

# GLUTEN FREE LUNCH

## at the start.

- BISTRO WINGS** 12  
CHICKEN WINGS GOLDEN FRIED AND TOSSED WITH A CHOICE OF HOUSEMADE MAPLE BBQ OR CLASSIC BUFFALO SAUCE.
- 110 CAJUN YELLOWFIN TUNA\*** 14  
CHILLED SUSHI-GRADE YELLOWFIN TUNA, SERVED RARE WITH ASIAN SLAW AND A SRIRACHA AIOLI DRIZZLE.
- 110 TATER TOT POUTINE** 8  
TATER TOTS SERVED WITH A CARAMELIZED SHALLOT DEMI-GLACE, CHEESE SAUCE AND TOPPED WITH SCALLIONS.
- ASIAN CALAMARI** 13  
GOLDEN FRIED RINGS, TENTACLES AND CHERRY PEPPERS, FINISHED WITH A SWEET CHILI SAUCE.

- 110 SPINACH DIP** 12  
A CREAMY BLEND OF CHEESES, SPINACH AND ARTICHOKE, SERVED WITH TORTILLA CHIPS AND CUCUMBER SLICES.
- CRISPY FRIED PICKLE CHIPS** 7  
CRISPY DILL PICKLE CHIPS, SERVED WITH HONEY MUSTARD AND SRIRACHA AIOLI DIPPING SAUCES.
- CRAB RANGOON DIP** 14  
A CREAMY BLEND OF CRAB, CHEESES AND SCALLIONS, BAKED WITH WHITE CHEDDAR AND SERVED WITH OLD BAY SEASONED POTATO CHIPS AND CELERY.

- BBQ CHICKEN NACHOS** 13  
LAYERS OF CORN TORTILLA CHIPS, PULLED CHICKEN, BBQ SAUCE, CHEDDAR, RANCH, BLACK BEANS, CORN AND BANANA PEPPERS.
- FIRECRACKER SHRIMP** 13  
TEMPURA BATTERED AND LIGHTLY FRIED SHRIMP, TOSSED IN A SWEET CHILI SAUCE.
- CHEF'S PLATE** 15  
A MEDLEY OF ROASTED RED PEPPER HUMMUS, TZATZIKI SAUCE, FIG JAM, CANDIED WALNUTS, RED GRAPES, ARTICHOKE, OLIVES, ROASTED RED PEPPERS AND CUCUMBERS, ACCOMPANIED BY CORN TORTILLA CHIPS.

## on the dough.

- BUFFALO CHICKEN FLATBREAD** 12  
SHREDDED CHICKEN AND BLUE CHEESE, TOPPED WITH CHEDDAR AND FINISHED WITH A DRIZZLE OF RANCH AND BUFFALO, SERVED ON A GLUTEN FREE FLATBREAD.
- FIG AND BLUE CHEESE FLATBREAD** 12  
FIG JAM, CARAMELIZED ONIONS AND BLUE CHEESE CRUMBLES, TOPPED WITH BABY ARUGULA AND BALSAMIC REDUCTION, SERVED ON A GLUTEN FREE FLATBREAD.

- PEPPERONI FLATBREAD** 12  
BOLOGNESE SAUCE TOPPED WITH PEPPERONI, SHREDDED MOZZARELLA AND PROVOLONE BLEND, SERVED ON A GLUTEN FREE FLATBREAD.
- MARGHERITA FLATBREAD** 12  
PESTO, SLICED TOMATOES AND FRESH MOZZARELLA, FINISHED WITH BALSAMIC REDUCTION AND BASIL, SERVED ON A GLUTEN FREE FLATBREAD.

## from the garden.

ADD THE FOLLOWING TO ANY SALAD: CHICKEN 5 \*SALMON 8 SHRIMP 8 \*SEARED YELLOWFIN TUNA 9 \*STEAK TIPS 9

- 110 SEASONAL** 8  
ARTISAN GREENS AND ARUGULA, DICED GALA APPLES, RED GRAPES AND CANDIED WALNUTS TOSSED IN A BALSAMIC VINAIGRETTE, TOPPED WITH FETA AND APPLEWOOD SMOKED BACON.
- 110 CAESAR** 8  
CRISP ROMAINE HEARTS TOSSED IN HOUSEMADE CAESAR DRESSING AND TOPPED WITH SHAVED REGGIANO.
- KALE BRUSSELS SALAD** 11  
KALE, BRUSSELS SPROUTS, BROCCOLI, CABBAGE, RADICCHIO, CARROTS AND GOLDEN BEETS WITH DRIED CRANBERRIES AND PECANS, TOSSED IN A WHOLE GRAIN MUSTARD VINAIGRETTE, TOPPED WITH GOAT CHEESE AND GRANNY SMITH APPLES.
- BBQ CHICKEN SALAD** 14  
FRIED CHICKEN BREAST, ARTISAN MIX, CORN, BLACK BEANS, GRAPE TOMATOES, APPLEWOOD SMOKED BACON, AVOCADO, WHITE CHEDDAR AND BANANA PEPPERS, TOSSED IN HOUSEMADE RANCH AND FINISHED WITH A BBQ DRIZZLE.

- BLUE CHEESE WEDGE** 10  
ICEBERG WEDGE SERVED WITH APPLEWOOD SMOKED BACON, BLUE CHEESE CRUMBLES, GRAPE TOMATOES, RED ONIONS, HOUSEMADE BLUE CHEESE DRESSING AND A BALSAMIC REDUCTION.
- ROASTED BEET SALAD** 10  
MARINATED AND ROASTED PURPLE AND GOLDEN BEETS TOSSED WITH ARUGULA, PICKLED ONIONS, CANDIED WALNUTS AND A RED WINE VINAIGRETTE, FINISHED WITH CRUMBLLED GOAT CHEESE.
- WALNUT ENCRUSTED GOAT CHEESE SALAD** 11  
CANDIED WALNUT ENCRUSTED GOAT CHEESE PATTY DRIZZLED WITH AMBER HONEY, TOPPED WITH ARTISAN GREENS, ARUGULA, CARAMELIZED ONIONS AND BLUEBERRIES, TOSSED IN A BALSAMIC REDUCTION.
- STEAK SALAD\*** 17  
THICK SLICED BEEFSTEAK TOMATO AND RED ONION, STACKED WITH ARTISAN GREENS AND SIRLOIN STEAK, FINISHED WITH HOUSEMADE STEAK SAUCE, BLUE CHEESE CRUMBLES, APPLEWOOD SMOKED BACON AND BALSAMIC REDUCTION.

## in the bowl.

- CHILI** CUP 6 BOWL 8  
A HEARTY CHILI TOPPED WITH MONTEREY JACK AND CHEDDAR, SOUR CREAM AND SCALLIONS.

- 110 TOMATO SOUP** CUP 5 BOWL 7  
A MILDLY SWEET CREAM OF TOMATO SOUP WITH A HINT OF GARLIC AND PARMESAN.

## between the bread.

CHOICE OF 1 SIDE

- 110 CLASSIC CHEESEBURGER\*** 13  
GRILLED 8 OZ ALL-NATURAL *Certified Angus Beef*® BURGER, SERVED WITH YOUR CHOICE OF CHEESE, LETTUCE, TOMATO, RED ONION AND PICKLE, SERVED ON A GLUTEN FREE BUN.  
ADD MUSHROOMS, ONIONS OR BACON 1, ADD ALL THREE TOPPINGS 2.50
- THE "CURE" BURGER\*** 15  
GRILLED 8 OZ ALL-NATURAL *Certified Angus Beef*® BURGER, AMERICAN CHEESE, APPLEWOOD SMOKED BACON, FRIED EGG, SMASHED TATER TOTS AND CARAMELIZED SHALLOT DEMI-GLACE, SERVED ON A GLUTEN FREE BUN.
- TURKEY BURGER** 13  
A PAN-SEARED SEASONED TURKEY BURGER TOPPED WITH CHEDDAR, AVOCADO, RED ONION, LEMON AIOLI AND ARUGULA, SERVED ON A GLUTEN FREE BUN.
- CAJUN SALMON BURGER\*** 13  
A CAJUN SEASONED, HOUSEMADE SESAME GINGER SALMON BURGER, TOPPED WITH AN ASIAN SLAW AND SRIRACHA AIOLI, SERVED ON A GLUTEN FREE BUN.
- PULLED PORK SANDWICH** 12  
SLOW COOKED, DRY RUBBED PULLED PORK, TOSSED IN BBQ, SERVED ON A GLUTEN FREE BUN WITH COLESLAW, PICKLES, CHEDDAR AND CRISPY ONION STRINGS.
- STEAK & CHEESE** 14  
*Certified Angus Beef*® SHAVED STEAK, CARAMELIZED ONIONS, GREEN AND RED PEPPERS, SMOTHERED WITH AMERICAN CHEESE, SERVED ON A GLUTEN FREE BUN.
- CHICKEN CORDON BLEU SANDWICH** 14  
LIGHTLY FRIED OR GRILLED CHICKEN TOPPED WITH SWISS, SHAVED HAM, HONEY MUSTARD, LEAF LETTUCE AND TOMATO, SERVED ON A GLUTEN FREE BUN.
- MEATLOAF BURGER** 13  
A MIXTURE OF GROUND BEEF, PORK AND VEAL WITH A SMOKY GLAZE, SERVED ON A GLUTEN FREE BUN WITH LEAF LETTUCE, CRISPY ONION STRINGS AND SRIRACHA KETCHUP.
- MEDITERRANEAN VEGGIE SANDWICH** 12  
RED PEPPER HUMMUS, RED ONION, FETA, ROASTED RED PEPPERS, SLICED OLIVES, SHAVED CUCUMBER AND ARUGULA, SERVED ON A GLUTEN FREE BUN.
- FISH TACOS** 13  
TWO TACOS WITH CAJUN SEASONED FRIED COD, RICE SALAD AND PICKLED VEGETABLES, SERVED ON WARMED CORN TORTILLAS, FINISHED WITH SRIRACHA AIOLI.

## by the chef.

- 110 CHICKEN CAPRESE PARMESAN** 18  
GOLDEN FRIED CHICKEN BREAST TOPPED WITH PESTO, REGGIANO CHEESE, MOZZARELLA AND ROASTED TOMATOES, FINISHED WITH A BALSAMIC REDUCTION, SERVED WITH AN ARTISAN GREEN SALAD.
- PULLED PORK MAC AND CHEESE** 16  
A RICH CHEESE SAUCE TOSSED WITH GLUTEN FREE FUSILLI PASTA, TOPPED WITH BBQ PULLED PORK AND CRISPY ONION STRINGS, FINISHED WITH A DRIZZLE OF BBQ AND RANCH.
- FISH AND CHIPS** 17  
NORTH ATLANTIC COD FRIED IN SEASONED GLUTEN FREE FLOUR, SERVED WITH FRENCH FRIES, ACCOMPANIED BY TARTAR SAUCE AND COLESLAW.
- GRILLED CHEESE & TOMATO SOUP** 12  
A BLEND OF GOAT AND AMERICAN CHEESE ON A GLUTEN FREE BUN WITH ROASTED GARLIC AIOLI, ACCOMPANIED BY A MILDLY SWEET CREAM OF TOMATO SOUP.
- 110 CUCUMBER & AVOCADO TUNA\*** 15  
SLICED CAJUN TUNA, SERVED RARE, OVER JASMINE RICE WITH AVOCADO, THINLY SLICED CUCUMBER AND HONEYDEW MELON, FINISHED WITH A LIGHT SOY GINGER DRESSING.
- CHICKEN PESTO PASTA** 16  
PAN-SEARED CHICKEN, ROASTED TOMATOES, ARTICHOKE AND GLUTEN FREE FUSILLI PASTA, TOSSED IN A CREAMY PESTO SAUCE AND FINISHED WITH SHAVED REGGIANO.
- SESAME SRIRACHA STEAK TIPS\*** 15  
MARINATED STEAK TIPS, SERVED OVER JASMINE RICE, PICKLED CUCUMBERS, CARROTS, RED ONIONS AND PEPPERS, FINISHED WITH SRIRACHA AIOLI.
- PASTA BOLOGNESE** 17  
GLUTEN FREE FUSILLI PASTA TOSSED IN A SAVORY BOLOGNESE SAUCE THAT FEATURES A BLEND OF BEEF, PORK AND VEAL, TOPPED WITH PARMESAN AND FRESH BASIL.

## on the side.

- FRENCH FRIES 5  
SWEET POTATO FRIES  
SEASONAL VEGETABLES  
ONION STRINGS  
JASMINE RICE
- BROCCOLI  
ROASTED GARLIC MASHED POTATOES  
CHILLED ASIAN NOODLE SALAD  
ROASTED BRUSSELS SPROUTS (+\$1)

ADD A HALF SEASONAL OR CAESAR SALAD TO ANY ENTREE FOR AN ADDITIONAL \$4

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

\*THESE ITEMS ARE COOKED TO ORDER AND/OR MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# GLUTEN FREE DINNER

## at the start.

<b>BISTRO WINGS</b> CHICKEN WINGS GOLDEN FRIED AND TOSSED WITH A CHOICE OF HOUSEMADE MAPLE BBQ OR CLASSIC BUFFALO SAUCE.	12	<b>110 SPINACH DIP</b> A CREAMY BLEND OF CHEESES, SPINACH AND ARTICHOKE, SERVED WITH TORTILLA CHIPS AND CUCUMBER SLICES.	12	<b>BBQ CHICKEN NACHOS</b> LAYERS OF CORN TORTILLA CHIPS, PULLED CHICKEN, BBQ SAUCE, CHEDDAR, RANCH, BLACK BEANS, CORN AND BANANA PEPPERS.	13
<b>110 CAJUN YELLOWFIN TUNA*</b> CHILLED SUSHI-GRADE YELLOWFIN TUNA, SERVED RARE WITH ASIAN SLAW AND A SRIRACHA AIOLI DRIZZLE.	14	<b>CRISPY FRIED PICKLE CHIPS</b> CRISPY DILL PICKLE CHIPS, SERVED WITH HONEY MUSTARD AND SRIRACHA AIOLI DIPPING SAUCES.	7	<b>FIRECRACKER SHRIMP</b> TEMPURA BATTERED AND LIGHTLY FRIED SHRIMP, TOSSED IN A SWEET CHILI SAUCE.	13
<b>110 TATER TOT POUTINE</b> TATER TOTS SERVED WITH A CARAMELIZED SHALLOT DEMI-GLACE, CHEESE SAUCE AND TOPPED WITH SCALLIONS.	8	<b>CRAB RANGOON DIP</b> A CREAMY BLEND OF CRAB, CHEESES AND SCALLIONS, BAKED WITH WHITE CHEDDAR AND SERVED WITH OLD BAY SEASONED POTATO CHIPS AND CELERY.	14	<b>CHEF'S PLATE</b> A MEDLEY OF ROASTED RED PEPPER HUMMUS, TZATZIKI SAUCE, FIG JAM, CANDIED WALNUTS, RED GRAPES, ARTICHOKE, OLIVES, ROASTED RED PEPPERS AND CUCUMBERS, ACCOMPANIED BY CORN TORTILLA CHIPS.	15
<b>ASIAN CALAMARI</b> GOLDEN FRIED RINGS, TENTACLES AND CHERRY PEPPERS, FINISHED WITH A SWEET CHILI SAUCE.	13				

## on the dough.

<b>BUFFALO CHICKEN FLATBREAD</b> SHREDDED CHICKEN AND BLUE CHEESE, TOPPED WITH CHEDDAR AND FINISHED WITH A DRIZZLE OF RANCH AND BUFFALO, SERVED ON A GLUTEN FREE FLATBREAD.	12	<b>PEPPERONI FLATBREAD</b> BOLOGNESE SAUCE TOPPED WITH PEPPERONI, SHREDDED MOZZARELLA AND PROVOLONE BLEND, SERVED ON A GLUTEN FREE FLATBREAD.	12
<b>FIG AND BLUE CHEESE FLATBREAD</b> FIG JAM, CARAMELIZED ONIONS AND BLUE CHEESE CRUMBLES, TOPPED WITH BABY ARUGULA AND BALSAMIC REDUCTION, SERVED ON A GLUTEN FREE FLATBREAD.	12	<b>MARGHERITA FLATBREAD</b> PESTO, SLICED TOMATOES AND FRESH MOZZARELLA, FINISHED WITH BALSAMIC REDUCTION AND BASIL, SERVED ON A GLUTEN FREE FLATBREAD.	12

## from the garden.

<b>ADD THE FOLLOWING TO ANY SALAD:</b>					
<b>CHICKEN</b>	5	<b>*SALMON</b>	8	<b>SHRIMP</b>	8
<b>*SEARED YELLOWFIN TUNA</b>	9	<b>*STEAK TIPS</b>	9		
<b>110 SEASONAL</b> ARTISAN GREENS AND ARUGULA, DICED GALA APPLES, RED GRAPES AND CANDIED WALNUTS TOSSED IN A BALSAMIC VINAIGRETTE, TOPPED WITH FETA AND APPLEWOOD SMOKED BACON.	8	<b>110 CAESAR</b> CRISP ROMAINE HEARTS TOSSED IN HOUSEMADE CAESAR DRESSING AND TOPPED WITH SHAVED REGGIANO.	8		
<b>KALE BRUSSELS SALAD</b> KALE, BRUSSELS SPROUTS, BROCCOLI, CABBAGE, RADICCHIO, CARROTS AND GOLDEN BEETS WITH DRIED CRANBERRIES AND PECANS, TOSSED IN A WHOLE GRAIN MUSTARD VINAIGRETTE, TOPPED WITH GOAT CHEESE AND GRANNY SMITH APPLES.	11	<b>BLUE CHEESE WEDGE</b> ICEBERG WEDGE SERVED WITH APPLEWOOD SMOKED BACON, BLUE CHEESE CRUMBLES, GRAPE TOMATOES, RED ONIONS, HOUSEMADE BLUE CHEESE DRESSING AND A BALSAMIC REDUCTION.	10		
<b>ROASTED BEET SALAD</b> MARINATED AND ROASTED PURPLE AND GOLDEN BEETS TOSSED WITH ARUGULA, PICKLED ONIONS, CANDIED WALNUTS AND A RED WINE VINAIGRETTE, FINISHED WITH CRUMBLLED GOAT CHEESE.	10	<b>STEAK SALAD*</b> THICK SLICED BEEFSTEAK TOMATO AND RED ONION, STACKED WITH ARTISAN GREENS AND SIRLOIN STEAK, FINISHED WITH HOUSEMADE STEAK SAUCE, BLUE CHEESE CRUMBLES, APPLEWOOD SMOKED BACON AND BALSAMIC REDUCTION.	17		

## in the bowl.

<b>CHILI</b> A HEARTY CHILI TOPPED WITH MONTEREY JACK AND CHEDDAR, SOUR CREAM AND SCALLIONS.	CUP 6	<b>BOWL 8</b>	<b>110 TOMATO SOUP</b> A MILDLY SWEET CREAM OF TOMATO SOUP WITH A HINT OF GARLIC AND PARMESAN.	CUP 5	<b>BOWL 7</b>
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## by the chef.

<b>110 CUCUMBER &amp; AVOCADO TUNA*</b> SLICED CAJUN TUNA, SERVED RARE, OVER JASMINE RICE WITH AVOCADO, THINLY SLICED CUCUMBER AND HONEYDEW MELON, FINISHED WITH A LIGHT SOY GINGER DRESSING.	22
<b>CHICKEN PESTO PASTA</b> PAN-SEARED CHICKEN, ROASTED TOMATOES, ARTICHOKE AND GLUTEN FREE FUSILLI PASTA, TOSSED IN A CREAMY PESTO SAUCE AND FINISHED WITH SHAVED REGGIANO.	16
<b>110 CHIMICHURRI STEAK*</b> CAJUN SEASONED SIRLOIN STEAK TOPPED WITH AN HERB AND GARLIC INFUSED CHIMICHURRI SAUCE, SERVED WITH SEASONED FRENCH FRIES.	25
<b>CUBAN SWORDFISH*</b> BLACKENED SWORDFISH SERVED OVER A BLACK BEAN, CORN AND RICE SALAD, BLACK BEAN PUREE AND ARUGULA, TOSSED IN CITRUS OIL AND FINISHED WITH LIME SOUR CREAM AND GRILLED CITRUS.	24
<b>GREEK SALMON*</b> GRILLED SALMON SERVED OVER A MARINATED TOMATO, CUCUMBER AND FETA SALAD, FINISHED WITH A FRESH LEMON TZATZIKI.	22
<b>110 CHICKEN CAPRESE PARMESAN</b> GOLDEN FRIED CHICKEN BREAST TOPPED WITH PESTO, REGGIANO, MOZZARELLA AND ROASTED TOMATOES, FINISHED WITH A BALSAMIC REDUCTION, SERVED WITH AN ARTISAN GREEN SALAD.	18
<b>SHRIMP AND CLAM PASTA</b> SAUTÉED SHRIMP TOSSED IN AN HERBED CLAM SAUCE WITH ROASTED TOMATOES AND GLUTEN FREE FUSILLI PASTA, FINISHED WITH BASIL AND PARMESAN.	19
<b>110 MEATLOAF</b> A MIXTURE OF GROUND BEEF, PORK AND VEAL WITH A SMOKY GLAZE, SERVED OVER ROASTED GARLIC MASHED POTATOES AND BROCCOLI, TOPPED WITH CRISPY ONION STRINGS AND SRIRACHA KETCHUP.	17
<b>FISH AND CHIPS</b> NORTH ATLANTIC COD FRIED IN SEASONED GLUTEN FREE FLOUR, SERVED WITH FRENCH FRIES, ACCOMPANIED BY TARTAR SAUCE AND COLESLAW.	17
<b>PULLED PORK MAC AND CHEESE</b> A RICH CHEESE SAUCE TOSSED WITH GLUTEN FREE FUSILLI PASTA, TOPPED WITH BBQ PULLED PORK AND CRISPY ONION STRINGS, FINISHED WITH A DRIZZLE OF BBQ AND RANCH.	16
<b>110 SESAME GINGER SALMON*</b> PAN-SEARED SALMON OVER MARINATED CHILLED SOBA NOODLES, TOSSED WITH ASIAN SLAW AND SESAME GINGER DRESSING, TOPPED WITH SESAME SEEDS AND FINISHED WITH SRIRACHA AIOLI.	22
<b>PASTA BOLOGNESE</b> GLUTEN FREE FUSILLI PASTA TOSSED IN A SAVORY BOLOGNESE SAUCE THAT FEATURES A BLEND OF BEEF, PORK AND VEAL, TOPPED WITH PARMESAN AND FRESH BASIL.	17
<b>110 BEEF STROGANOFF*</b> PAN-SEARED BEEF TENDERLOIN WITH A WILD MUSHROOM BLEND, CARAMELIZED ONIONS AND A SALTED DEMI-GLACE, SERVED WITH GLUTEN FREE FUSILLI PASTA	22

## off the hook.

CHOICE OF 2 SIDES	
<b>SALMON*</b> NORTH ATLANTIC, OCEANIC RAISED. PREPARED GRILLED OR CAJUN STYLE.	22
<b>SWORDFISH*</b> EAST COAST, LINE CAUGHT. PREPARED GRILLED OR CAJUN STYLE.	24
<b>BAKED COD</b> NORTH ATLANTIC, LINE CAUGHT.	17
CHOICE OF 2 SIDES	
<b>STEAK TIPS*</b> 12 OZ OF BOURBON MARINATED TIPS, FINISHED WITH A WHISKEY GLAZE.	24
<b>NY STRIP*</b> 12 OZ, 21 DAY AGED. SERVED WITH A STEAKHOUSE BUTTER.	30
<b>RIBEYE*</b> 14 OZ, 21 DAY AGED. SERVED WITH A BALSAMIC BBQ COMPOUND BUTTER.	32
<b>ADD MUSHROOMS OR ONIONS</b>	1
<b>ADD DEMI-GLACE</b>	2
<b>ADD ALL THREE</b>	3

## in the cut.

CHOICE OF 2 SIDES

<b>STEAK TIPS*</b> 12 OZ OF BOURBON MARINATED TIPS, FINISHED WITH A WHISKEY GLAZE.	24
<b>NY STRIP*</b> 12 OZ, 21 DAY AGED. SERVED WITH A STEAKHOUSE BUTTER.	30
<b>RIBEYE*</b> 14 OZ, 21 DAY AGED. SERVED WITH A BALSAMIC BBQ COMPOUND BUTTER.	32
<b>ADD MUSHROOMS OR ONIONS</b>	1
<b>ADD DEMI-GLACE</b>	2
<b>ADD ALL THREE</b>	3

## on the side.

5
FRENCH FRIES
SWEET POTATO FRIES
ONION STRINGS
JASMINE RICE
ROASTED GARLIC MASHED POTATOES
SEASONAL VEGETABLES
BROCCOLI
CHILLED ASIAN NOODLE SALAD
ROASTED BRUSSELS SPROUTS (+\$1)
<b>ADD A HALF SEASONAL OR CAESAR SALAD TO ANY ENTREE FOR AN ADDITIONAL \$4</b>

## between the bread.

CHOICE OF 1 SIDE

<b>110 CLASSIC CHEESEBURGER*</b> GRILLED 8 OZ ALL-NATURAL <i>Certified Angus Beef</i> ® BURGER, SERVED WITH YOUR CHOICE OF CHEESE, LETTUCE, TOMATO, RED ONION AND PICKLE, SERVED ON A GLUTEN FREE BUN.	13
<b>ADD MUSHROOMS, ONIONS OR BACON 1</b> <b>ADD ALL THREE TOPPINGS 2.50</b>	
<b>TURKEY BURGER</b> A PAN-SEARED SEASONED TURKEY BURGER TOPPED WITH CHEDDAR, AVOCADO, RED ONION, LEMON AIOLI AND ARUGULA, SERVED ON A GLUTEN FREE BUN.	13
<b>CAJUN SALMON BURGER*</b> A CAJUN SEASONED, HOUSEMADE SESAME GINGER SALMON BURGER, TOPPED WITH AN ASIAN SLAW AND SRIRACHA AIOLI, SERVED ON A GLUTEN FREE BUN.	13
<b>STEAK &amp; CHEESE</b> <i>Certified Angus Beef</i> ® SHAVED STEAK, CARAMELIZED ONIONS, GREEN AND RED PEPPERS, SMOTHERED WITH AMERICAN CHEESE, SERVED ON A GLUTEN FREE BUN.	14
<b>CHICKEN CORDON BLEU SANDWICH</b> LIGHTLY FRIED OR GRILLED CHICKEN TOPPED WITH SWISS, SHAVED HAM, HONEY MUSTARD, LEAF LETTUCE AND TOMATO, SERVED ON A GLUTEN FREE BUN.	14
<b>PULLED PORK SANDWICH</b> SLOW COOKED, DRY RUBBED PULLED PORK, TOSSED IN BBQ, SERVED ON A GLUTEN FREE BUN WITH COLESLAW, PICKLES, CHEDDAR AND CRISPY ONION STRINGS.	12
<b>MEDITERRANEAN VEGGIE SANDWICH</b> RED PEPPER HUMMUS, RED ONION, FETA, ROASTED RED PEPPERS, SLICED OLIVES, SHAVED CUCUMBER AND ARUGULA, SERVED ON A GLUTEN FREE BUN.	12

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

\*THESE ITEMS ARE COOKED TO ORDER AND/OR MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEAT, FISH, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.