



GLUTEN SENSITIVE LUNCH MENU

These menu options are based on the most current ingredient information from our suppliers. During normal operations involving shared cooking and preparation areas the possibility exists for food items containing gluten to come into contact with other food products. We are unable to guarantee that any menu items can be completely gluten free.

Please let us know the level of your gluten sensitivity and a manager will consult with you to ensure your exceptional dining experience.

FRESH SALADS

Field Greens...red grape tomatoes, dates, sun dried cranberries & champagne vinaigrette... blue cheese or Laura Chenel goat cheese, add \$1...7

Traditional Caesar...romaine & baby greens with Reggiano parmesan...8

Iceberg Wedge... bacon, tomatoes, onion & blue cheese dressing...8

Chopped Salad...mixed greens, fresh corn, tomatoes, scallions, Cabot aged white cheddar & buttermilk herb dressing...8, bacon, add \$1

Goat Cheese & Spiced Pecan Salad...field greens, sun dried cranberries, dates, tomatoes & champagne vinaigrette...10

Mango Chicken & Spiced Pecans...mixed greens, red grapes, mint, sun dried cranberries & toasted almonds with ginger vinaigrette...16

Roasted Chicken...field greens, fresh corn off the cob, sun dried cranberries, grape tomatoes, pine nuts, dates, Laura Chenel goat cheese & champagne vinaigrette...16

Blackened Chicken Caesar Salad...hot off the wood grill with Reggiano parmesan...17

Grilled Tuna & Field Greens*...sesame crusted tuna drizzled with cilantro ginger sauce over field greens, tomatoes, sun dried cranberries, dates, new potatoes, pine nuts & champagne vinaigrette...19

Waldorf Steak Salad*...field greens, walnuts, apples, celery, dried cranberries & blue cheese with champagne vinaigrette...22

NAKED SANDWICHES...Gluten free bread available, add \$1

Grilled Chicken & Havarti Cheese...arugula, roasted peppers & mustard mayo & fries...14

Cheddar Cheeseburger*...CAB®, Tillamook, mustard mayo, ketchup, pickle & fries...15

Hickory BBQ Burger*...CAB®, Tillamook cheddar, Havarti, hickory sauce & fries...15

Bacon Cheeseburger*...Certified Angus Beef®, applewood smoked bacon, American cheese, wicked sauce & fries...16

Brunch Burger*...Certified Angus Beef®, applewood smoked bacon, American cheese, wicked sauce, a fried egg & fries...17

SIDES

Mashed Potatoes...4 | **Great American Shoestring Fries**...4 | **Jumbo Asparagus** ...4

Sweet Potato Fries...4 | **Sauteed Spinach**...4 | **Grilled Broccolini**...4

Brussels Sprouts w. Bacon & Spiced Pecans...5

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness...Written information is available upon request regarding these items.

082721-05L



GLUTEN SENSITIVE LUNCH MENU

FRESH SEAFOOD, CHICKEN & PASTA

Simply Grilled, Absolutely Fresh Fish...the best available, hand filleted in house daily...
With jumbo asparagus & mashed potatoes...market

Louisiana Pasta...with chicken, andouille sausage, tomato, scallions and gluten free penne pasta in a spicy creole cream sauce...18, add shrimp...\$4

Penne Primavera...gluten free penne pasta, broccolini, mushrooms, asparagus, tomatoes, baby kale, basil, garlic, olive oil & Reggiano parmesan...17
add chicken...\$3, add shrimp...\$4, add both...\$6

HICKORY GRILLED BEEF & RIBS

Wood Grilled Filet Mignon*...mashed potatoes...8 oz...34, 6 oz...29

BBQ Baby Back Ribs...with fries & creamy cole slaw...25

KIDS UNDER 12...served w. milk, fountain soda, juice or lemonade

Gluten free bread available, add \$1

Cheeseburger...choice of fries, unsweetened applesauce or carrots...6

Gluten Free Penne Pasta & Red Sauce...choice of fries, unsweetened applesauce or carrots...6

DESSERTS

Hot Fudge Sundae...homemade vanilla ice cream & candied pecans...8

Warm Flourless Chocolate Waffle...with homemade vanilla ice cream and almond cookie...8

Jordan's Homemade Ice Cream...5

Please let us know the level of your gluten sensitivity and a manager will consult with you to ensure your exceptional dining experience. Our staff and loved ones also have varying degrees of gluten sensitivity. We will continue to modify recipes to expand the items on this menu.

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