



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.

SALADS

Field Greens...grape tomatoes, sun dried cranberries, dates, pine nuts & champagne vinaigrette...8
blue cheese or Laura Chenel goat cheese, add \$1

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

Chop House Salad...mixed greens, fresh corn, tomato, scallions & basil tossed with buttermilk herb...10, monterey jack & cheddar, add \$1.....bacon, add \$1

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

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

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

Sweetwater Roast Chicken Salad...field greens, fresh corn off the cob, tomato, pine nuts, sun dried cranberries, dates, champagne vinaigrette & Laura Chenel goat cheese...18

Grilled Tuna & Field Greens Salad*...sesame crusted tuna drizzled with cilantro ginger sauce & served over field greens tossed with champagne vinaigrette, tomatoes, sun dried cranberries, dates & pine nuts...27

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

Grilled Chicken & Havarti Cheese...with arugula, roasted peppers, mustard mayo & fries...17

Cheddar Cheeseburger*...CAB®, Tillamook cheddar, ketchup, pickle, mustard mayo & fries...17

Hickory BBQ Burger*...CAB®, Tillamook cheddar, Havarti & hickory BBQ sauce with fries...17

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

SIDES

Great American Fries...5 | **Sweet Potato Fries**...6 | **Cucumber, Tomato & Corn Salad**...5

Roasted Mushrooms...5 | **Sauteed Spinach**...5 | **Mashed Potatoes**...5 | **Grilled Broccolini**...6

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

*May contain raw or undercooked ingredients.

Written information is available on request regarding these items.

011924-12L



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BEEF, RIBS & CHOPS

Baby Back Ribs...hickory smoked...served with fries & cole slaw...30

Berkshire Pork Chop*...hickory grilled with mashed potatoes, brown butter sauce & grilled broccolini...while it lasts...12 oz...37

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

FRESH SEAFOOD, CHICKEN & PASTA

Hickory Grilled Fresh Fish*...the best available, hand filleted in house daily...
on garlic mashed potatoes...market

Crispy Fish Tacos...habanero slaw & corn tacos with sweet potato fries...three.....18, two....14

Louisiana Pasta...with chicken, andouille sausage, tomato, scallions & gluten free penne pasta in a spicy creole cream sauce.....21... add shrimp, \$4

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

Sauteed Filet Mignon Tips*...with tequila lime sauce on gluten free penne pasta...while it lasts...21

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

Cheeseburger...with choice of fries, unsweetened applesauce or carrots....7

Tenderloin Steak...with choice of fries, unsweetened applesauce or carrots....while it lasts...12

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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