



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 Parmesan Kale Dip 19

Chopped kale mixed with Belgioioso American grana, cream cheese and roasted garlic, topped with crispy kale and served with gluten free almond flour chips and carrot sticks

Pineapple and Prosciutto Flatbread 22 (Specify Gluten Free Flatbread)

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

ENTRÉES

***Roast Chicken Breast with Saffron Risotto 33**

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

*** Grilled Tenderloin Filet 63**

8oz filet topped with herbed butter, served with roasted red potatoes and honey glazed carrots

***Add Mushroom & Red Wine Demi or Parmesan, Pecan or Peppercorn Crust 5 Each**

Vegan Chickpea Curry 21

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

***Tenderloin Meatballs with Basmati Rice 45**

Ground tenderloin meatballs with basmati rice and pickled red onions topped with goat cheese and mint tzatziki

***Citrus and Soy Pork Belly 34**

Local citrus and soy glazed pork belly served over turnip, garlic and russet mash, topped with sesame seeds, crispy garlic and green onions

***Great Lakes Whitefish with Mango Jalapeno Salsa 38**

Pan seared great lakes whitefish served over Belgioioso American grana risotto with white wine beurre blanc sauce topped with mango jalapeno salsa

ENTRÉE SALADS & SANDWICHES

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

***Chicken Sandwich with Mango Jalapeno Salsa 23 (Specify No Bun or GF Bun \$3 Upcharge)**

Bell and Evans boneless chicken breast topped with smoked gouda, house made mango salsa and gochujang citrus aioli served on a grilled gluten free bun

***Bison Burger 29 (Specify No Bun or GF Bun \$3 Upcharge)**

Piersons 100% ground bison burger topped with grilled pineapple, local bacon, Hook's two-year white cheddar and Sprecher's root beer BBQ sauce, served on a grilled gluten free bun

***Grilled Cheese and Ham 25 (Specify GF Bread)**

Cracked pepper cheddar gruyere, Orchard Pasture Pigs sliced ham and mixed greens served on grilled gluten free bread

Vegan Chickpea Curry Wrap 23 (Specify GF Wrap)

Curried chickpeas and cremini mushrooms served with basmati rice, coconut milk curry sauce, kale, sliced red onions and local sautéed greens in a gluten free wrap

***Burger of the Week (Specify No Bun or GF Bun \$3 Upcharge)**

Ask your server for this week's special burger!

Citrus Salad 17 (Specify No Bread or GF Bread \$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 9 4 oz beef tips 12**

***Beef Tip and Pineapple Salad with Blue Cheese Crumbles 31 (Specify No Bread or GF Bread \$2 Upcharge)**

Tenderloin beef tips and diced pineapple served over spring mix, pineapple vinaigrette and blue cheese crumbles

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

Turnip, Garlic and Russet Mash 12

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*