



## Gluten Free Menu

### APPETIZERS

**Side Salad with Choice of Dressing 5 (Specify No Toast or GF Toast \$2 Upcharge)**

Mixed greens with your choice of house made dressing: Balsamic Vinaigrette, Lemon Vinaigrette, Ranch, and Hook's Blue Cheese

**Creamy Cranberry Jalapeno Dip 17 (Specify GF Pita \$3 Upcharge)**

Creamy cranberry jalapeno dip served with carrot sticks, celery sticks and house grown microgreens

**Radicchio Burrata Flatbread 20 (Specify GF Pita \$3 Upcharge)**

House made radicchio marmalade, sliced burrata and local bacon bits served on house made gluten free flatbread

**\*Grilled Shrimp with Sweet Chili Sauce 24**

Grilled gulf shrimp served over wild rice, with cilantro, lemon, and sweet chili sauce

### ENTRÉES

**\*Cedar Plank Alaskan Salmon with Parmesan Risotto 36**

Alaskan wild-caught skin-on Sockeye salmon cooked on a cedar plank and served over BelGioioso American Grana parmesan risotto topped with white wine lemon butter sauce and fresh lemons topped with mixed greens

**\*Local Pork Tenderloin with Wild Rice 34**

Herb marinated local pork tenderloin served with wild rice, spinach, crushed almonds, and thyme cream sauce

**\*Roast Chicken Breast with Cheddar Polenta 28**

Pan seared Bell and Evans airline chicken breast served over creamy Hooks cheddar polenta, and served with local greens topped with white wine butter sauce

**\*Grilled Tenderloin Filet 49**

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter served with roasted red potatoes and mixed greens tossed in lemon vinaigrette

**Vegan Roasted Root Vegetable Bowl 20**

Slow roasted red potatoes, parsnips, turnips, sweet potatoes, and River Valley Ranch portabella mushrooms

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness**

## ENTRÉE SALADS

### **\*Grilled Chicken & Cranberry Salad 26 (Specify No Toast or GF Toast \$2 Upcharge)**

Grilled Bell and Evans boneless chicken breast, chopped fresh cranberries, tossed with mixed salad greens, cranberry balsamic vinaigrette, and feta cheese

### **Frissee Salad 18 (Specify No Toast or GF Toast \$2 Upcharge)**

Curly endive tossed with creamy bacon dressing, local bacon, BelGioioso American Grana cheese topped with Yuppie Hill poached egg

**\* Add** 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **10** 3 grilled shrimp **12**

## SANDWICHES

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

### **\* Pulled Pork & Sprecher's BBQ Sauce Sandwich 19 (Specify GF Bun \$2 Upcharge)**

Slow roasted, local pulled pork tossed with house made spicy Sprecher's root beer BBQ sauce topped with a coleslaw

### **\* Grass Fed Beef Burger 20 (Specify GF Bun \$2 Upcharge)**

Wisconsin grass-fed beef burger topped with BelGioioso American Grana parmesan cheese, frisee, and creamy bacon aioli

## FRIDAY FISH FRY

### **\*Wisconsin Baked Cod 19**

Served with house made roasted applesauce, twice cooked fries and cabbage & carrot slaw served with side of white wine butter Add 1 extra piece **5**

### **\*Pan Seared Walleye 23**

Served over roasted potatoes and greens dressed in a vinaigrette

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