



Gluten Free Dinner 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 or Hook's Blue Cheese

***Shrimp and Pumpkin Polenta 17**

Three grilled Gulf shrimp served over creamy pumpkin polenta, topped with micro greens and pepitas

Sautéed Brussel Sprouts 12

Sautéed Brussel sprouts, red onion and garlic deglazed with white wine and butter topped with bacon bits and candied pecans

Fall Cheese Board 22 (Specify No Toast or GF Toast \$2 Upcharge)

Roasted butternut squash, sliced Brightonwoods Orchard apples, dried cranberries, soppressata, Hooks 2-year white cheddar, Kindred Creamery smoked Gouda, Wood River Creamery cracked pepper cheddar gruyere and Hooks little boy blue cheese

ENTRÉES

***Cedar Plank Alaskan Salmon & Couscous 36**

Alaskan wild-caught skin-on salmon cooked on a cedar plank served with couscous, shaved Brussel sprouts, prosciutto and thyme cream sauce

***Roast Chicken Breast with Pumpkin Risotto 31**

Pan seared Bell and Evans airline chicken breast served over pumpkin pureé and parmesan risotto tossed with sautéed local kale and topped with white wine butter sauce

***Grilled Tenderloin Filet 50**

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

Vegan Stuffed Butternut Squash 21

Roasted locally grown butternut squash filled with wilted local greens, quinoa, dried cranberries, and walnuts, cubed butternut squash topped with a maple glaze

***Pork Shepard's Pie 35**

Local pulled pork, red wine demi-glace, celery, onions and carrots topped with crisp mashed potatoes and Hooks two-year white cheddar and shaved BelGioioso American Grana

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

ENTRÉE SALADS

Apple & Burrata Salad 22 (Specify No Toast or GF Bread \$2 Upcharge)

Mixed salad greens with Brightonwoods Orchard sliced apples, crushed pistachios, and BelGioioso Burrata topped with lemon vinaigrette and served with grilled country bread

Add *6 oz Bell & Evans chicken breast 8 *4 oz beef tips 8 *7oz Alaskan Sockeye Salmon 21

***Beef Tip Blue Cheese Salad 25 (Specify No Toast or GF Bread \$2 Upcharge)**

Mixed salad greens with Hooks Little Boy Blue cheese dressing, red onions, shaved carrots and tenderloin beef tips topped with blue cheese crumbles

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)**

Grass fed beef burger topped with Wood River Creamery cracked pepper cheddar gruyere, sautéed River Valley Ranch cremini mushrooms and garlic aioli

Grilled Cheese 18 (Specify Gluten Free Bread)

Brightonwoods Orchard sliced apples, crushed pistachios and sliced BelGioioso Burrata

Butternut Squash Flatbread 23 (Specify Gluten Free Flat Bread)

Locally grown butternut squash, hickory smoked bacon bits, crispy sage, pine nuts, spicy maple glaze and shaved BelGioioso American Grana

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

Red Wine Poached Pear 10

Cedarburg Spice wine poached pear, candied pecans, caramel drizzle and Wisconsin made vanilla ice cream

Keto Cheesecake 12

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

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