

# Gluten-Free Menu

## STARTERS

Ahi Tuna	<i>seared rare with tuxedo sesame, yuzu gel, pickled ginger, soy</i>	18
Spicy Shrimp	<i>new orleans-style, butter, white wine, spice</i>	17
Spinach Artichoke Dip	<i>housemade tortilla chips</i>	16
Brussels Sprouts	<i>bacon, honey</i>	14

## SALADS

Shaved Salad	<i>arugula, mushroom, celery, fennel, parmesan, lemon vinaigrette</i>	8
Side House Salad	<i>mixed greens, red onion, carrot, tomato, croutons, choice of dressing</i>	8
Side Caesar Salad	<i>romaine, parmesan, croutons, caesar dressing</i>	8

## ENTRÉE SALADS

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

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

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

## SEAFOOD & ENTRÉES

Lobster Tail	<i>north atlantic tail, herbed fingerlings, seasonal vegetable, drawn butter</i>	Market
Twin Tails	<i>north atlantic tails, herbed fingerlings, seasonal vegetable, drawn butter</i>	Market
Blackened Salmon	<i>pan-seared, spanish rice, cilantro lime butter, red onion, tomato, cilantro, lime wedge</i>	31
Lake Perch	<i>corn meal breaded, pan seared, lemon wine sauce, rice pilaf, seasonal vegetable</i>	28
Chicken Marsala	<i>boneless skinless breast, bacon, mushroom, marsala sauce, whipped potatoes, veg</i>	29
Acorn Squash Risotto	<i>acorn squash bowl, mushroom, creamy risotto, fried sage leaves, toasted squash seeds, finished with a bourbon brown sugar butter</i>	22

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.

**All prices reflect cash or debit transactions. A processing fee of 3% will be added to all credit card transactions.**

# HOUSE STEAKS

accompanied by garlic mashed, seasonal vegetable & 221s zip sauce

Sirloin\*  
6oz - 30

Ribeye\*  
12oz - 45

Filet Mignon\*  
6oz - 49

## SPECIALTIES

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 ribeye, steak butter, seasoned fries	43
Short Ribs	24-hour braise, bourbon sauce, garlic mashed, seasonal vegetable	37
18-Hr Prime Rib*	slow-roasted, garlic mashed, seasonal vegetable, au jus, horseradish upon request (Saturday only, limited quantity)	12oz – 47 16oz – 59 20oz – 72

**ENHANCEMENTS:** zip sauce – 2 / steak butter – 2 / hollandaise – 2 / grilled onions – 3 / sautéed mushrooms – 3  
bleu cheese butter – 3.5 / shrimp – 13 / lobster tail – Market

## BURGERS

gluten-free bun – add 5

Cajun Burger*	chuck brisket-short rib blend patty, blackened seasoning, cajun mayo, cream cheese lettuce, caramelized onions, seasoned fries	20
Comeback*	two quarter-pound patties, comeback sauce, shredded lettuce, cheese, pickles, caramelized onions, seasoned fries	20

### HOUSE SIDES 4

garlic mashed  
rice pilaf  
seasonal vegetable  
seasoned fries  
applesauce

### SIGNATURE SIDES 6

whipped potatoes  
cheesy mac  
asparagus with hollandaise  
roasted fingerlings  
sautéed mushrooms

## DESSERT

Crème Brûlée	housemade with a touch of grand marnier	12
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