GLUTEN SENSITIVE DINNER MENU

APPETIZERS

FOUR CHEESE STUFFED MUSHROOM CAPS 14

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

SALADS & SOUP

PEPPERCORN SEARED SALMON SALAD 19

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

CHOPPED CHICKEN 17

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

FRENCH ONION SOUP • CUP 6 BOWL 8

CAESAR YOUR WAY 15

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

STEAK TRIBUTE 19

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 15

ground chuck and American cheese. Add bacon \$3

TURKEY BURGER 15

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

BISON BURGER 16

seasoned bison burger patty

IMPOSSIBLE BURGER™ 18

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 6°Z 40 | 10°Z 55

the most tender cut

CHUBBY CUT TOP SIRLOIN 902 32

the choice of choice

CHARBROILED RIBEYE 14°Z 47

makes it the choice of choice

STEAK ADD-ONS

roasted mushroom medley - \$4 grilled onions - \$2

NEW YORK STRIP 42

classic cut well marbled

SLOW ROASTED PRIME RIB* 10° 39 | 14° 42 | 18° 47

slow roasted for peak flavor

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

24 HOUR RIBS • HALF 25 FULL 30

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 26

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

WALLEYE 32

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

SCALLOPS AND ARUGULA RISOTTO 39

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