

Gluten Free Dinner Menu



This Menu is NOT Intended for Extreme Cases

Small Plates, Appetizers and Salads

(DUE TO POSSIBLE CROSS CONTAMINATION, ONLY OUR BUTTERMILK BLEU CHEESE DRESSING OR OIL AND VINEGAR ARE RECOMMENDED)

Iceberg Wedge; a wedge of crisp iceberg lettuce topped with house-made Wisconsin buttermilk bleu cheese dressing, cherry tomatoes and local chopped bacon- \$9

Greek Salad; Hand-picked greens, topped with hearts of palm, tomatoes, red onions, roasted peppers, artichoke hearts and a sprinkling of feta cheese- \$11

Cheese Tasting; A contrasted plate of Chef's choice with white truffle honey and gluten free crackers- \$17

Arugula Salad; baby arugula tossed in our basil balsamic vinaigrette topped with roasted beets, sliced apples and pears, crumbled blue cheese, dried cranberries and candied pecans- \$9

Seafood Trio for Two; colossal lump crab, lobster claw and jumbo shrimp- \$32

Entrées

Meyer Steak and Wedge; grass and grain fed, cut of free range beef from Meyer's Farm beef, grilled and served aside a wedge of iceberg lettuce topped with our buttermilk bleu cheese dressing- \$24

Stuffed Lancaster Chicken; Dijon marinated chicken breast stuffed with white cheddar, sundried tomatoes and fresh baby spinach, accompanied by quinoa-wild rice pilaf and seasonal vegetables- \$21

Pink Pepper Pork Chop; Prime Reserve pork seared in a cast iron skillet with pink peppercorns, topped with brandy-cider cream with wilted spinach and roasted red potatoes \$25

Filet Mignon; grilled Premium Gold Angus center cut filet topped with garlic-herb butter, and accompanied by grilled asparagus and roasted garlic Yukon Gold mashed potatoes- \$40

Scallops and Shrimp; diver scallops and jumbo shrimp poached in Moscato wine and fresh herbs, served with roasted garlic Yukon Gold mashed potatoes- \$33

Roasted Rack of New Zealand Lamb; oven-roasted and served with an almond-mint pesto and roasted garlic Yukon Gold mashed potatoes \$37

Quinoa and Avocado; pan-seared red quinoa and black bean patty topped with sweet red onion marmalade, accompanied by sautéed arugula, house-roasted red peppers and grilled avocado \$19

Cast Iron NY Strip; Hartley Ranch Angus with sautéed portabellas topped with roasted garlic Maker's Mark butter, served with roasted red skin potatoes- \$31

Maple Mustard Salmon; pan-seared salmon fillet topped with a whole grain mustard-maple scented glaze, served with rice pilaf and seasonal vegetables- \$26

Can't find anything you like? Speak with the Chef and we will try our best to accommodate your needs. We now carry gluten free hoagie rolls and gluten free pasta.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.