



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, Beet Vinaigrette, Lemon Vinaigrette, Ranch, and Hook's Blue Cheese

Creamy Asparagus with Parmesan 16

Grilled asparagus topped with BelGioioso American Grana parmesan cream sauce, crispy prosciutto, grated cured egg yolk, lemon zest and crushed hazelnuts

Roasted Baby Beet Salad 17

Local baby beets roasted and drizzled with V&K honey and tossed with arugula, pickled radishes and beets, goat cheese and beet vinaigrette topped with crushed walnuts

ENTRÉES

Whitefish with Strawberry Salsa and Parmesan Risotto 29

Great Lakes whitefish cooked on a cedar plank and served over BelGioioso American Grana parmesan risotto with dill white wine beurre blanc and topped with house made strawberry salsa

Vegan Spring Risotto 22

Arborio rice tossed with local kohlrabi purée, chopped asparagus, spring onions, River Valley Ranch cremini mushrooms, Larryville Gardens greens and topped with sliced avocado microgreens

Roast Chicken Breast with Roasted Red Potatoes 31 (Specify Oven Roasted Potatoes)

Pan seared Bell and Evans airline chicken breast served over roasted red potatoes, spring onions and chopped asparagus topped with BelGioioso American Grana parmesan cream sauce and Wilson Farm Meats bacon bits

Grilled Tenderloin Filet 50

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

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

ENTRÉE SALADS

Asparagus & Mushroom Salad 17 (Specify No Croutons / GF Bread \$2 Upcharge)

Chopped grilled asparagus, sautéed River Valley Ranch cremini mushrooms, sliced red onions, mixed greens, feta cheese and American Grana parmesan tossed with lemon vinaigrette and topped with a local, cage free poached egg

Add 6 oz Bell & Evans chicken breast 8 4 oz beef tips 10

Strawberry & Goat Cheese Salad 17 (Specify No Toast or GF Bread \$2 Upcharge)

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

Add 6 oz Bell & Evans chicken breast 8 4 oz beef tips 10

SANDWICHES

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

Grass Fed Beef Burger 21 (Specify No Bun or GF Bun \$2 Upcharge)

Wisconsin grass-fed beef burger topped with goat cheese, pickled red onions and house made tzatziki

Bison Burger 24 (Specify No Bun or GF Bun \$2 Upcharge)

Pierson Farms 100% bison burger topped with feta cheese, caramelized onions, sautéed River Valley Ranch cremini mushrooms and garlic aioli

Grilled Cheese and Bacon 20 (Specify Gluten Free Bread)

Hook's two-year white cheddar, Kindred Creamery smoked gouda, Wilson Farm Meats bacon, sautéed Larryville Gardens greens and radish green, parsley and walnut pesto on grilled BFree 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

Keto Cheesecake 12

Sugar free, gluten free house made cheesecake (*Ask your server for this week's flavor*)

Red Oak Sundae 8

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