



## 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: Lemon Vinaigrette, Balsamic Vinaigrette, Honey Vinaigrette, Ranch, and Hook's Blue Cheese

#### **Beef Skewers 19**

Ground tenderloin meatball skewers served with crispy garlic, sesame seeds, tamari glaze, parmesan cheese, and cherry tomato and fennel salad

#### **Heirloom Tomatoes and Fresh Burrata 20**

Locally grown heirloom tomatoes served with fresh Wisconsin Belgioioso burrata, local basil and balsamic reduction

#### **Salmon Mousse 16**

House made salmon mousse served in local cucumbers, with capers and fresh

### ENTRÉES

#### **Pan Seared Salmon with Strawberry Salsa 36**

Alaskan wild-caught skin-on Sockeye salmon served over basmati rice and topped with strawberry salsa and white wine beurre blanc

#### **Pork Tenderloin and Summer Succotash 34**

Local grilled pork tenderloin served with white wine tomato and local sweet pepper succotash and topped with microgreens

#### **Roast Chicken Breast with Summer Risotto 29**

Pan seared Bell and Evans airline chicken breast served over sautéed local swiss chard, tomato and corn risotto and topped with white wine butter sauce

#### **Grilled Tenderloin Filet 49**

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

#### **Marinated Eggplant and Basmati Rice 21**

Tamari marinated and seared eggplant served over basmati rice with diced sweet peppers, topped with sesame seeds and microgreens

## ENTRÉE SALADS

### **Strawberry & Feta Salad 15 (Specify No Toast or GF Toast \$2 Upcharge)**

Sliced strawberries tossed with spring mix, feta cheese, mint, sliced red onions and balsamic vinaigrette

**Add** 6 oz Bell & Evans chicken breast **8** 7 oz Alaskan skin-on Salmon **21** 4 oz beef tips **10**

### **Peach & Goat Cheese Salad 15 (Specify No Toast or GF Toast \$2 Upcharge)**

Sliced peaches tossed with mixed greens, toasted almonds, chèvre, corn, and honey vinaigrette

**Add** 6 oz Bell & Evans chicken breast **8** 7 oz Alaskan skin-on Salmon **21** 4 oz beef tips **10 10**

## SANDWICHES

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

### **Grass Fed Beef Burger 19 (Specify No Bun or GF Bun \$2 Upcharge)**

Piersons bison burger topped with Kindred Creamery smoked Gouda, fried onions, fried garlic scapes and garlic aioli

### **Bison Burger 20 (Specify No Bun or GF Bun \$2 Upcharge)**

Piersons bison burger topped with Kindred Creamery smoked Gouda, fried onions, fried garlic scapes and garlic aioli

### **Grilled Ham & Cheese 20 (Specify GF Bread \$2 Upcharge)**

Hook's two-year white cheddar, Kindred Creamery smoked Gouda, and tomato corn salsa

### **Chicken Salad Sandwich 17 (Specify GF Bread \$2 Upcharge)**

Bell & Evans chicken, local rosemary, thyme and raw honey

### **Local Bacon, Lettuce and Heirloom Tomato Sandwich 17 (Specify GF Bread \$2 Upcharge)**

Wilson Farms bacon, local heirloom tomato, spring mix and house made garlic 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

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