

Gluten Free Lunch Menu



This Menu is NOT Intended for Extreme Cases

Appetizers, Salads and Salad Entrées

(DUE TO POSSIBLE CROSS CONTAMINATION, ONLY OIL AND VINEGAR ARE RECOMMENDED AS DRESSING)

The Chopped Salad; assorted seasonal vegetables tossed with shredded iceberg lettuce and our homemade Wisconsin buttermilk bleu cheese dressing \$11; add grilled chicken breast \$14

Chicken Salad with Walnuts; roasted chicken with walnuts and fresh fruit \$12

Greek Shrimp Salad; roasted peppers, hearts of palm, artichokes, tomato, onion, olives and hand-picked greens topped with feta cheese and grilled colossal shrimp \$16

Arugula and Turkey Salad; baby arugula and grilled turkey breast tossed in our basil balsamic vinaigrette topped with roasted beets, sliced apples and pears, crumbled blue cheese, dried cranberries and candied pecans- \$14

Lobster and Crab Salad; lobster claw, jumbo lump crab, baby watercress, chopped plum tomato, daikon radish and scallion on a bed of Boston bibb lettuce \$24

Sandwiches and Entrées

Meyer's and Wedge; Grass and grain fed sirloin cut of free range Meyer's Farm beef, grilled and served aside a wedge of iceberg lettuce covered in our Wisconsin Buttermilk Bleu Cheese dressing \$20

Maple Mustard Salmon; pan-seared salmon fillet topped with a whole grain mustard-maple scented glaze, served with rice pilaf and seasonal vegetables \$15

Chicken Sandwich; grilled chicken breast topped with house-crafted bacon, onion and golden raisin jam and melted white cheddar cheese on a toasted gluten-free bun- \$13

Roast Pork Sandwich: Thin-sliced Prime Reserve slow roasted pork loin with house roasted peppers, and melted sharp provolone on a gluten free roll- \$13

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.