

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

Crispy Shrimp Creamy Thai Chili Sauce	12	Chicken Wings (1lb) BBQ or Hot Sauce/ Blue Cheese Dressing	12	Starter Caesar Salad Classic Dressing/ Parmesan	7
Short Rib Nachos Corn Tortilla Chips/ Goat's Cheese/ Jack Cheese/ BBQ Sauce/ Arugula/ Sweet Onions	16	Sweet Potato Fries Sea Salt/ Curry & Cilantro Aioli	8	Starter Garden Salad Garden Greens/ Tomato/ Red Onion/ Cucumber/ Radish	7
(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)				Soup of the Day Most Days Gluten Free Check with your Server	9

FRESH AAA GRASS FED PEI BEEF

All Steaks 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 Spanish Onion/ Mushrooms/ A1 Aioli/ French Fries	18
Cajun Fired Steak Sandwich Corn Salsa/ Ancho Mayonnaise/ Greens/ Gluten Free Bun/ French Fries	15.5

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 Lettuce/ Tomato/ Red Onion	15.5
Three Cheeseburger Monterey Jack/ Cheddar/ Havarti	16.5

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 French Fries/ Coleslaw	28 / 21
Atlantic Salmon Rice/ Chef's Vegetables	22.5
Bacon Wrapped Haddock Roasted Potatoes/ Mushy Peas/ Chef's Vegetables	20.5

THE BUNKER

We will replace pasta with rice.

Chickpea & Tomato Curry Red Onion/ Cilantro/ Diced Tomato/ Basmati Rice Mild, Medium or Hot add Beef, Chicken or Shrimp \$5	18
Oak Grilled Chicken Fettucine Red Pepper Cream Sauce/ Bacon/ Green Onion	20
Spicy Cajun Shrimp Linguine Asparagus/ Tomato/ Goat's Cheese	21

THE GREENS

Classic Cobb Chicken/ Bacon/ Tomato/ Avocado/ Egg/ Cheddar Cheese/ Blue Cheese	15
Oak Grilled Chicken, Cheese and Nut Salad Tomato/ Jack & Cheddar Cheese/ Honey Mustard Dressing Substitute Chick Peas for Chicken	14
Oak Grilled Salmon Salad Candied Pecans/ Goat's Cheese/ Tomato/ Balsamic Reduction	16
Blackened Ribeye Salad Bacon/ Blue Cheese/ Cheddar Cheese/ Tomato/ Cucumber	17
Dinner Caesar Salad Classic Dressing/ Parmesan add Grilled Chicken \$5 Shrimp \$7	10

HOUSE MADE SALAD DRESSINGS

THE EXECUTIVE COURSE

House Smoked Pulled Pork Sandwich BBQ or Hot Sauce/ Baked Beans/ Gluten Free Bun/ French Fries/ Coleslaw	15.5
BBQ Chicken Sandwich Dill Havarti/ Lettuce/ Tomato/ Mayonnaise/ Gluten Free Bun/ French Fries	15

HOMEMADE DESSERT

Warmed Dark Chococolate Brownie Sea Salt/ Caramel Sauce/ Vanilla Ice Cream	6.5
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A 17% gratuity will be added to parties of 8 or more. Separate checks are no problem.
PLEASE NOTE: We use nuts and seafood extensively in our kitchen. Please advise your server if you have any allergies and we will do everything we can to accommodate you.

