



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

Warm Parmesan Kale Dip 17 (Specify No Toast or GF Toast \$2 Upcharge)

Chopped kale mixed with Wisconsin American Grana, cream cheese and roasted garlic, topped with crispy kale served with grilled sliced baguettes and carrot sticks

Lox Crostini 17 (Specify GF Toast)

Smoked Scottish style salmon served on grilled sliced baguettes with house made avocado tzatziki and topped with feta cheese, capers and dill

Pineapple and Prosciutto Flatbread 19 (Specify GF Flatbread)

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

***Great Lakes Whitefish Mousse with Mango Salsa 20**

House smoked Whitefish, cream cheese and horseradish dip topped with mango jalapeño salsa and served with gluten free almond chips

ENTRÉES

***Roast Chicken Breast with Saffron Risotto 32**

Bell and Evans airline chicken breast served with saffron risotto, sautéed greens, and mango tossed in chili powder with white wine butter sauce

***Grilled Tenderloin Filet 50**

8oz filet with sautéed cremini mushrooms, red wine and mushroom reduction sauce topped with butter served with roasted red potatoes and sautéed glazed carrots

***Lamb Meatballs with Basmati Rice 33 (Specify Rice in Place of Couscous)**

Pinn Oak Farms lamb meatballs with basmati rice, onions and lamb jus topped with goat cheese and mint tzatziki

Vegan Chickpea Curry 21 (Specify No Couscous)

Curried chickpeas and cremini mushrooms served with basmati rice, coconut milk curry sauce and cilantro topped with sesame seeds

***Hanger Steak Frites 38**

Garlic and rosemary marinated Hanger steak topped with caramelized onions and served with parmesan twice cooked fries, chimichurri and lime aioli

***Great Lakes Whitefish with Parmesan Risotto 34**

Whitefish cooked on a cedar plank, served over BelGioioso American Grana risotto, with white wine butter sauce and topped with house made mango jalapeño salsa

ENTRÉE SALADS

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

Sliced oranges, limes and 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

*Grilled Chicken Breast and Blue Cheese Salad 24 (Specify No Toast or GF Toast \$2 Upcharge)

Bell and Evans grilled chopped chicken breast 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

*Ground Tenderloin Sliders with Mango Salsa 21 (Specify No Bun or GF Bun \$2 Upcharge as Whole Burger)

Two ground tenderloin sliders topped with Hooks two-year white cheddar and house made mango salsa

*Bison Burger 24 (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 with Grilled Pineapple 21 (Specify No Bun or GF Bun \$2 Upcharge))

Wisconsin grass-fed beef burger topped with grilled pineapple, Hooks two year white cheddar, and lime aioli

Brie Grilled Cheese 19 (Specify GF Bread)

Grilled Gluten Free bread, melted triple crème brie cheese and Amarena dark cherry syrup

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

Parmesan Risotto 12

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness
Especially if you have certain medical conditions*