

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

*Hamburgers or steaks served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. | ©2022 HOA Development LLC | 22-0205 Thunder Bay Grille - PEW Gluten Sensitive Menu