



Gluten Free Menu

APPETIZERS

Side Salad with Choice of Dressing 4

Mixed greens with your choice of house made dressing: Strawberry Vinaigrette, Lemon Vinaigrette, Ranch, and Hook's Blue Cheese **(Specify No Toast or Gluten Free Toast \$2 Upcharge)**

Gulf Shrimp and Peaches 18

Grilled gulf shrimp, peaches and burrata, topped with pine nuts, microgreens and honey togarashi glaze

Triple Cream Brie 21

Warmed Schroeder Kase triple cream brie served with strawberry-rhubarb compote, mixed greens salad, sliced grilled gluten free pita bread and fresh basil **(Specify Gluten Free Pita Chips \$1)**

Summer Charcuterie Board 21

Hot soppressata, prosciutto, Wood River Creamery smoked peppercorn cheddar gruyere, Hook's two-year white cheddar, Hook's sheep milk Little Boy Blue, Belgioioso's American Grana parmesan, walnuts and strawberry-rhubarb compote **(Specify Gluten Free Pita Chips \$1)**

Rhubarb Flatbread 15

House made flatbread topped with cream cheese, Belgioioso American Grana parmesan, pickled local rhubarb, bacon bits and arugula walnut pesto **(Specify Gluten Free Pita Bread \$1)**

ENTRÉES

Grilled Ribeye 47

14 oz ribeye topped with butter served with roasted red potatoes and mixed greens, cucumber and radish salad tossed in lemon vinaigrette **(Specify red potatoes)**

Halibut with Peaches 36

Pan seared halibut served over peach, radish, cucumber and pickled onion salad topped with beurre blanc

BBQ Pork Ribs 26

Local pork ribs topped with house made Sprecher's root beer BBQ sauce, served with garlic whipped mashed potatoes **(No Biscuit)**

Roast Chicken Breast with Roasted Cherry Tomatoes 25

Pan seared Bell and Evans airline chicken breast served with basmati rice, thyme and rosemary roasted Larryville Gardens cherry tomatoes, diced onion and basil topped with white wine butter sauce

Grilled Tenderloin Filet 45

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter served with roasted red potatoes and mixed greens, cucumber and radish salad tossed in lemon vinaigrette **(Specify red potatoes)**

Vegan Stir Fry 10

Basmati rice, sliced onion, and shredded carrots, with ginger vegetable broth **(Specify No Mushrooms)**

ENTRÉE SALADS

Strawberry & WI Goat Cheese Salad 15

Mixed salad greens tossed with sliced strawberries, WI goat cheese, chopped pecans, sliced red onion, and strawberry vinaigrette (Specify No Toast or Gluten Free Toast \$2 Upcharge)

Add 6 oz Bell & Evans chicken breast 8 4 oz beef tips 8 3 grilled Gulf shrimp 10

Roasted Cherry Tomato Salad 13

LarryVille Gardens roasted cherry tomatoes tossed with mixed greens, sliced cucumbers, sliced onion, bacon bits, and ranch dressing (Specify No Croutons)

Add 6 oz Bell & Evans chicken breast 8 4 oz beef tips 8 3 grilled Gulf shrimp 10

SANDWICHES

All Sandwiches served with your choice of side salad, soup, or hand cut twice cooked fries

Lamb Burger with Arugula Pesto 18 (served on a GF bun \$2 Upcharge)

Pinn Oak ground lamb burger topped with Wisconsin goat cheese, arugula, and arugula pesto

Grass Fed Beef Burger with Roasted Cherry Tomatoes 16 (served on a GF bun \$2 Upcharge)

Wisconsin grass-fed beef burger topped with Roth feta cheese, rosemary and thyme roasted cherry tomatoes, spring greens, and tzatziki

DESSERTS

Red Oak Sundae 6

Wisconsin made vanilla ice cream topped with house made warm caramel and hot chocolate sauces and Wisconsin whipped cream

Macarons Sampler Platter 12

French meringue based sandwich cookie sampler

Lemon – filled with lemon ganache

Raspberry – filled with raspberry jam

Gianduja – filled with whipped hazelnut ganache

Poppy Seed & Fig – filled with fresh fig jam (DF)