon, Field Greens, Dried Apricots
& Cherries, Chevre Cheese & Candied Walnuts
With Apricot Ginger Vinaigrette*

**Contains raw or undercooked ingredients. Consuming raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



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PASTABILITIES

PASTA PRIMAVERA \$12

Grilled Zucchini, Squash, Mushrooms, Onions, Pine Nuts, Asparagus & Goat Cheese

Protein Additions

With Grilled Chicken \$2, Gulf Shrimp \$4

Or Lobster & Shrimp \$6

CHICKEN ALA CRÈME \$13

Sliced Grilled Chicken in a Tomato Cream Sauce

LOBSTER & SHRIMP ALA CRÈME \$18

With Saffron Cream & Diced Tomatoes

CHEF'S SELECTIONS

THIN CRUST PIZZA \$10

Build Your Own With Choice of Any Three Toppings

WILSHIRE FISH TACOS \$13

*Spice Grilled Grouper, Creamy Slaw,
Tomato Salsa & Cheese Served With Rice Pilaf*

PANROASTED CHICKEN \$14

*A Sauce of White Wine, Artichoke Hearts, Mushrooms,
Tomatoes & Herbs, Served With Mashed Potatoes*

SEAFOOD PANROAST \$17

*With Gulf Shrimp, Maine Lobster, Bay Scallops &
Saffron Cream, Served With Rice Pilaf*

CEDAR PLANK SALMON* \$18

*Oven-Roasted With Buttered Mashed Potatoes
& Broccoli Provençale*

SALMON SIESTA KEY* \$22

*With A Sauce of Lobster, Shrimp, Scallops,
Artichokes & Sweet Tomato Butter,
Served With Rice Pilaf & Broccoli Provençale*

GRILLED TWIN FILETS* \$22

*Served With Broccoli Provençale &
Buttered Mashed Potatoes with Sauce Béarnaise*

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