THE RED OAK
RESTAURANT

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

Warm Cranberry Jalapeño Dip 17
Fresh cranberries and jalapeño tossed with cream cheese and Belgioioso American grana, served with gluten free almond chips and carrot sticks

Lox Crostini 22 (Specify Gluten Free Bread)
Grilled gluten free bread, topped with dill cream cheese dill, capers, smoked gravlax salmon and feta cheese

Miso Maple Sweet Potatoes 18
Maple and Miso glazed sweet potatoes, served over parsnip puree and topped with crushed pistachios

*Pork Meatballs 17
Sweet potato puree, Orchard Pastured Pigs ground pork meatballs, topped with toasted sesame seeds, crispy garlic, and green onions

ENTRÉES

*Airline Chicken Piccata 33 (Specify Rice)
Bell and Evans Airline chicken breast served over basmati rice and topped with white wine caper butter lemon sauce

*Local Pork Chop with Herb Mushroom Cream Sauce 39
Thick Cut Orchard Pastured Pig boneless pork chop, served over whipped garlic mashed potatoes, topped with fresh rosemary, parsley, thyme and mushroom red wine cream sauce

*Grilled Tenderloin Filet 63
8oz filet topped with herbed butter served with whipped garlic mashed potatoes and mixed green lemon vinaigrette salad
***Add** Mushroom & Red Wine Demi or Parmesan, Pecan or Peppercorn Crust **5** Each

*Crusted Tenderloin Trio 55
Three two ounce tenderloin medallions; one each parmesan, pecan, and peppercorn crusted served over saffron risotto

*Blackened Cod with Sweet Potato Puree 29
Wild caught cod seared with blackened seasoning served over sweet potato puree and basmati rice topped with crispy sweet potato matchsticks

Root Vegetable Bowl 20
Roasted parsnips, red potatoes, diced miso maple glazed sweet potatoes, shredded cabbage and sliced cremini mushrooms tossed in cumin, garlic and white wine topped with crispy sweet potato matchsticks

ENTRÉE SALADS

*Cranberry Chicken Salad 26 (Specify No Bread or GF Bread $2 Upcharge)
Bell and Evans boneless chicken breast, fresh cranberries, spring salad mix, feta cheese, red onions and balsamic vinaigrette served with grilled country bread

Mushroom Lentil Salad 17 (Specify No Bread or GF Bread $2 Upcharge)
Sautéed cremini mushrooms, green lentils, spring mix, lemon vinaigrette and caramelized onions, served with grilled country bread

***Add** 6 oz Bell & Evans chicken breast **9** 4 oz beef tips **10**

SANDWICHES

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

*Bison Burger 25 (Specify No Bun or GF Bun $2 Upcharge)
Piersons ground bison burger topped with smoked gouda, caramelized onions and garlic aioli, served on a brioche bun

Grilled Cranberry Jalapeño and Cheese 22 (Specify GF Bread)
Creamy cranberry jalapeno cheese, feta cheese and Orchard Pastured Pigs bacon bits served on grilled rustic bread

*Chicken Quesadilla 28
Almond flour quesadillas filled with smoked gouda, Bell and Evans boneless chicken breast, sliced green and red onions, topped with red wine mushroom cream sauce

FRIDAY FISH FRY

*Wisconsin Baked Cod 27
Served with house made roasted applesauce, twice cooked fries and cabbage & carrot slaw
served with side of white wine butter

*Pan Seared Walleye 30
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
Garlic Mashed Potatoes 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