



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: Red Wine Blueberry Vinaigrette, Lemon Vinaigrette, Ranch or Hook's Blue Cheese

Heirloom Tomatoes and Fresh Burrata 21

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

Roasted Red Pepper Hummus 14 (Specify No Flatbread or GF Flatbread \$2 Upcharge)

House made red pepper hummus topped with local oven roasted cherry tomatoes with rosemary, microgreens and extra virgin olive oil served with carrot sticks

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 red pepper coulis cherry tomatoes, cucumbers, bacon bits and microgreens

Vegan Zucchini Noodles 21

Local zucchini noodles tossed with onions, sweet peppers and local eggplant, topped with house made tomato sauce and fresh basil

Roast Chicken Breast with Garlic Mashed Potatoes 31

Pan seared Bell and Evans airline chicken breast served over garlic mashed potatoes, local French filet beans and blueberry gastrique

Grilled Tenderloin Filet 50

8oz Aspen Ridge tenderloin 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

Surf & Turf 46

Three wild caught gulf shrimp and Aspen Ridge tenderloin filet medallions served with Kindred Creamery smoked gouda polenta, house made cilantro chimichurri and microgreens

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

ENTRÉE SALADS

Peach & Blueberry Salad 17 (Specify No Toast or GF Bread \$2 Upcharge)

Sliced peaches and local blueberries tossed with mixed greens, tri-colored quinoa, red onions and red wine blueberry vinaigrette, topped with goat cheese and red wine reduction

Add 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **10** 3 Grilled Shrimp **10**

Roasted Cherry Tomato Salad 17 (Specify No Croutons / GF Bread \$2 Upcharge)

Local oven roasted cherry tomatoes with rosemary tossed with mixed greens, local sliced cucumbers, sliced red onion and house made ranch dressing topped with feta cheese

Add 6 oz Bell & Evans chicken breast **8** 4 oz beef tips **10** 3 Grilled Shrimp **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 Kindred Creamery smoked gouda, sliced local tomatoes and red onions, mixed greens and house made avocado crema served on a Pastries by Chad brioche bun

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

Pierson Farms 100% bison burger topped with hook's two-year white cheddar, mixed greens, sautéed River Valley Ranch cremini mushrooms and smoked red pepper hummus served on a Pastries by Chad brioche bun

Bacon, Lettuce and Tomato 20 (Specify Gluten Free Bread)

Wilson Farm Meats bacon, locally grown heirloom tomatoes, mixed greens and garlic aioli served on grilled BFree gluten free bread

Grilled Cheese 18 (Specify Gluten Free Bread)

Hook's two-year white cheddar, Kindred Creamery smoked gouda and sautéed Larryville Gardens greens on grilled BFree gluten free Bread, served with a side of house made tomato sauce

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

Lemon Bar 9

Gluten free Kinnikinnick graham cracker crust, lemon curd, lemon zest, snow sugar, raspberry jam and seasonal fruit

Red Oak Sundae 8

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

Matcha and Blueberry Crème Brulee 12

Matcha, blueberry & Wisconsin cream custard topped with classic brûléed sugar, blueberry compote & fresh mint

Keto Cheesecake 12

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