



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, Pineapple Vinaigrette, Ranch, and Hook's Blue Cheese

Warm Parmesan Kale Dip 17

Chopped Larryville Gardens kale mixed with Wisconsin parmesan, cream cheese and roasted garlic, topped with crispy kale and served with grilled sliced BFree gluten free bread, carrot sticks and gluten free almond flour chips

Citrus & Chickpea Hummus 14

House made hummus with chickpeas, tahini, lemon and lime juices and togarashi, topped with pine nuts and served with carrot sticks and gluten free flatbread

Pineapple and Prosciutto Flatbread 19

Kindred Creamery smoked gouda, feta cheese, prosciutto, diced pineapple, sliced red onion, fresh chopped rosemary and balsamic reduction served on garlic brushed gluten free flatbread

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Kindred Creamery smoked gouda, feta cheese, prosciutto, diced pineapple, sliced red onion, fresh chopped rosemary and balsamic reduction served on garlic brushed gluten free flatbread

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 Larryville Gardens sautéed mixed kale and Swiss chard with lemon lime aioli

Vegan Sweet Rice Cake 20

Gluten free flour dredged risotto cake topped with spicy carrot cabbage mango slaw and maple bourbon reduction

Roast Chicken Breast with Wild Rice 29

Pan seared Bell and Evans airline chicken breast served over chickpeas and wild rice, topped with white wine butter sauce and spicy carrot cabbage mango slaw

Pork Tenderloin and Citrus Polenta 34

Peanut and sesame crusted local grilled garlic oil marinated pork tenderloin topped with tamari glaze, crispy garlic chips and green onions served with a side of citrus polenta

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

Lamb Skewer 33

Pinn Oak ground lamb meatballs served with wild rice, pickled red onions, Wisconsin goat cheese, tzatziki, fresh mint Chimichurri and pomegranate seeds

ENTRÉE SALADS

Citrus Salad 17 (Specify No Toast or GF Bread \$2 Upcharge)

Sliced oranges and sliced lemons tossed with pine nuts, red onions, avocado, mixed greens, and balsamic vinaigrette

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

Seared Beef Tips with Blue Cheese Salad 25 (Specify No Toast or GF Bread \$2 Upcharge)

Grilled beef tenderloin tips and diced pineapple served over mixed greens and tossed with pineapple vinaigrette dressing and blue cheese crumbles

SANDWICHES

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

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

Pierson Farms bison burger topped with Kindred Creamery smoked gouda, River Valley Ranch sautéed cremini mushrooms and garlic aioli

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

Wisconsin grass-fed beef burger topped with local bacon, feta cheese, mixed greens and house made citrus hummus

Grilled Cheese and Ham 18

Hook's two-year white cheddar, Kindred Creamery smoked gouda, Orchard Pasture Pigs sliced ham and Larryville Gardens mixed greens on grilled gluten free bread

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

DESSERT

Banana Split 11

Caramelized banana, Wisconsin made ice cream, Filthy black cherry sauce, house made caramel, and Sassy Cow whipped cream

Red Oak Sundae 8

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