

# GLUTEN FREE MENU

Please note that we do everything we can to accommodate our gluten free customers but we are not a gluten free kitchen. Please always inform your server of any and all allergies even when ordering off a gluten free menu.

## FIRST TEE

<b>Guacamole Borracho</b> Avocado/ Tequila/ Cumin/ Garlic	8	<b>Chicken Wings (1lb)</b> BBQ or Hot Sauce/ Blue Cheese Dressing	12	<b>Starter Caesar Salad</b> Classic Dressing/ Parmesan	7
<b>Crispy Shrimp</b> Creamy Thai Chili Sauce	12	<b>Sweet Potato Fries</b> Sea Salt/ Curry & Cilantro Aioli	8	<b>Starter Garden Salad</b> Garden Greens/ Tomato/ Red Onion/ Cucumber/ Radish	7
<b>Short Rib Nachos</b> Corn Tortilla Chips/ Goat's Cheese/ Jack Cheese/ BBQ Sauce/ Arugula/ Sweet Onions	16	(All of the above items are cooked in oil that is used when cooking some of our gluten items. Some of our gluten free guests are fine with that but others are not)		<b>Soup of the Day</b> Most Days Gluten Free Check with your Server	9

## FRESH AAA GRASS FED PEI BEEF

Served with Chef's daily vegetables and your choice of Basil Mashed Potatoes,  
Roasted New Potatoes, Hand Cut French Fries or Basmati Rice.

6oz Filet Mignon 27    10oz Strip Steak 28    12oz Ribeye 29

**Dry Rubbed Beef Tenderloin Skewers** 18  
Spanish Onion/ Mushrooms/ Aioli

**Cajun Fired Steak Sandwich** 15.5  
Corn Salsa/ Ancho Mayonnaise/ Greens/ Gluten Free Bun

## THE CITY'S BEST BURGERS . . . . .

All Burgers served on Gluten Free Buns & with Hand Cut French Fries.  
Substitute for an additional \$2 Sweet Potato Fries.

**Sam's Burger** 15.5  
Lettuce/ Tomato/ Red Onion

**Three Cheeseburger** 16.5  
Monterey Jack/ Cheddar/ Havarti

**Additional Toppings \$1.5 each**  
Brown Sugar Bacon/ Sautéed Mushrooms/ Sautéed Onions/ Pickles/  
Roasted Red Peppers/ Jalapeño Peppers/ Avocado

## THE SIGNATURE COURSE

**Memphis Style Smoked Baby Back Ribs** Full / Half 28 / 21  
French Fries/ Coleslaw

**Atlantic Salmon** 22.5  
Rice/ Chef's Vegetables

**Bacon Wrapped Haddock** 20.5  
Roasted Potatoes/ Mushy Peas/ Chef's Vegetables

**Sweet Mustard Porkloin** 22  
Onion Jam/ Mustard Lacquer/ Roasted Potatoes/ Chef's Vegetables

## THE BUNKER

We will replace pasta with rice.

**Chickpea & Tomato Curry** 18  
Red Onion/ Cilantro/ Diced Tomato/ Basmati Rice  
Mild, Medium or Hot

add Beef, Chicken or Shrimp \$5

**Oak Grilled Chicken Fettucine** 20  
Red Pepper Cream Sauce/ Bacon/ Green Onion

**Spicy Cajun Shrimp Linguine** 21  
Asparagus/ Tomato/ Goat's Cheese

## THE EXECUTIVE COURSE

**House Smoked Pulled Pork Sandwich** 15.5  
BBQ or Hot Sauce/ Baked Beans/ Gluten Free Bun/ French Fries/ Coleslaw

**BBQ Chicken Sandwich** 15  
Dill Havarti/ Lettuce/ Tomato/ Mayonnaise/ Gluten Free Bun/ French Fries

## THE GREENS

**Classic Cobb** 15  
Chicken/ Bacon/ Tomato/ Avocado/ Egg/ Cheddar Cheese/  
Blue Cheese

**Oak Grilled Chicken, Cheese and Nut Salad** 14  
Tomato/ Jack & Cheddar Cheese/ Honey Mustard Dressing

**Oak Grilled Salmon Salad** 16  
Candied Pecans/ Goat's Cheese/ Tomato/  
Balsamic Reduction

**Blackened Ribeye Salad** 17  
Bacon/ Blue Cheese/ Cheddar Cheese/ Tomato/ Cucumber

**Dinner Caesar Salad** 10  
Classic Dressing/ Parmesan  
add Grilled Chicken \$5    Shrimp \$7

### HOUSE MADE SALAD DRESSINGS

Blue Cheese/ Southwest Ranch/ Balsamic Vinaigrette/ Honey Mustard

## HOMEMADE DESSERT

**Warmed Dark Chocolate Brownie** 6.5  
Sea Salt/ Caramel Sauce/ Vanilla Ice Cream