



## 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: Cranberry Balsamic Vinaigrette, Lemon Vinaigrette, Creamy Bacon, Ranch, and Hook's Blue Cheese served with grilled country bread

**Warm Cranberry Jalapeño Dip 17** (Specify Fresh Jalapeño & GF Bread \$2 Upcharge or NO Toast)

Fresh cranberries and jalapeño tossed with cream cheese and Belgioioso American grana, topped with fresh jalapeños served with gluten free bread and carrot sticks

**Date Bruschetta 15** (Specify GF Bread)

Sliced GF Bread topped with date purée, goat cheese, honey glazed crushed walnuts, sliced dates and microgreens

**Winter Cheese Board 24** (Specify No Toast or GF Toast \$2 Upcharge)

Hook's two-year white cheddar, Kindred Creamery smoked Gouda, Wood River Creamery cracked pepper gruyere, soppressata, prosciutto, cubed sweet potato, Yellow Dog Farms roasted garlic, country bread and microgreens

### ENTRÉES

**\*Grilled Tenderloin Filet 50**

8oz filet with sautéed cremini mushrooms, red wine & mushroom reduction sauce topped with butter and fried au gratin sweet and russet potatoes and mixed greens tossed in lemon vinaigrette

**\*Great Lakes Pan Seared Walleye 23**

Pan seared and served over roasted potatoes and greens dressed in a lemon vinaigrette served with a side of white wine butter

**\*Braised Lamb Shank 39**

Pinn-Oak Farms red wine braised lamb shank, served over American Grana polenta, topped with lamb jus, pickled carrots and mint gremolata

**\*Local Pork Chop 43**

Wilson's Farm thick cut pork chop served over creamy garlic mashed potatoes with red wine mushroom cream sauce

**\*Roast Chicken Breast with Creamy Risotto 31**

Bell and Evans airline chicken breast served over creamy American Grana risotto, carrot top pesto, and a side of white wine butter sauce

**Vegan Mujadara 21**

Brown Basmati rice and riced cauliflower tossed with caramelized onions, green lentils, diced sweet potato, sautéed mushrooms and topped with carrot top pesto

**\*Grilled Shrimp and Grits 28**

Garlic and rosemary marinated gulf shrimp served over creamy polenta topped with shaved Belgioioso American grana, served with bacon bits and microgreens

**ENTRÉE SALADS**

**\*Frisée Salad 18 (Specify No Croutons)**

Curly endive tossed with creamy bacon dressing, croutons, local bacon, BelGioioso American Grana cheese topped with Yuppie Hill poached egg

\*Add 6 oz Bell & Evans chicken breast 8 4 oz beef tips 10 3 grilled shrimp 12

**\*Cranberry and Grilled Chicken Salad 24 (Specify No Toast or GF Bread \$2 Upcharge)**

Grilled Bell and Evans boneless chicken breast, spring mix, fresh whole cranberries and red onions, tossed in cranberry balsamic vinaigrette, topped with feta cheese and rosemary croutons

**SANDWICHES**

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

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

Pierson Farms ground Bison burger, served on broche bun, topped with Kindred Creamery smoked Gouda, River Valley cremini mushrooms and garlic aioli

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

Grass fed beef, Wood River Creamery cracked pepper cheddar gruyere, garlic Thai citrus aioli, fried jalapenos and frisée greens

**Grilled Cheese 19 (Specify Gluten Free Bread)**

Country bread, Hooks two year white cheddar, Kindred Creamery smoked Gouda, caramelized onions, and creamy bacon dressed frisée

**\*Pulled Pork & Sprecher's BBQ Sauce 21 (Specify GF Bun)**

Slow roasted, local pulled pork tossed with house made spicy Sprecher's root beer BBQ sauce topped with coleslaw and served on a gluten free bun

**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

**SIDES TO SHARE**

Twice Cooked Parmesan Fries 10

Sautéed River Valley Ranch Mushrooms 10

Garlic Parmesan Mashed Potatoes 12

Parmesan Risotto 12

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