



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 21**

Grilled asparagus wrapped in bacon, topped with BelGioioso American Grana parmesan cream sauce, grated cured egg yolk, lemon zest, olive oil and crushed hazelnuts

Mast-O-Laboo 22 (Specify GF Bread)

Local beet yogurt topped with black cumin, sliced beets, olive oil, fresh dill and mint served with a side of grilled gluten free bread

***Lamb Skewers 18**

Two local lamb skewers served with local beet and red wine puree, mint tzatziki, parsley, chive and walnut pesto, and crushed hazelnuts

Strawberry Rhubarb Flatbread 19 (Specify Gluten Free Flatbread)

Strawberry rhubarb jam served on gluten free flatbread topped with goat cheese, crushed walnuts, balsamic reduction, fresh mint and crispy prosciutto

ENTRÉES

***Roast Chicken Breast with Roasted Red Potatoes 33**

Bell and Evans Airline chicken breast served over fried roasted red potatoes, spring onions, and chopped asparagus topped with BelGioioso American Grana parmesan cream sauce and crispy prosciutto

*** Grilled Tenderloin Filet 63**

8oz filet topped with herbed butter, served with roasted red potatoes and mixed greens tossed in lemon vinaigrette

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

***Pork Meatballs and Basmati Rice 31 (Specify Basmati Rice)**

Local ground pork, basmati rice, diced onions, chopped asparagus, spring greens, feta cheese, Belgioioso American Grana parmesan, and parsley, chive and walnut pesto

***Blackened Smoked Salmon 37**

Blackened Alaskan wild caught skin-on sockeye salmon cooked on a cedar plank and served over beet yogurt, roasted beets and onions topped with pea shoots, pine nuts and black cumin

Vegan Spring Risotto 22

Arborio rice with parsley, chive and walnut vegan pesto, chopped asparagus, cremini mushrooms and spring greens topped with local microgreens

ENTRÉE SALADS & SANDWICHES

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

Beet and Orange Salad 16

Mixed greens tossed with lemon vinaigrette and topped with red beets, orange segments and pine nuts

***Add 6 oz Bell & Evans chicken breast 9 4 oz beef tips 12 3 Grilled Shrimp 12**

Asparagus and Mushroom Salad 18 (Specify No Croutons)

Chopped grilled asparagus, sautéed 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 9 4 oz beef tips 12 3 Grilled Shrimp 12**

Strawberry and Goat Cheese Salad 17 (Specify No Bread or GF Bread \$2 Upcharge)

Sliced strawberries tossed with mixed greens, Wisconsin goat cheese, sliced red onions, candied pecans and balsamic vinaigrette served with grilled gluten free bread

***Add 6 oz Bell & Evans chicken breast 9 4 oz beef tips 12 3 Grilled Shrimp 12**

***Lamb Burger 24 (Specify No Bun or GF Bun \$3 Upcharge)**

Pinn-Oak lamb burger topped with Wisconsin goat cheese, pickled red onions, and house made mint tzatziki, fresh mint and parsley, chive and walnut pesto served on a grilled gluten free bun

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

Pierson Farms 100 % ground bison burger topped with grilled feta cheese, caramelized onions, sautéed cremini mushrooms, and garlic aioli served on a grilled gluten free bun

***Grilled Bacon and Cheese 23 (Specify GF Bread)**

Hook's little boy blue, Kindred Creamery smoked gouda, Wilson Farm Meats bacon and parsley, chive and walnut pesto on grilled gluten free bread

***Grilled Chicken Sandwich 22 (Specify No Bun or GF Bun \$3 Upcharge)**

Grilled Bell and Evans chicken breast topped with mixed greens, Hook's two-year white cheddar and remoulade served on a grilled gluten free bun

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

Wisconsin grass-fed beef burger served on a grilled gluten free bun

Ask Your Server for this Week's Burger Special

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**

Pan seared and served over roasted potatoes and greens dressed in a lemon vinaigrette served with a side of white wine butter

SIDES TO SHARE

Twice Cooked Parmesan Fries 10

Sautéed River Valley Ranch Mushrooms 10

Parmesan Risotto 12

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*