

### **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 and Hook's Blue Cheese

## Creamy Asparagus with Parmesan 17

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

# Wisconsin Cheese and Meat Board 28 (Specify GF Toast)

Hooks 2 year aged white cheddar, Kindred Creamery smoked gouda, feta, hot sopressata, prosciutto, dried cranberries, and strawberry rhubarb compote served with grilled gluten free bread

#### Radish Green Hummus 15

House made radish greens hummus with chickpeas, tahini, lemon and lime juices topped with local shaved radishes served with carrot sticks and almond chips

# Grilled Chicken Flatbread 25 (Specify GF Flatbread)

Grilled Bell and Evens chicken breast, local greens, Kindred Creamery smoked gouda, feta, red onions, and gouda cream sauce topped with chopped rosemary, parsley and thyme

# **ENTRÉES**

# Pork and Spring Risotto 32 (Specify No Orzo!)

Orchard Pasture Pigs ground pork, Arborio rice, diced onions, Larryville Gardens greens, parsley, chive and walnut pesto, feta cheese and American Grana parmesan

## Grilled Tenderloin Filet 50

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

## Vegan Spring Risotto 22

Arborio rice with vegan parsley and chive pesto, chopped asparagus, River Valley Ranch cremini mushrooms, baby bok choy and Larryville Gardens greens

### Roast Chicken Breast with Roasted Red Potatoes 32

Pan seared Bell and Evans airline chicken breast served over fried roasted red potatoes and chopped asparagus topped with Kindred Creamery Gouda cream sauce and bacon bits

## Smoked Salmon with Strawberry Salsa and Parmesan Risotto 36

Alaskan wild caught sockeye salmon cooked on a cedar plank and served over BelGioioso American Grana parmesan risotto with dill white wine buerre blanc and topped with house made strawberry jalapeno salsa

# **ENTRÉE SALADS**

# Asparagus & Mushroom Salad 18 (Specify No Toast or GF Toast \$2 Upcharge)

Chopped grilled asparagus, sautéed River Valley Ranch cremini mushrooms, sliced red onions, mixed greens, feta cheese and BelGioioso 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 6.5oz Sockeye Salmon 21

# Strawberry & Goat Cheese Salad 17 (Specify No Toast or GF Toast \$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 6.5oz Sockeye Salmon 21

# Beef Tip and Blue Cheese Salad 27 (Specify No Toast or GF Toast \$2 Upcharge)

Certified humanely raised tenderloin beef tips tossed with spring mix, red onions, local radishes, blue cheese dressing, and Hooks Little Boy Blue cheese crumbles

### **SANDWICHES**

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

# Bison Sliders 24 (Specify No Bun or GF Bun \$2 Upcharge as Whole Burger)

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

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

Wisconsin grass-fed beef burger topped with Hooks 2 year white cheddar and strawberry jalapeno salsa

### Grilled Cheese and Bacon 24 (Specify GF Bread)

Hook's two-year white cheddar, Woodriver cracked pepper cheddar gruyere, Wilson Farm Meats bacon, parsley and walnut pesto on grilled 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 Walleve 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 Cheesy Parmesan Polenta 12