



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 Salad with tomato, sun dried cranberries, dates, pine nuts & champagne vinaigrette...blue cheese or Laura Chenel goat cheese, add \$1...8

Traditional Caesar hearts of romaine & baby greens with Reggiano parmesan...9

Chop House Salad mixed greens, fresh corn, tomato, scallions & buttermilk herb...10

Chop House w. Bacon, Cheddar & Jack fresh corn, tomato, scallions & buttermilk herb...11

Traditional Iceberg Wedge...blue cheese, bacon, onion & tomatoes...9

Goat Cheese & Spiced Pecan Salad field greens w. grape tomatoes, sun dried cranberries & champagne vinaigrette...11

Monterey Salad w. Spiced Pecans roast chicken on mixed greens, with avocado, fresh corn, tomato, sun dried cranberries & buttermilk herb...16

Southwest Chicken Salad avocado, fresh corn off the cob, black beans, mixed greens, jack & cheddar, tomato salsa, buttermilk herb & a smidge of BBQ sauce...18

Mike's Roast Chicken Salad field greens, fresh corn off the cob, grape tomatoes, pine nuts, sun dried cranberries, dates, Laura Chenel goat cheese & champagne vinaigrette...18

Hanger Steak Salad* Certified Angus Beef® with crumbled blue cheese, corn, tomato & scallions on mixed greens with buttermilk herb...26

NAKED SANDWICHES... Gluten free bread available, add \$1.50

Our Certified Angus Beef® is ground here daily & grilled over hickory...served with Great American fries

Smoked BBQ Pulled Pork on cole slaw with fries...while it lasts...13

Grilled Chicken & Havarti Cheese with mustard mayo & fries...17

Hickory BBQ Burger* Certified Angus Beef®, cheddar, Havarti & BBQ sauce...17

Cheddar Burger* CAB®, Tillamook cheddar, mustard mayo, ketchup, pickle & lettuce...17

Bacon Cheeseburger* CAB®, pecanwood smoked bacon, American cheese & wicked sauce...19

SIDES

Mashed Potatoes...5 | **Great American Fries**...5 | **Grilled Broccoli**...6

Roasted Cremini Mushrooms...5 | **Today's Fresh Vegetable**...5 | **Sweet Potato Fries**...6

Crispy Brussels Sprouts with Bacon & Spiced Pecans...6

*May contain raw or undercooked ingredients.

Written information is available on request regarding these items.

011724-08L



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BEEF, RIBS & CHOPS

Wood Grilled CAB® Hanger Steak* with mashed potatoes & roasted cremini mushrooms...30

Filet Mignon* mashed potatoes & roasted cremini mushrooms...8 oz...44, 6 oz...37

Aged 5 Star® Reserve Prime Rib* traditional or blackened...with mashed potatoes.....
16 oz...45, 12 oz...38

5 Star® Reserve Ribeye Steak* mashed potatoes & roasted cremini mushrooms...44

Berkshire Pork Chop* hickory grilled...mashed potatoes, grilled broccolini & Jason's roast corn salsa...while it lasts...12 oz...37

Hickory Smoked Baby Back Ribs french fries & cole slaw...30

FRESH SEAFOOD & PASTA

Hickory Grilled Fresh Fish* hand filleted in house daily...market

Penne Primavera broccolini, mushrooms, asparagus, tomato, basil, baby greens, garlic, olive oil and Reggiano parmesan....19 add chicken...\$4, add shrimp...\$4, add both...\$7

Louisiana Pasta with chicken & andouille sausage in spicy Creole sauce...21, add shrimp...\$4

Sauteed Filet Mignon Tips* in tequila lime cream on penne pasta...while it lasts...21

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

Cheeseburger Certified Angus Beef®, choice of fries, unsweetened applesauce or carrots on a gluten free bun...7

DESSERT

Warm Flourless Chocolate Waffle with vanilla ice cream ...9

All Food is Available To Go

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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