GLUIEN FREE MENU

STARTERS

BULL BITES

Cast iron seared Cajun-seasoned tenderloin tips served with sliced roma tomatoes, green onions and a side of creamy horseradish / 13.95

SOUP & SALAD

Add Broiled Shrimp or Rotisserie Chicken to any Salad for 3.95, Salmon or Steak for 5.95 or Broiled Chicken for 4.95

Hand-pulled rotisserie chicken, peppers, onions, tomatoes and jalapeños seasoned with southwestern spices; garnished with chopped cilantro and queso fresco

MESQUITE GRILLED SALMON SALAD...... 13.95

Lemon-peppered salmon over baby spinach with craisins, toasted almonds and white maple balsamic

Romaine lettuce tossed with Caesar dressing and topped with shredded parmesan cheese

Romaine & iceberg lettuces with matchstick carrots, red cabbage, sliced tomatoes and cucumbers; served with choice of dressing

DRESSINGS

We are proud to offer a wide variety of gluten free dressings:

Bleu Cheese - Italian - Thousand Island - White Maple Balsamic - Balsamic Vinaigrette - Caesar French - Herb-Mustard Vinaigrette - Raspberry Vinaigrette - Oil & Vinegar



ENTRÉES

Served with choice of two sides unless otherwise noted*:

Baked Jo-Jo Potatoes - Loaded Baked Potato Wild Rice Pilaf - Sautéed Green Beans Upgrade to Blanched Asaparagus for 1.45

Add **Soup** or a side **House or Caesar Salad** for 2.95 Add **Whiskey-Kissed Mushrooms and Onions** to any dish for 1.95 or a **Skewer of Broiled Shrimp for** 5.95

CHATEAU SIRLOIN

Filet of sirloin; topped with our signature steak butter / 20.45

CEDAR PLANKED SALMON

Wood-fired and finished with our smoky red onion & jalapeño glaze; served with wild rice pilaf & blanched asparagus / 22.95

SPIT-ROASTED CHICKEN

Mesquite-seasoned and roasted over open flames

Quarter / 14.95 or Half / 18.95

SKILLET FAJITAS*

Over a sizzling southwest veggie mix with corn tortillas, shredded cheese, Pico de Gallo, sour cream and fresh guacamole; served with garlic rice pilaf & black bean salad Chicken or Steak / 16.95

Bull Bite, Broiled Walleye or Shrimp / 18.95

DESSERTS -

CHOCOLATE DECADENCE

Flourless chocolate torte atop raspberry and chocolate sauces; sprinkled with powdered sugar / 7

The safety of our guests is of the utmost importance. Please make your server aware of any allergies or concerns. Please be aware that extra time may be needed for the preparation of gluten free menu items.

Please keep in mind that any items prepared without gluten are made in a kitchen that handles many other wheat products. We take food allergies very seriously and do our best to provide each gluten free dish with precaution. However unlikely, there is a possibility for food items to come in contact with wheat or gluten.