



## 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: Honey Vinaigrette, Lemon Vinaigrette, Ranch and 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 (GF Toast \$3 Upcharge)**

House made red pepper hummus with chickpeas, tahini, lemon and lime juices topped with local oven roasted cherry tomatoes, rosemary, and extra virgin olive oil served with carrot sticks

**\*Caprese Chicken Flatbread 26 (Specify GF Flatbread)**

Bell and Evans diced boneless chicken breast, sliced local cherry tomatoes, sliced burrata, red onion, local basil and balsamic reduction served on gluten free flatbread

### ENTRÉES

**\*Pork Tenderloin and Summer Succotash 34**

Local grilled pork tenderloin served with white wine tomato and local sweet pepper succotash

**\*Surf and Turf with Polenta Cakes 34**

Wood River Creamery Cracked Pepper Cheddar Gruyere polenta cakes, ground tenderloin meatballs topped with peppercorn cream sauce and wild caught gulf shrimp topped with togarashi honey

**\*Grilled Tenderloin Filet 50**

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

**\*Halibut with Parmesan Risotto 45**

Pan seared wild caught Halibut and served over BelGioioso American Grana parmesan risotto topped with red pepper coulis cherry tomatoes, cucumbers and bacon bits

**Marinated Eggplant and Basmati Rice 21**

Tamari marinated and seared eggplant served over basmati rice with diced sweet peppers, topped with sesame seeds and served with a torched lime and cilantro

**\*Roast Chicken Breast with Black Bean Salsa 32**

Bell and Evans Airline chicken breast, Belgioioso American Grana Parmesan risotto and peppercorn cream sauce topped with a tomato, corn and black bean salsa

## **ENTRÉE SALADS**

### **Roasted Cherry Tomato Salad 18 (Specify No Croutons / GF Toast \$2 Upcharge)**

Local oven roasted cherry tomatoes with rosemary and thyme 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**

### **Peach and Goat Cheese Salad 17 (Specify No Toast or GF Toast \$2 Upcharge)**

Sliced peaches tossed with mixed greens, toasted almonds, chèvre, corn, and honey vinaigrette

**\*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**

### **Grilled Cheese with Tomato Corn Salsa 20 (Specify GF Bread)**

Hook's two-year white cheddar, Kindred Creamery smoked Gouda, and tomato corn salsa, served on grilled gluten free bread

### **\*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 grilled brioche bun

### **\*Chicken Salad Sandwich 18 (Specify On a Bed of Greens or GF Toast \$4 Upcharge)**

Bell & Evans chicken, local rosemary, thyme and raw honey served on a bed of mixed greens or grilled gluten free bread

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

Wisconsin grass-fed beef burger topped with Feta and togarashi peach compote served on spring mix and a grilled brioche 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**

Parmesan Risotto **12**

Sautéed River Valley Ranch Mushrooms **10**

Basmati Rice **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*