GLUTEN SENSITIVE MENU

APPETIZERS

FOUR CHEESE STUFFED MUSHROOM CAPS 12
mushrooms stuffed with cream cheese, feta, mozzarella, Boursin, garlic and scallions

SALADS & SOUP

PEPPERCORN SEARED SALMON SALAD 17
balsamic dressed greens topped with fresh Atlantic salmon, goat cheese, red onions and tomatoes

CHOPPED COBB 16
iceberg lettuce with grilled chicken, bacon, avocado, banana peppers, tomatoes, parmesan and balsamic vinaigrette

EDAMAME CHICKEN SALAD 15
romaine tossed with Napa cabbage, grilled chicken, edamame, peanuts, avocado, roasted red peppers and sesame ginger dressing

WALDORF 13
spring greens with tri-colored apples, Gorgonzola, sweet toasted pecans and our house-made Waldorf dressing

Add grilled chicken - 5

CAESAR YOUR WAY 13
romaine tossed with house-made Caesar dressing and Asiago

Add grilled chicken - 5 • shrimp - 6 • salmon - 7

SOUP CUP 5 • BOWL 7
french onion

SANDWICHES & BURGERS

Served with side salad
Fresh fruit - $3

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

PRIME RIB SANDWICH 17
shaved prime rib, roasted onions & peppers, roasted red pepper mayonnaise and melted Swiss

CHICKEN AVOCADO SANDWICH 14
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 14
sliced corned beef, melted Swiss, sauerkraut and Thousand Island dressing

SMOKED TURKEY REUBEN 14
the classic reuben with a twist - grilled, tender smoked turkey, melted Swiss, Thousand Island dressing and coleslaw

GRILLED ANGUS CHEESEBURGER 14
ground chuck, American cheese, gluten free bun. Add bacon $3

IMPOSSIBLE BURGER™ 16
plant-based burger patty with smoked gouda, caramelized onions, roasted red pepper mayonnaise, tomatoes and mixed greens

TURKEY BURGER 14
turkey patty topped with baby arugula, roasted garlic mayonnaise, tomatoes and feta

BISON BURGER 15
seasoned bison burger

HALF SANDWICH | SOUP OR SALAD 12
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 34 | 10OZ 46
the most tender cut

CHUBBY CUT TOP SIRLOIN 9OZ 26
Certified Angus Beef® makes it the choice of choice

CHARBROILED RIBEYE 11OZ 35
Certified Angus Beef® makes it the choice of choice

NEW YORK STRIP 33
a classic cut well marbled

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

UPGRADE YOUR SIDE 3
grilled asparagus | green beans | loaded baked potato | roasted vegetables
Brussels sprouts | fresh fruit

24 HOUR RIBS • HALF 23 FULL 29
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 29 | 14OZ 34 | 18OZ 39
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 22
shrimp, andouille sausage, Cajun spices, tomatoes, green peppers, onions and rice

CHICKEN JAMBALAYA 20
Cajun chicken breast, andouille sausage, Cajun spices, tomatoes, green peppers, onions and rice

WALLEYE 29
blackened or pan-fried, served with roasted vegetables and roasted potatoes

BOUILLABAISSE 33
shrimp, scallops, clams, whitefish and mussels in a rich broth

GRILLED ATLANTIC SALMON 22
served with roasted potatoes and roasted vegetables

SALMON FRESCA 24
Atlantic salmon with roasted vegetables, asparagus, tomatoes, balsamic vinaigrette, feta cheese and citrus butter

THUNDER BAY SPECIALTY

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

| ©2022 HOA Development LLC | 22-0205 Thunder Bay Grille - DAV & RFD Gluten Sensitive Menu