

GLUTEN SENSITIVE DINNER MENU

APPETIZERS

FOUR CHEESE STUFFED MUSHROOM CAPS 13

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

SALADS & SOUP

PEPPERCORN SEARED SALMON SALAD 18

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

CHOPPED CHICKEN 16

chopped grilled chicken, iceberg lettuce, Gorgonzola, tomatoes, bacon, diced avocado and Bay's Tribute dressing

FRENCH ONION SOUP • CUP 5 BOWL 7

CAESAR YOUR WAY 14

romaine tossed with house-made Caesar dressing and Asiago
Add grilled chicken - 6 • shrimp - 7 • salmon - 8

STEAK TRIBUTE 18

skewer of filet tips, spring greens, Gorgonzola, cherry tomatoes, thick-cut bacon and Bay's Tribute dressing

BURGERS *Served with side salad. Fresh fruit \$3.*

All burgers will be served on a gluten free bun

GRILLED ANGUS CHEESEBURGER 14

ground chuck and American cheese. Add bacon \$3

TURKEY BURGER 14

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

BISON BURGER 15

seasoned bison burger patty

IMPOSSIBLE BURGER™ 17

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

STEAKS & RIBS *All steaks include a side salad and your choice of: baked potato or parmesan mashed potatoes. Make it a caesar for \$2.*

All our steaks are 28 - 35 days aged

FILET MIGNON TENDERLOIN 6oz 39 | 10oz 54

the most tender cut

CHUBBY CUT TOP SIRLOIN 9oz 31

the choice of choice

CHARBROILED RIBEYE 14oz 46

makes it the choice of choice

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

NEW YORK STRIP 41

classic cut well marbled

SLOW ROASTED PRIME RIB* 10oz 38 | 14oz 41 | 18oz 46

slow roasted for peak flavor

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

24 HOUR RIBS • HALF 24 FULL 29

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

UPGRADE YOUR SIDE: grilled asparagus \$6 | broccolini \$7 | loaded baked potato \$5 | roasted vegetables \$4 | brussels sprouts \$5 | risotto \$8

SEAFOOD & CAJUN *Served with side salad. Make it a Caesar for \$2.*

SALMON FRESCA 25

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

WALLEYE 31

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

SCALLOPS AND ARUGULA RISOTTO 38

seared scallops, lemon butter, cherry tomatoes, arugula and shaved Asiago, served over parmesan risotto