



GLUTEN SENSITIVE DINNER 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

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

Goat Cheese & Spiced Pecan Salad field greens with 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

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

Roasted Cremini Mushrooms...5 | Sweet Potato Fries...6 | Grilled Broccolini...6

Loaded Baked Potato...7 | Crispy Brussels Sprouts with Bacon & Spiced Pecans...6

*May contain raw or undercooked ingredients.

Written information is available on request regarding these items.

011724-08D



GLUTEN SENSITIVE DINNER MENU

BEEF

Our steaks and prime rib come with a field greens salad

Wednesday & Thursday...Wood Grilled CAB® Hanger Steak* mashed potatoes & roasted cremini mushrooms...34

Aged 5 Star® Reserve Prime Rib* traditional or blackened...while it lasts...
with mashed potatoes..... 16 oz...49, 12 oz...42

5 Star® Reserve Rib Eye Steak* with mashed potatoes & roasted cremini mushrooms...48

Filet Mignon* on mashed potatoes with roasted cremini mushrooms....8 oz...48, 6 oz...41

FRESH SEAFOOD & PASTA

Hickory Grilled Fresh Fish*...hand filleted in house daily...with garlic mashed potatoes...market

Penne Primavera gluten free penne pasta, broccolini, mushrooms, asparagus, tomato, basil, baby greens, garlic, olive oil & Reggiano...19 add chicken...\$4, add shrimp...\$4, add both...\$7

Jambalaya Pasta with shrimp, chicken & andouille sausage in spicy Creole sauce on gluten free penne pasta...26

CHICKEN, RIBS & CHOPS

Roasted Half Young Chicken with mashed potatoes, Jason's roast corn salsa & brown butter sauce...while it lasts...22

Hickory Smoked Baby Back Ribs french fries & cole slaw...32

Berkshire Pork Chop* hickory grilled...mashed potatoes, grilled broccolini & Jason's roast corn salsa...while it lasts...12 oz...38

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.

011724-08D