

# GLUTEN SENSITIVE MENU

## APPETIZERS

### FOUR CHEESE STUFFED MUSHROOM CAPS 11

mushrooms stuffed with cream cheese, feta, mozzarella, Boursin, garlic and scallions

## SALADS & SOUP

### PEPPERCORN SEARED SALMON SALAD 15

balsamic dressed greens topped with fresh Atlantic salmon, goat cheese, red onions and tomatoes

### CHOPPED COBB 14

iceberg lettuce with grilled chicken, bacon, avocado, banana peppers, tomatoes, parmesan and balsamic vinaigrette

### EDAMAME CHICKEN SALAD 13

romaine tossed with Napa cabbage, grilled chicken, edamame, peanuts, avocado, roasted red peppers and sesame ginger dressing

### WALDORF 12

spring greens with tri-colored apples, Gorgonzola, sweet toasted pecans and our house-made Waldorf dressing

Add grilled chicken - 4

### CAESAR YOUR WAY 12

romaine tossed with house-made Caesar dressing and Asiago

Add grilled chicken - 4 • shrimp - 5.5 • salmon - 6

### SOUP CUP 5 • BOWL 7

french onion

## SANDWICHES & BURGERS

Served with side salad  
Fresh fruit - \$2

All sandwiches and burgers will be served on a gluten free bun

### PRIME RIB SANDWICH 16

shaved prime rib, roasted onions & peppers, roasted red pepper mayonnaise and melted Swiss

### CHICKEN AVOCADO SANDWICH 13

grilled chicken breast, provolone, fresh avocado, mixed greens, tomatoes and roasted red pepper mayonnaise

### BACON, LETTUCE, TOMATO AND BACON 13

bacon, lettuce, tomatoes, more bacon and roasted garlic mayonnaise

### SALMON BLT 14

peppercorn seared Atlantic salmon, bacon, lettuce, tomatoes and roasted garlic mayonnaise

### CLUB 15

shaved ham & smoked turkey, Swiss, provolone and American cheese, bacon, lettuce, sliced tomatoes and garlic mayonnaise

### REUBEN 13

sliced corned beef, melted Swiss, sauerkraut and Thousand Island dressing

### SMOKED TURKEY REUBEN 13

the classic reuben with a twist - grilled, tender smoked turkey, melted Swiss, Thousand Island dressing and coleslaw

### CERTIFIED ANGUS BEEF®BURGER 13

Certified Angus® ground chuck

### IMPOSSIBLE BURGER™ 15

plant-based burger patty with smoked gouda, caramelized onions, roasted red pepper mayonnaise, tomatoes and mixed greens

### TURKEY BURGER 13

turkey patty topped with baby arugula, roasted garlic mayonnaise, tomatoes and feta

### BISON BURGER 15

seasoned bison burger

### HALF SANDWICH | SOUP OR SALAD 11

your choice of Club, BLTB or Salmon BLT with a cup of soup or house salad  
make it a Caesar for - \$1 • make it a bowl of soup for - \$1

## STEAKS, RIBS & SPECIALTY BEEF

All steaks include a side salad and your choice of:  
baked potato or parmesan mashed potatoes.  
Make it a caesar for \$1.

All our steaks are 28 - 35 days aged

### FILET MIGNON TENDERLOIN 6oz 29 | 10oz 39

the most tender cut

### CHUBBY CUT TOP SIRLOIN 9oz 23

Certified Angus Beef® makes it the choice of choice

### CHARBROILED RIBEYE 11oz 31

Certified Angus Beef® makes it the choice of choice

### NEW YORK STRIP 32

a classic cut well marbled

**STEAK ADD-ONS** | roasted mushroom medley - \$4 | grilled onions - \$2

### UPGRADE YOUR SIDE 2

grilled asparagus | green beans | loaded baked potato | roasted vegetables  
Brussels sprouts | fresh fruit

### 24 HOUR RIBS • HALF 20 FULL 27

half-rack or full rack of pork ribs slow cooked for 24 hours, served with house-made BBQ sauce and parmesan mashed potatoes

### SLOW ROASTED PRIME RIB\* 10oz 25 | 14oz 29 | 18oz 34

slow roasted for peak flavor

FRIDAY & SATURDAY ONLY AFTER 4PM • COME EARLY OR SOLD OUT!

## SEAFOOD & CAJUN

Served with side salad  
Make it a Caesar for \$1

### SHRIMP JAMBALAYA 19

shrimp, andouille sausage, Cajun spices, tomatoes, green peppers, onions and rice

### CHICKEN JAMBALAYA 17

Cajun chicken breast, andouille sausage, Cajun spices, tomatoes, green peppers, onions and rice

### WALLEYE 27

blackened or pan-fried, served with roasted vegetables and roasted potatoes

### BOUILLABaisse 29

shrimp, scallops, clams, whitefish and mussels in a rich broth

### GRILLED ATLANTIC SALMON 16

served with roasted potatoes and roasted vegetables

### SALMON FRESCA 22

Atlantic salmon with roasted vegetables, asparagus, tomatoes, balsamic vinaigrette, feta cheese and citrus butter



THUNDER BAY SPECIALTY