

# Gluten-Free Menu

## STARTERS

|                       |   |         |
|-----------------------|---|---------|
| Oysters on the Half   | east coast, house cocktail sauce, lemon                       | 18 / 36 |
| Shrimp Cocktail       | house cocktail sauce, lemon                                   | 21      |
| Baked Oysters         | six oysters, east coast, tobacco butter, grilled lemon        | 18      |
| Ahi Tuna              | seared rare with tuxedo sesame, yuzu gel, pickled ginger, soy | 18      |
| Spicy Shrimp          | New Orleans-style, butter, white wine, spice                  | 17      |
| Pork Belly            | slow-roasted, baked corn puree, hot sauce                     | 14      |
| Spinach Artichoke Dip | housemade tortilla chips                                      | 15      |
| Brussels Sprouts      | bacon, honey  | 14      |
| Whitefish Dip         | housemade, tortilla chips, lemon                              | 13      |

## SALADS

|                   |  |   |
|-------------------|--|---|
| Shaved Salad      | arugula, mushroom, celery, fennel, parmesan, lemon vinaigrette | 8 |
| House Side Salad  | mixed greens, red onion, carrot, tomato, choice of dressing    | 8 |
| Side Caesar Salad | romaine, parmesan, caesar dressing                             | 8 |

## ENTRÉE SALADS

add chicken – 8, shrimp – 13, salmon – 16, sirloin – 22

|                |   |    |
|----------------|---|----|
| House Salad    | mixed greens, red onion, carrot, tomato, choice of dressing   | 15 |
| Grilled Caesar | romaine, demi-sec tomatoes, shaved parmesan, caesar dressing  | 16 |
| The Wedge      | iceberg, bacon, blue cheese crumbles, red onion, tomato, blue cheese dressing with blackened sirloin – 39.5 | 17 |

**DRESSINGS:** italian, ranch, balsamic, bleu cheese, french, caesar, raspberry vinaigrette, honey mustard vinaigrette

## SEAFOOD & ENTRÉES

|                  |   |     |
|------------------|---|-----|
| Lobster Tail     | north atlantic tail, herbed fingerlings, seasonal vegetable, drawn butter         | MVP |
| Twin Tails       | two north atlantic tails, herbed fingerlings, seasonal vegetable, drawn butter    | MVP |
| Short Ribs*      | 24-hour braise, bourbon sauce, garlic mashed, seasonal vegetable                  | 37  |
| Moules Frites    | PEI mussels, white wine broth, seasoned fries                                     | 29  |
| Lake Perch       | corn meal breaded, pan seared, lemon wine sauce, rice pilaf, seasonal vegetable   | 29  |
| Chicken Marsala  | boneless skinless breast, bacon, mushroom, marsala sauce, whipped potatoes, veg   | 29  |
| Sicilian Chicken | chicken leg quarters, quinoa, garlic, capers, fennel, tomato, rustic tapenade     | 27  |
| Summer Risotto   | red pepper, sweet corn, tomato, shallots, shaved parmesan, herbed oil, lemon zest | 26  |

PLEASE NOTE: GLUTEN FREE ITEMS ARE NOT PREPARED IN A 100% GLUTEN FREE ENVIRONMENT.

\*Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

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# HOUSE STEAKS

accompanied by whipped potatoes, seasonal vegetable & 221's signature zip sauce

|                      |                        |                      |                           |
|----------------------|------------------------|----------------------|---------------------------|
| Sirloin*<br>6oz - 30 | NY Strip*<br>10oz - 36 | Ribeye*<br>12oz - 45 | Filet Mignon*<br>6oz - 49 |
|----------------------|------------------------|----------------------|---------------------------|

# SPECIALTY STEAKS

Rare – cool, red center.      Mid Rare – warm, red center      Medium – warm, pink center  
 Mid Well – slight pink center      Well – no pink, cooked throughout

|                 |  |        |
|-----------------|--|--------|
| Surf-n-Turf*    | filet mignon paired with north atlantic lobster tail, whipped potatoes, asparagus, drawn butter, zip sauce | Market |
| Filet & Shrimp* | filet mignon, grilled shrimp, whipped potatoes, asparagus, drawn butter, zip sauce                         | 63     |
| Garlic Ribeye*  | cocoa-chili rubbed ribeye, roasted garlic bulb, herbed fingerlings, asparagus                              | 52     |
| BC Ribeye*      | hand-cut ribeye, bleu cheese butter, garlic mashed, sautéed mushrooms                                      | 48     |
| Steak Frites*   | hand-cut new york strip, steak butter, seasoned fries  | 37     |

**ENHANCEMENTS:** zip sauce – 2 / steak butter – 2 / hollandaise – 2 / grilled onions – 3 / sautéed mushrooms – 3  
 bleu cheese butter – 3.5 / perch – 10 / shrimp – 12 / lobster tail – MVP

# BURGERS

gluten-free bun – add 5

|               |   |    |
|---------------|---|----|
| Olive Burger* | chuck brisket-short rib blend patty, olive mayo, sliced olives, shredded lettuce, tomato, brioche, seasoned fries | 20 |
| Comeback*     | two quarter-pound patties, comeback sauce, shredded lettuce, cheese, pickles, caramelized onions, seasoned fries  | 20 |

## HOUSE SIDES 4

- whipped potatoes
- rice pilaf
- seasonal vegetable
- seasoned fries

## SIGNATURE SIDES 6

- asparagus with hollandaise
- herbed fingerlings
- caramelized carrots
- sautéed mushrooms

# DESSERT

|              |   |    |
|--------------|---|----|
| Crème Brûlée | housemade with a touch of grand marnier | 12 |
| Panna Cotta  | housemade, chef's choice of the day     | 11 |

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