



# GLUTEN FRIENDLY DINNER

## SHARE PLATES

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### EDAMAME PLATE 9

Steamed Edamame  
Salt & Pepper  
Tamari Aioli Dip  
Toasted Sesame Seeds

### HUMMUS PLATE 11

House Hummus  
Olives / Peppers / Artichokes  
Pickled Red Onions  
Feta Cheese  
Sliced Cucumber

### KALE & ARTICHOKE DIP 10

Chopped Artichoke Hearts/Kale  
Monterey/Parmesan  
Sliced Cucumbers

### ASIAN LETTUCE WRAPS 13.5

Hoisin Garlic Ginger Chicken  
Butter Lettuce Wraps  
Pickled Carrots / Ginger  
Avocado / Mango / Cilantro  
Fresh Scallion Garnish  
Black Bean Vinaigrette

### THAI TACOS 10

Smoked BBQ Pork  
Asian Cole Slaw  
Sriracha (Spicy)  
Cilantro  
Lettuce Wrap

## SIGNATURE SALADS

Enhance any salad: Chicken 4 / Salmon 6 / Shrimp 5

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### AVOCADO WEDGE SALAD 14.5

Boston Bibb Wedge  
Hickory Smoked Bacon  
Bleu Cheese Crumbles  
Grape Tomatoes  
Sliced Avocado  
House Garlic Ranch

### SPINACH & STRAWBERRY 14

Spinach / Wild Arugula  
Strawberries  
Peppered Goat Cheese  
Candied Walnuts  
Shallots  
Pomegranate Vinaigrette

### MEDITERRANEAN 14

Mixed Greens  
Artichokes / Kalamata Olives / Cucumbers  
Pepperoncinis / Red Onions  
Feta Cheese  
Italian Vinaigrette

### CAESAR SALAD 14

Chopped Romaine Lettuce  
Grape Tomatoes  
Shaved Parmesan  
Hickory Smoked Bacon  
Capers  
Creamy Parmesan Dressing

## SOUPS

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### TOMATO SOUP 5/7

# STEAKS & CHOPS

Add a house wedge dinner salad \$5

## NEW YORK STRIP\* 35

14 oz. Premium Angus Strip  
Savory Compound Butter  
White Cheddar Mash  
Lemon Parmesan Asparagus

## GRILLED RIBEYE\* 33

12 oz. Premium Angus Ribeye  
Roasted Shiitake Mushroom Demi  
White Cheddar Mash  
Lemon Parmesan Broccolini

## IOWA CHOP\* 27

12 oz. Pork Porterhouse  
Bacon Sweet Corn Cream Sauce  
White Cheddar Mash  
Garlic Sautéed Green Beans

## PETITE MEDALLIONS\* 30

Two 3 oz. Angus Medallions  
Garlic de Burgo Butter  
White Cheddar Mash  
Lemon Parmesan Asparagus  
- Add Butter Poached Shrimp 6

## 10 OZ. FILET DE BURGO 36

10 oz. Center Cut Filet  
Garlic de Burgo Butter  
White Cheddar Mash  
Lemon Parmesan Asparagus  
- Add Butter Poached Shrimp 6

# SIGNATURE PLATES

Add a house wedge dinner salad \$5

## CEDAR PLANK\* ROASTED SALMON 27

Fresh Canadian Atlantic Salmon  
Citrus Herb Encrusted  
House Garlic Aioli  
White Cheddar Mash  
Lemon & Parmesan Broccolini

## SWEET POTATO\* LASAGNA 23

Roasted Sweet Potato Planks  
Zucchini / Spinach  
Mushrooms / Onions  
Traditional Red Sauce  
Italian Herb Ricotta / Mozzarella  
Shaved Parmesan  
- Add Chicken 5 / Shrimp 6 / Salmon 7

## BURGER AMERICANA\* 15

House Seasoned Burger  
Hickory Smoked Bacon  
Tomato Jam  
Dijon Aioli  
White Cheddar  
Lettuce Wrap / Gluten Free Bun  
Choice of One Side

## SPICY CREOLE PASTA\* 24

Sautéed Chicken Breast  
Smoked Andouille Sausage  
Gluten Free Linguine  
Fire Roasted Tomatoes  
Spicy Creole Sauce  
Shaved Parmesan Cheese

## SEARED AHI TUNA 26

Hoisin Garlic Stir Fry  
Red Peppers / Carrots  
Snap Peas / Broccolini  
Shiitake Mushrooms  
Fried Wontons / Sesame Seeds  
Tamari Aioli

## BACON WRAPPED MEATLOAF 22

Zesty BBQ Glaze  
White Cheddar Mash  
Green Beans

Although we are not a gluten free kitchen, all of the ingredients in this menu are gluten free.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.